



**Wine and Spirits Maturation Technology**

**Testimonials and Trials**

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# Accuro

## NextGen Device



Micro-oxygenation (MOX)  
Macro-oxygenation  
Pulse / sparge

## Technical Specs

<b>Channels</b>	4 x independently controlled
<b>Wine Volume</b>	220L to 500,000 L per channel
<b>Release Rate</b>	Min 0.5 mg/L/month Max 90 mg/L/month (0.8 L/min)*
<b>Stage of use</b>	Primary alcohol ferment (AF) Malolactic ferment (MLF) Post MLF (maturation and ageing)
<b>Oxygen supply</b>	O <sub>2</sub> from gas supplier
<b>Diffusion method</b>	Oxymembrane with float system** Sinter***
<b>Power</b>	110V / 220V (with battery backup)
<b>Connectivity</b>	App via Wi-Fi network
<b>Control</b>	via PC and/or Phone
<b>Input pressure</b>	6 Bar

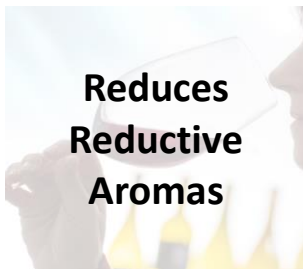
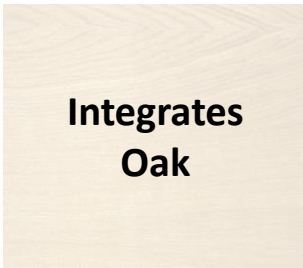
\*max total box output in a 500,000L tank

\*\*Oxymembrane with Active Float system recommended for tank sizes up to 40,000L in volume for maximum MOX rates of 5 mg/L/month. Smaller MOX rates are achievable with the Oxymembrane in larger tanks.

\*\*\*Sinter required for large tank sizes and high rates



## Why Use **Oxygen**?



## **Accuro** Benefits

- Real-time **data**
- Control over phone / PC
- Individual channel control
- Uses **membrane technology** for uniform and direct contact of oxygen with wine
- Flexibility to work with different tanks at different rates
- Is **easy** to use
- Is extremely **portable**



# Case Study: Villa Maria



Site: Marlborough, New Zealand

Varietals: Organic Sauvignon blanc, Riesling and Pinot Noir, pre & post MLF/SO2

Setup: Primary ferment (Sauvignon and Riesling) after 3 Brix drop to mid ferment  
Pre-MLF used on Pinot Noir to clean up aromatics / remove residual H2S  
Post-MLF on Pinot Noir to soften palate and integrate oak staves.

“The **versatility** and **ease of use** has been very impressive. It has proved to be useful in **all steps of the winemaking process** from primary fermentation of white wines to maturation of our reds. It has delivered great results with cleaning up reduction and softening the palate.

We used it in a parcel of Organic Sauvignon Blanc during the early stages of fermentation. Where YAN levels are generally lower and nutrient addition options are limited, being able to easily dose a prescribed amount of oxygen was a good way to minimize sulphide production and increase yeast health.”

Tom Dixon, Winemaker



# Case Study: AuburnJames



Site: St. Helena, CA, USA

Varietals: 3 x 15,000 litre tanks of Napa Valley Cabernet, 1 x 7,000 litre tank of Chardonnay

Setup: Quality characteristics achieved using Wine Grenade were compared to the same wine matured with traditional barrel-ageing technique.

The Wine Grenade “was **beyond expectations**. It was excellent. It did everything we needed it to do. In 8 months we achieved an 18+ month barrel program. Which is just outstanding.”

“It’s beyond cutting edge technology – it is achieving results in wine that far exceed other wineries’ experience with bubble-plume technology.”

Jon Frost, Associate Winemaker



# Case Study: Sacred Hill Wines



Site: Hawke's Bay, New Zealand

Varietals: 3x 11,000 litre tanks of Pinot Noir and 3 x 11,000 litre tanks of Merlot

Setup: 2 x tanks treated with Wine Grenade, 2 x tanks treated with a leading competitor system, 2 x tanks received no oxygen addition.

Wine treated with Wine Grenade was **consistently preferred** in blind tastings undertaken during, and subsequent to, the trial period.

