



# Wine Delivery Specifications

## Wine for Filtered and Force Carbonated Bottling

**Document Distribution:** This is a specifications document for circulation to clients. Please make sure the appropriate personnel in your company are given this information.

**Purpose:** To inform clients and suppliers of Artus's Specifications to ensure that our clients wine is delivered is in a state ready for force carbonation and bottling on Artus's automated counter pressure bottling line.

**Guidance:** Our experienced staff is available to answer any queries regarding the contents of this Specification.

**Requirements:** This section sets out wine delivery requirements for co-packing force carbonated wine on Artus automated bottling lines.

1. Wine to be delivered five (5) working days minimum prior to bottling if the wine is in a "bottle ready" state, or as otherwise mutually agreed. "Bottle ready" is defined as meaning not needing any other processing or modifications other than CO<sub>2</sub> gas management and that the wine is tartrate and protein stable.
2. Wines delivered for sterile bottling ( 0.45 micron membranes) should have a turbidity of  $\leq 1.0$  NTU and meet Artus's specification for filterability. Wines for non-sterile bottling will have their turbidity assessed on arrival (as a guideline the wine should be  $< 5.0$  NTU). The above guidelines are no guarantee that filters will not block on line and the resultant associated costs will be charged out accordingly.
3. On arrival the quantity delivered will be measured and compared to the tanker docket volume and any discrepancies reported to the customer. In the event of any discrepancies the lesser volume measured will be used.
4. Artus would expect maximum wine losses during the bottling process (not taking into account losses incurred during the transfer of wine from the tanker), of 3% on still wine for production runs greater than 2,000 cases (12 x 750ml equivalent). For all runs below 2,000 cases, wine losses could be in excess of 3% and no guarantees will be given.
5. The customer should consider the probability of DO<sub>2</sub> pick up during transit in an ullaged compartment and the long term effects on the wine, for which Artus cannot be held responsible.

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## Wine for Unfiltered Bottling

**Document Distribution:** This is a specifications document for circulation to clients. Please make sure the appropriate personnel in your company are given this information.

**Purpose:** To inform clients and suppliers of Artus' Specifications to ensure that our client's wine is delivered in a state that is suitable for bottling unfiltered.

**Guidance:** Our experienced staff is available to answer any queries regarding the contents of this Specification.

**Requirements:** This section sets out wine delivery specifications for co-packing on Artus automated bottling lines.

1. COA (Certificate of Analysis) to be received by Artus from the Client indicating the following parameters for the wine being delivered:
  - a. TA
  - b. pH
  - c. VA
  - d. Alc %
  - e. FSO<sub>2</sub>
  - f. TSO<sub>2</sub>
  - g. r.s. (Glucose + Fructose)
  - h. Malic Acid < 30 ppm
  - i. Turbidity
  - j. Yeast + Mold, Bacteria count
  
2. Wine to be delivered five (5) working days minimum prior to bottling if the wine is in an "unfiltered bottling ready" state, or as otherwise mutually agreed. "Unfiltered bottle ready" is defined as meaning the wines microbial and chemistry is suitable for the wine to be bottled in an unfiltered state

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3. Unfiltered Wine Specifications;
  - a. Molecular SO<sub>2</sub> => 0.5 ppm
  - b. Glucose + Fructose < 0.2 g/L
  - c. Malic Acid < 30 ppm
  - d. VA , < 0.8 g/L
  - e. Turbidity < 50 NTU
  - f. Yeast + Mold count = 0 CFM
  - g. Bacteria count = 0 CFM
4. Upon reception, bulk wines shall be analyzed for VA,TA, pH, MA, LA, Glu/Fru, Alc., and free and total SO<sub>2</sub>. This data will be transmitted to Winery as soon as it is available. Any additional lab work requested by Winery will be billed at market rates.
5. On arrival, the quantity delivered will be measured and compared to the docket volume and any discrepancies reported to the customer. In the event of any discrepancies the lesser volume measured will be used.
6. Artus would expect maximum wine losses during the production process of 3% for production runs of 4,500L. For all runs below 4,500L, wine losses could be in excess of 3% and no guarantees will be given.

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