Winemaking

Product Catalogue

2026-2027

VinCru

Quality Food & Beverage Specialists

VinCru

Quality Food & Beverage Specialists

Winemaking Product Catalogue

We supply everything you need from crush through to bottling!

We stock quality products from many of the industry's leading producers.
- Yeasts, bacteria, bentonite, filter pads and specialty products from Dal Cin.
- Enzymes and fermentation aids from Connell Caldic.

Not to mention quality Australian cleaning products along with everything for your fining and filtration needs.

VinCru Pty Ltd is a privately owned Australian company, wholly owned by the Muir family.

We are HACCP accredited and source quality products from around the world, with a focus on sourcing locally wherever possible.

We've got you covered with over 50 distribution outlets in Australia and New Zealand - and one located in most of the major winemaking regions - which means you can get whatever you need, whenever you need it!

Distributed through

Muirs
GROW FORWARD

Supply Partners

CHEMOLOGY PTY LTD

Suber Oak International

DAL CIN

CONNELL CALDIC

ENODOC™

Contents

Additives, Fining & Misc	4
Cleaners & Sanitisers	10
Enzymes	12
Fermentation Aids	13
Oak Alternatives	14
Filtration	15
Malolactic Fermentation	16
Yeasts	18
Contact List	20

VinCru has a dedicated Quality Assurance team to ensure a commitment to complying with international and industry best-practices.

qa@vincru.com.au

Certified System™
Food Safety
CODEX
HACCP
SAI GLOBAL

Additives, Fining & Miscellaneous

Ascorbic Acid

Used as an antioxidant in conjunction with sodium, or preferably potassium metabisulphate.

25kg

Bentonite – Absolute Flow

Absolute flow is a micronised oenological bentonite (99% of the particles have dimensions < 45µm) that rapidly settles forming compact lees with good deproteinisation results. The characteristics of Absolute Flow is ideal for the use of cross-flow filtration downstream, that does not cause abrasion or wear to the membranes.

15kg

Bentonite – Bentoflot

Powder bentonite, specifically for the flotation of musts. The high deproteinising capacity allows to reduce the dose of subsequent bentonite to be used on wines to achieve protein stability.

25kg

Bentonite – Superbenton

Superbenton is an activated sodium bentonite powder with a high protein removal capacity and forms a compact sediment. Superbenton is used in both juice and wine and is effective in static and floatation systems.

15kg

Bentonite – Volclay

Sodium Bentonite is a hydrated aluminium silicate consisting of layers/sheets of negatively charged atoms. Bentonite is mostly used after fermentation to clarify both white and red wine to remove positively charged particles such as proteins.

25kg, 1200kg

Cream of Tartar

Seeded into wines under refrigeration to reduce the time required for cold stabilisation and avoid the precipitation of crystalline deposits in bottled wines.

15kg

Carbon - CA-50

CA-50 is a powdered activated carbon that is used to decolourise juice and wine.

20kg

Carbon - Carb Off

Powder-free carbon using miniTubes™ technology. Deodorising carbon for correcting organoleptic defects in a juice or wine. The high specific surface can remove various molecules allowing decisive correction of off flavours and aromas.

2kg, 10kg

Carbon – Grandeco

Powder-free carbon using miniTubes™ technology. Decolourising carbon with a high absorbent capacity for removing polyphenolic compounds associated with colour.

2kg, 10kg

Copper Sulphate

A food grade copper sulphate used to remove unpleasant sulphidic wine aromas often referred to as “reductive characteristics”.

1kg

Cristall Ca

Cristall Ca is based on micronised calcium tartrate and acts as a powerful nuclei to induce the precipitation of calcium ion in white, red and rose wines. Being completely insoluble, any excess Cristall Ca is removed, thus avoiding any unwanted future precipitation in the bottle.

5kg

DAL CIN

Additives, Fining & Miscellaneous

Di-Ammonium Phosphate

Used as a yeast nutrient and provides nitrogen to the yeast during fermentation. Also used to remove hydrogen sulphide during fermentation.