“The Wine Grenade represents a step-change in maturation technology... it produces a better result – a rounder, softer, richer mouth-feel.”

Tony Bish, Chief Winemaker (former)



# Case Study: WX Brands



Site: Sonoma, USA

“The Wine Grenade is a superb tool for progressing wines in the cellar. Setup of the “grenade” is very simple, and the support team is responsive and proactive.

The device is a micro-ox bargain and its design offers a more flexible approach to the process.

I’m very pleased with purchase and the impact on my wines.”

Matthew Shuplock, Winemaker



# Case Study: Fox Creek Wines



Site: McLaren Vale, Australia

Varietals: 3 x 10,000 litre tanks of McLaren Vale Shiraz, completed Malolactic fermentation, SO<sub>2</sub> added, 10% new oak added, oxygen delivered at 2mg/L/month

Setup: Quality characteristics achieved using Wine Grenade were compared to the same wine matured with traditional barrel-ageing technique.

Results: A very strong preference for the Wine Grenade treatment across all quality attributes.

“The Wine Grenade did a great job of speeding up the process of maturation. It enables the producer to get wines ready for bottle earlier than if the wine had not undergone any treatment.”

Ben Tanzar, Fox Creek Wines



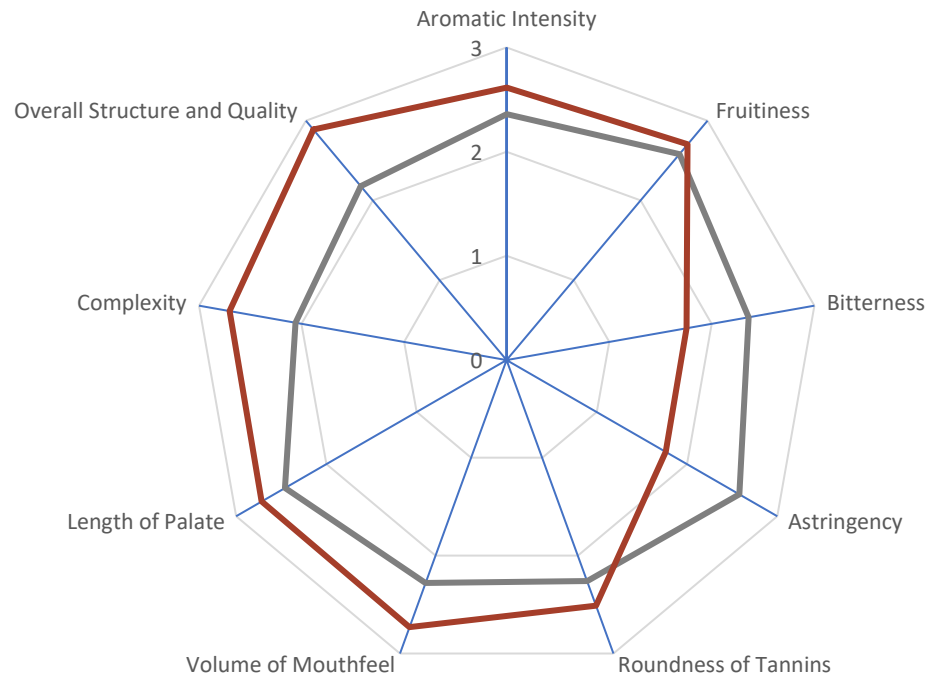
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# Case Study: Fox Creek Wines



— Control — Wine Grenade



- **Bitterness** and **astringency** were both **reduced** in the treatment wine.
- **Positive attributes** associated with wine phenolics such as **mouthfeel** and **length** and **roundness** were all **enhanced**.
- 25 panellists



# Case Study: City & Country Winery



Site: Calgary, Canada

Varietals: 1000L South African Pinotage & 500L Oregon Pinot Noir

Setup: Post MLF & oaking, Hanging off the racking/ back of the tank & moving it around as needed

“Amazing intuitive setup & app. Easily controlled & monitored. The wines progressed quickly & flavours appreciated very well. The team is impressed! Visitors love hearing about the tech and seeing it. They enjoy hearing and learning that there is more to wine than just SS tanks & barrels.”