8kg, 15kg

Harmony Vitality

Harmony Vitality is a yeast derivative to protect wines from oxidation. Used during the ageing and storage phases, it plays the important role of consuming dissolved oxygen and protecting both fragrances and colour from oxidative ageing phenomena. Mainly used on whites and rosé but also can improve the purple hue in the young red wines.

500g, 10kg

Potassium Bicarbonate

Potassium bicarbonate is used as a deacidification agent. A reduction in TA of 1.0g/L requires an addition of 1.3g/L of potassium bicarbonate.

25kg

Peroxy Treat

A fungicide for the suppression of Grey Mold/Bunch Rot (Botrytis cinerea) on grapevines close to harvest.
APVMA Approved.

15L, 200L, 1000L

Grape Juice Concentrate

A neutral white juice concentrate extracted from grapes with 68 Brix of sugar to increase sweetness of wine.

25L, 200L, 1000L

Mosaico Protect

Mosaico Protect is a white and rose fining agent in the miniTube form. Yeast derivatives are responsible for the softening of acid notes, Chitosan is highly reactive with oxidative compounds as well as iron and copper that increases freshness, mouthfeel, reduces bitterness and restores the right colour hue. Whilst a special bentonite co-activated during production improves protein stability.

2kg, 10kg

Potassium Carbonate

Juice or wine of high acidity/low pH is best treated with potassium carbonate. A reduction in TA of 1.0/L requires an addition of 0.62g/L of potassium carbonate.

25kg

Potassium Metabisulphite

PMS contains approximately 56% sulphur dioxide. It is added to juice/wine for its antibacterial and antioxidant properties. 10g/100L is equivalent to 50ppm SO2.

250g, 1kg, 25kg

Malic Acid

Added to wines where the malic levels are low. Malic acid can be added to maintain the natural balance of tartaric/malic acid found in grapes used to make wine.

15kg

Mosaico Round

Mosaico Round is a red wine fining agent in the miniTube form. The association between the different components give several results; Yeast derivatives are active on the tannic profile making the wine more smoother and balanced, the Chitin derivatives eliminates the fractions which are sensitive to oxidative degradation and the Chitosan reduces the risk of Brettanomyces.

2kg, 10kg

PVPP – DC-POL G

Powder-free PVPP using miniTubes™ technology. Completely eliminates dust formation and allows for complete and immediate product dissolution. DC-Pol G is used on both juice and wine to remove oxidised and oxidizable polyphenols.

1kg, 10kg

PVPP

A synthetic fining agent used in wine as a specific absorbent for phenolic compounds, particularly in pressings, which lead to astringency and browning of white wines. Essentially a gentle fining agent which removes phenolics without decreasing the aroma of the wine.

15kg

Additives, Fining & Miscellaneous

Potassium Sorbate

Potassium sorbate can be used to prevent spoilage by yeasts and moulds in a finished wine or cider. It will also prevent further fermentation of sugars either added or remaining in the wine or cider. It does this by rendering these micro-organisims unable to reproduce.

15kg

Propylene Glycol

Propylene glycol is used by the chemical, food, wine and pharmaceutical industries as a food safe antifreeze.

215kg

Sodium Metabisulphite

Sodium metabisulphite should only be used as a sanitising agent as excess sodium is undesirable in final product. SMS can replace PMS as a barrel or oak sanitiser.

25kg

Sulphuric Acid

Sulphuric acid is commonly used to regenerate strong acid cation resins associated with Ion Exchange Systems.

1000L

Sulphur Strips

One strip is burnt on a stainless steel holder and lowered into oak barrels for the purpose of fumigation of the barrel.

500g

Sulphur Tablets

Sulphur tablets allow precise and uniform addition of small amounts of SO2 to wine barrels.
1 tablet releases 5g of SO2.

42 tablets

Skim Milk Powder

Skim milk is a fining agent that is used to remove the bitterness and hardness of white wines and sherries. The active protein in skim milk is called casein. Casein can be used as a gelatin substitute to reduce the tannins in red wine, and remove brown colour from oxidised white wines or rosé.

25kg

Tannins – Subertan AQ

A natural condensed Quebracho oak tannin that is used to protect colour from oxidation and help stabilize tannin-anthocyanin compounds. Adds structure and complexity whilst reducing vegative characters.

10kg

Tartaric Acid

Tartaric acid is added to juice and wine to adjust pH. We supply both premium natural tartaric and synthetic tartaric.

15kg, 500kg, 1000kg

Tartaric & Citric Acid Liquids

50% w/v Solution
Mixed at a 50% w/v solution using RO water. These products comply to the requirements of FCC Chemical Codex.

1000L, 20000L Tanker

Vegan – Phytokoll App

A mix of potato and pea protein. Phytokoll App can be used in static settling and floatation. Can be used at juice and wine stage to clarify and remove oxidised fractions.

500g, 15kg

Vegan – Phytokoll K

Combines the action of pre-activated chitosan and plant proteins. Phytokoll K can be used in static settling and floatation. Phytokoll K allows you to obtain high clarity with the removal of oxidised fractions and microbial control due to the presence of chitosan.

500g, 15kg

Activforce

Ultra Concentrated Alkaline Powder
Low foaming blend of mild alkaline salts and surfactants. Multipurpose powder specifically formulated for use in cleaning stainless-steel tanks, hoses and equipment. No citric rinse required. Quickly disperses, decolorises and cleans wine stains..

15kg, 200kg

Activforce K

Potassium Based Alkaline Powder
Low foaming blend of potassium based alkaline salts and surfactants. Multipurpose powder specifically formulated for use in cleaning stainless-steel tanks, hoses and equipment. No citric rinse required. Quickly disperses, decolorises and cleans wine stains.

15kg, 200kg

Biox

Tartaric Peroxyacid Sanitiser
Pertartaric acid (5% min), oxidising peracid biocide active against a broad range of micro-organisms and their spores. A broad spectrum sanitiser that rapidly destroys all aerobic and anerobic bacteria, yeasts, moulds and viruses.

15L, 150L

Blast Off

External Surface Cleaner
Blast Off is a self foaming, quick acting, deep penetrating detergent specifically formulated for use in the wine industry in wash down externals of CIP systems, walls, floors, utensils, vats and other stainless steel equipment.

15L, 200L

Citric Acid

Anhydrous, Monohydrate or Liquid 50% w/v
Used mainly to neutralise any caustic residues remaining after cleaning. Also used to remove any “cardboard” odour or flavour from filter pads prior to the filtration of wine.

15kg, 25kg, 15L, 200L, 1000L

Duo 250

Potassium Hydroxide & Sodium Hydroxide blend
A blended caustic solution that is used for cleaning winemaking equipment, tanks and hoses.

1000L

Cleaners & Sanitisers

Hydrogen Peroxide 50%

Technical Grade
Used as a sterilant of pathogenic micro-organisms, for food sterilisation, food fiber bleaching, and aseptic beverage packaging.

20kg, 200L, 1000L

Potassium Hydroxide

Pearl & Liquid 48% w/v
Potassium hydroxide is used for cleaning winemaking equipment. It removes tartrate deposits from stainless steel and most plastics. Potassium hydroxide is considered more environmentally friendly than sodium hydroxide.

25kg, 15L, 200L, 1000L

Proxitane

Peroxyacetic Acid Sanitiser
A mixture of acetic acid, hydrogen peroxide, peracetic acid and water, together with stabilisers. Used as a high level disinfectant and sterilant of pathogenic micro-organisms.

22kg, 200L, 1000L

Sodium Hydroxide

Pearl & Liquid 46% w/v
Sodium hydroxide is used for cleaning winemaking equipment. It removes tartrate deposits from stainless steel and most plastics.

25kg, 15L, 200L, 1000L

Chem Oxyclean

Advanced Oxygenated Cleaner
A one step cleaner and sanitiser used for bottling lines, inside and outside of tanks, brine lines, concrete floors and any stainless-steel equipment that has difficult to remove organic or tartrate stains. Effective against bacteria microbes, reducing water usage & chemical load to wastewater.

15L, 150L, 1000L

Enzymes

VinCru
Quality Food & Beverage Specialists

CONNELL CALDIC

Connell Caldic delivers unique, innovative biotechnology derived products and technical services that provide environmentally positive solutions to customer needs. Connell Caldic provide dedicated customer & product support as well as on-site training through tailored programmes of technical expertise in optimising enzyme selection and process parameters.

Optivin 5XL Plus

Liquid Pectic Enzyme
A cost effective pectinase enzyme for increasing press yields with fast and complete de-pectinization of white juice. Designed specifically to work efficiently at cold temperatures but can also be used for floatation.

1kg, 20kg

Optivin Bruce

Commercial Red Enzyme
An enzyme blend specially designed for red winemaking. It is particularly useful for enhanced colour extraction and settling in commercial red wines.

1kg, 20kg

Oleo Flo

Pectinase & Cellulase Blend
A high activity blend of enzymes to help break down the pectin and non-pectin biochemical polymers in challenging grape varieties, olives and avocados.

1kg, 20kg

Sanizyme

Enzyme for Organic Waste & Waste Water
Sanizyme offers an effective, fast and eco-friendly treatment of organic waste and waste water. Designed to fully breakdown the organic compounds which cause foul odour and gas generation in waste which conventional chemical treatments are unable to do. The microbes work quickly, speeding up the breakdown of organic solids.

500g

Fermentation Aids

VinCru
Quality Food & Beverage Specialists

CONNELL CALDIC

Sluggish or stuck ferments remain a major concern for winemakers during any vintage. Ensuring good hydration of budding yeasts and adequate nutrition of fermenting yeast are some of the most critical steps in ensuring a healthy fermentation. In combination with our unique protease enzyme and an appropriate supply of micro and macro nutrients including nitrogen and carbon sources, vitamins and inorganic minerals provided at the right growth stage can thus ensure strong yeast growth and complete fermentations.

Ferm Assist

Blended Yeast Nutrient
A unique blend of high efficiency protease combined with yeast nutrients to help ferments to continue to completion. The protease breaks down the complex proteins into amino acids and peptides, thereby providing multiple sources of YAN for the growing yeast to assimilate and use during the later alcohol stressed stages of fermentation when the capacity to ingest external nutrients is low.

15kg

Ferm Classic

DAP Free Yeast Nutrient
Is a unique DAP free blend of yeast nutrients and a highly efficient protease enzyme designed to promote optimal yeast growth during fermentation. The protease assists the yeast to ensure nutrient availabilty at critical stages in the fermentation.

5kg

Ferm Boost

Hydration Yeast Nutrient
Designed for budding yeast, this blend of inactivated yeast has been specifically formulated to meet the nutritional requirements of the growing yeast. While the yeast sacs and hulls provide a rich source of vitamins and amino acids, glutathione protects the young yeast cells from osmotic shock. Together, this results in a healthy yeast hydration and a rapid increase in yeast numbers.

15kg

KV Mix

Cider Yeast Nutrient
Is a blend of vitamins and other yeast nutrients formulated to increase yeast activity. A deficiency of vitamins can limit yeast growth rates and cell numbers thereby restricting the rate of the alcoholic fermentation and lead to sluggish or stuck fermentations. KV Mix can shorten the lag phase which can help reduce off-flavours that are due to bacteriological contamination.

500g

Oak Alternatives

Oak Alternatives

Established in the Barossa Valley in South Australia in 1990, Suber Oak began research into the production of toasted oak products in a form that could be used in winemaking as an alternative to barrels. The use of oak adjuncts gives winemakers great flexibility in extracting a range of flavours from the oak at considerable savings to the winemaker. Oak source-forests Jupilles Berce, Jura and Pennsylvania. Seasoning-dried at the place of origin and in the Barossa prior to processing.

Code	Product	Code	Toast Style	Code	Oak Origin	Code	Size	Code	Toast Level
C	Chips	S	Traditional	F	French	0	Superfine	0	Untoasted
B	Blocks	L	XOS-Long Seasoned	A	American	1	Fine	1	Light Toast
M	Mini Staves	X	XOV-High Vanilla			2	Fine Granular	2	Medium Toast
T	Tank Staves					3	Granular	3	Heavy Toast
						4	Block/Mini Staves		
						8	Tank Stave		

For example: CSA12 = Chip, Traditional Toast, American Oak, Medium Toast

ALL OAK AVAILABLE IN BULK PACKAGING

Super Fine Oak Dust (F)

CSF02F Traditional French
CSA02F Traditional American
Added to the must during primary fermentation, provides quick extraction of tannins, aids in colour stabilisation and provides oxidation protection.
White wines : 0.5 – 3g/L
Red wines: 1.0 – 5g/L

10kg

Super Fine Oak

CSF02 Traditional French
CSA02 Traditional American
CXF02 XOV (Vanilla) French
CXA02 XOV (Vanilla) American
Added to the must during primary fermentation, provides quick extraction of tannins, aids in colour stabilisation and provides oxidation protection.
White wines : 0.5 – 3g/L
Red wines: 1.0 – 5g/L

10kg

Fine Oak Chip

CSF12 Traditional French
CSA12 Traditional American
The fine oak is used as a fermentation oak, it is also suited to longer term maturation of wine.
White wines : 0.5 – 4g/L
Red wines: 1.0 – 6g/L

10kg (2x 5kg infusion nets)

Fine Granular Chip

CSF22 Traditional French
CSA22 Traditional American
CXF22 XOV (Vanilla) French
CXA22 XOV (Vanilla) American
Packaged in 5kg infusion nets, the granular oak size is most often used with wine maturation.
White wines : 0.5 – 4g/L
Red wines: 1.0 – 6g/L

10kg (2x 5kg infusion nets)

Granular Oak Chip

CSF32 Traditional French
CSA32 Traditional American
CXF32 XOV (Vanilla) French
CXA32 XOV (Vanilla) American
Packaged in 5kg infusion nets, the granular oak size is most often used with wine maturation.
White wines : 0.5 – 4g/L
Red wines: 1.0 – 6g/L

10kg (2x 5kg infusion nets)

Mini Staves

MSF42 XOS French
MSA42 XOS American
MXF42 XOV French
MXA42 XOV American
Used post ferment for maturation of the wine. Supplied in pre-packaged 5kg infusion nets. The wood is cut with the grain, this results in a slower extraction allowing more integrated oak characters (3-6 months).
White wines : 0.5 – 4g/L
Red wines: 1.0 – 6g/L

10kg (2x 5kg)

Oak Blocks

BLF42 XOS French
BLA42 XOS American
BXF42 XOV (Vanilla) French
Typically used post-fermentation during the maturation of the wine. Supplied in pre-packaged 5kg infusion nets for the direct application to tank. Being cut across the wood grain, extraction time is fast (6-12 weeks).
White wines : 0.5 – 4g/L
Red wines: 1.0 – 6g/L

10kg (2x 5kg infusion nets)

Tank Staves

TXF82 XOV (Vanilla) French
TXA82 XOV (Vanilla) American
TXF82 XOV Barrel Blend French
TXA82 XOV Barrel Blend American
Typically used for wine maturation. Extraction time is usually around 6-9 months. Supplied in bundles of 10 staves tied at one end with food grade nylon straps.
White wines : 3-5m²/1000L
Red wines: 4-8m²/1000L

10 staves/bundle

Filtration

Diatomaceous Earth Celite

22.68kg

Celite filter aids, the world leader in D.E filtration.
Available in various grades from coarse to fine.
Used extensively in winemaking worldwide.

Diacell-Celluose	10kg	Pre-Coat
Celite 545	22.68kg	4µm
Hyflo Super-Cel	22.68kg	1µm
Standard Super-Cel	22.68kg	0.25µm
Filter-Cel	22.68kg	0.07µm

Filter Pads

40x40cm sheets in box of 100 sheets.

Full range of innovative filter sheets to satisfy any need. The filter sheet range can be used to filter wines, must, beer, spirits and other beverages.

ZP50	Coarse Filtration	5-10µm
ZP70	Coarse Filtration	2-4µm
ZP90	Fine Filtration	1-2µm
ZP110	Fine Filtration	0.5-0.8µm
ZP130	Sterile Filtration	0.2-0.4µm

Perlite

15kg

Non-crystalline volcanic material used for the filtration of wine or juice. Available in various grades from coarse to fine. For use on RDV's and Earth Filters.

AP70	15 & 315kg	5.5µm
AP60	15 & 330kg	3.5µm
AP40	15kg	1.3µm
AP20	15kg	1.0µm

Malolactic Fermentation

ENODOC™ MLFast

2500L, 25000L

Strain of Oenococcus oeni.
It carries out MLF providing aromatic complex wines, with a reduction of herbaceous notes and low production of diacetyl. Suitable for both co-inoculation and sequential inoculation.

Alcohol Resistance	< 14.5%
pH	> 3.2
SO^2	< 50ppm
Temperature	18-25°C
Type of wine	Red, Rose & White
Dose rate	1g/hL

ENODOC™ MLFast Plus

2500L, 25000L

Strain of Oenococcus oeni.
It carries out MLF with high maturity grapes that reinforces freshness and fruity notes with a low production of diacetyl. Suitable for both co-inoculation and sequential inoculation.

Alcohol Resistance	< 16%
pH	> 3.15
SO^2	< 50ppm
Temperature	18-25°C
Type of wine	Red, Rose & White
Dose rate	1g/hL

LATTIvante™ DC

500g

Specific nutrition to optimise, accelerate and improve MLF growth conditions without any negative effects on the wines aromas or flavours. Also possesses a specific adsorption for toxins which cleans the media.
Dose rate: 20-40g/hL

DAL CIN

White Yeasts

Emothion

Expresses the aromatic potential of the thiol-rich grapes. It guarantees a greater presence of 3MH (grapefruit), 3MHA (passionfruit), 4MMP (currant/boxwood) in the final wine.

0.5kg

Wine Style:	Sauvignon Blanc Riesling Muscat
Alcohol Tolerance:	<14.5% v/v
Optimal Temperature:	>14°C
Fermentation Kinetics:	Regular
Nutritional Requirements:	Low
Key Characteristics:	Production of thiols and terpene aromas. Whites with enhanced passionfruit and grapefruit characteristics.

Fragrance

The ability to ferment at low temperatures allows you to obtain aromas ranging from tropical to citrus notes with a fresh and clean mouthfeel.

0.5kg

Wine Style:	Semillon Chenin Blanc Rose
Alcohol Tolerance:	<14.0% v/v
Optimal Temperature:	>12°C
Fermentation Kinetics:	Moderate
Nutritional Requirements:	High
Key Characteristics:	Production of tropical and citrus aromas. White and Rose with expression of fermentation aromas.

Trebby

Trebby is distinguished by high production of fermentation esters and acetates. Can be used with white grapes with average aromatic properties.

0.5kg

Wine Style:	Chardonnay Trebbiano Pinot Gris
Alcohol Tolerance:	<14.0% v/v
Optimal Temperature:	>14°C
Fermentation Kinetics:	Regular
Nutritional Requirements:	Moderate
Key Characteristics:	Production of fermentation esters and acetates. Vibrant and fruity white wine from neutral varieties.

BV-03

BV-03 is suggested with white wines containing enough varietal aromas in the grapes naturally. Strong, robust and reliable. Can be used for stuck and sluggish ferments.

0.5kg

Wine Style:	Sauvignon Blanc Riesling Chardonnay
Alcohol Tolerance:	<16.0% v/v
Optimal Temperature:	>12°C
Fermentation Kinetics:	Fast
Nutritional Requirements:	Low
Key Characteristics:	Natural flavour enhancement of whites with well defined varietal character. Strong fermentation in difficult conditions.

Red Yeasts

Berry

Berry is particularly suitable for obtaining rose, young & medium aged wines. Fruity notes and freshness both on the nose and palate.

0.5kg

Wine Style:	Rose Pinot Noir Merlot
Alcohol Tolerance:	<14.5% v/v
Optimal Temperature:	>14°C
Fermentation Kinetics:	Moderate
Nutritional Requirements:	Moderate
Key Characteristics:	Suitable for Rose, young and medium aged reds. Neutral, fresh and fruity.

Evoke

Evoke is a particularly suitable for full-bodied red wines. Aromas of red and black fruit. The palate is fresh, intense and well balanced with a long finish.

0.5kg

Wine Style:	Shiraz Nebbiolo Sangiovese
Alcohol Tolerance:	<17.0% v/v
Optimal Temperature:	15-30°C
Fermentation Kinetics:	Regular
Nutritional Requirements:	Low
Key Characteristics:	Intense and complex notes of berries. Balance length on palate. High alcohol tolerance.

RJ-11

RJ-11 is perfectly suitable for the production of young red wines on the easy to drink style. Well balanced, round and fruity wines with soft tannins.

0.5kg

Wine Style:	Shiraz Cabernet Merlot
Alcohol Tolerance:	<15.0% v/v
Optimal Temperature:	15-38°C
Fermentation Kinetics:	Fast
Nutritional Requirements:	Medium
Key Characteristics:	Young reds, easy to drink style. Well balanced, round and fruity wines with soft tannins.

RG-12

RG-12 is selected to obtain long-aging red wines. It develops intense notes of ripe fruit, spicy complexity with structure and mouthfeel.

0.5kg

Wine Style:	Cabernet Shiraz Pinot Noir
Alcohol Tolerance:	<15.0% v/v
Optimal Temperature:	15-35°C
Fermentation Kinetics:	Regular
Nutritional Requirements:	High
Key Characteristics:	Reds with long aging potential. Well adapted for extended macerations. Concentrated ripe fruit, structure and mouthfeel.

Contact List

VinCru Customer Support - (03) 9931 2225				
QLD/NT/NZ	General Manager	Damian Toon	0409 431 771	dtoon@vincru.com.au
SA/WA/River Areas	Technical Sales Manager	Adam Daniels	0407 047 024	adaniels@vincru.com.au
VIC/NSW/TAS	Technical Sales Representative	Tristan Bradbury	0483 368 365	tbradbury@vincru.com.au
VIC	Quality Assurance	Amanda Caruana	(03) 9931 2271	qa@vincru.com.au
VIC	Customer Service	Lani Evans	0499 897 614	orders@vincru.com.au

Key Branch & Wine Rep Contacts				
SA	Riverland	Ashley Thiele	0409 574 962	athiele@muirs.co
	Barossa/Clare/Adelaide Hills	Michael Booth	0419 346 695	mbooth@muirs.co
	Penola/South East	Scott Degenhardt	0428 547 274	sdegenhardt@muirs.co
	McLaren Vale/Langhorne Creek	Mauricio Pellin	0429 483 702	mpellin@muirs.co
VIC	Laverton	Mary-Rose Masson	0417 002 564	mmasson@muirs.co
	Bellarine/Geelong/Central Vic	Matt Velluto	0435 475 644	mvelluto@muirs.co
	Mornington Peninsula	Greg Smythe	0438 278 602	gsmythe@muirs.co
	Mildura	Chris Douglas	0438 206 266	cdouglas@muirs.co
	Wangaratta/King Valley	Geoff Morrow	0408 089 276	gmorrow@muirs.co
	Yarra Valley	Maddy Janky	0437 106 410	mjanky@muirs.co
NSW	Batlow/Tumbarumba	Justin Pitman	0437 933 308	jpitman@muirs.co
	Orange	Esse Mountford	0477 555 496	emountford@muirs.co
WA	Perth	Ravi Parma	0429 470 328	ravi.parma@muirs.co
	Manjimup	Glenn St Clair	0409 082 038	gstclair@muirs.co
TAS	North	Josh Dennis	0409 858 267	jdennis@muirs.co
	South	William Coad	0409 457 889	wcoad@muirs.co
QLD	Stanthorpe	Jordan Cassidy	0439 593 154	jcassidy@muirs.co

Muirs®
GROW FORWARD