Chris Fodor, Owner

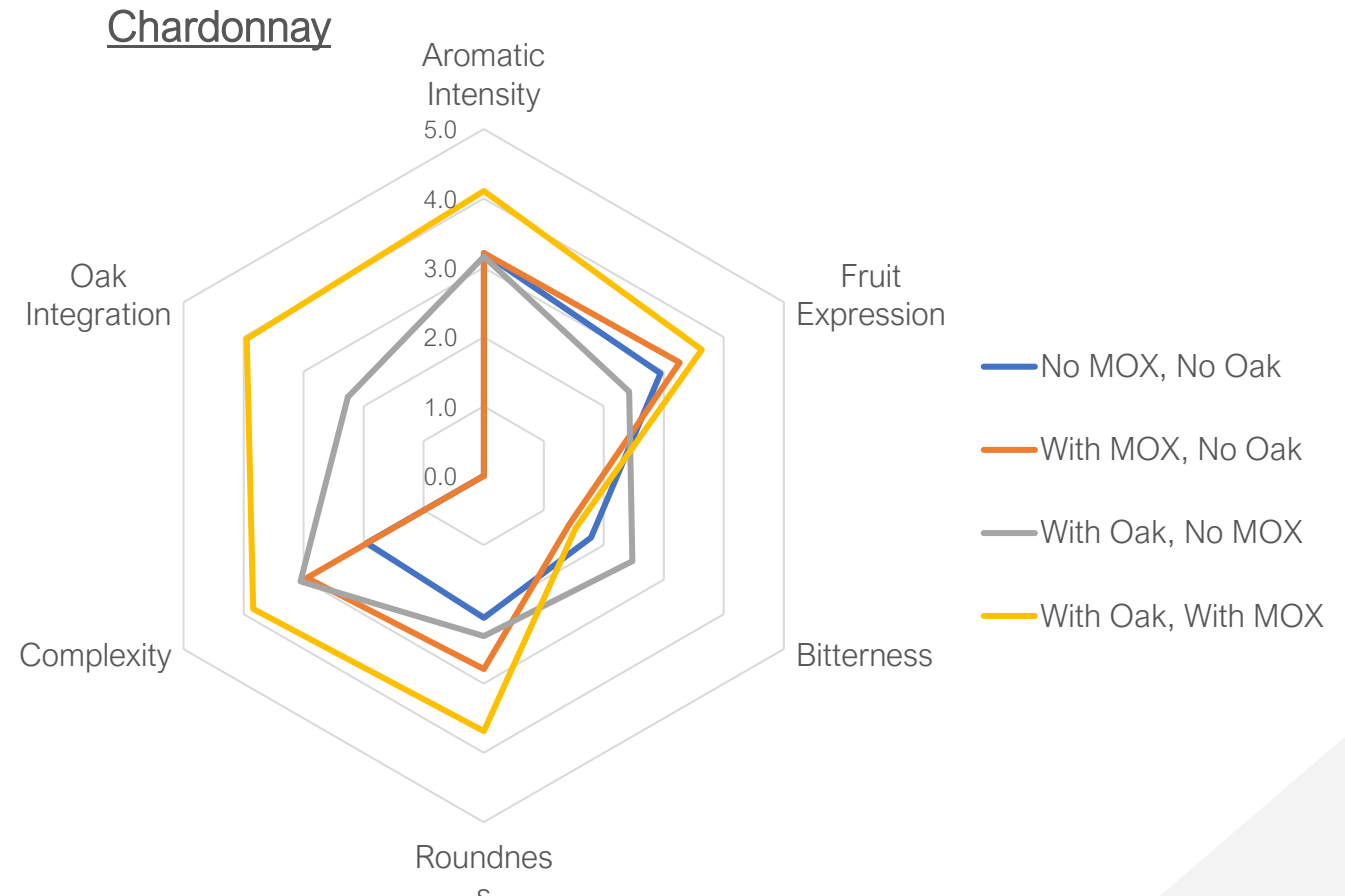


# Accuro micro-oxygenation trials results

- 20 winemakers
- Chardonnay, Pinot Noir, Merlot
- Sensory analysis

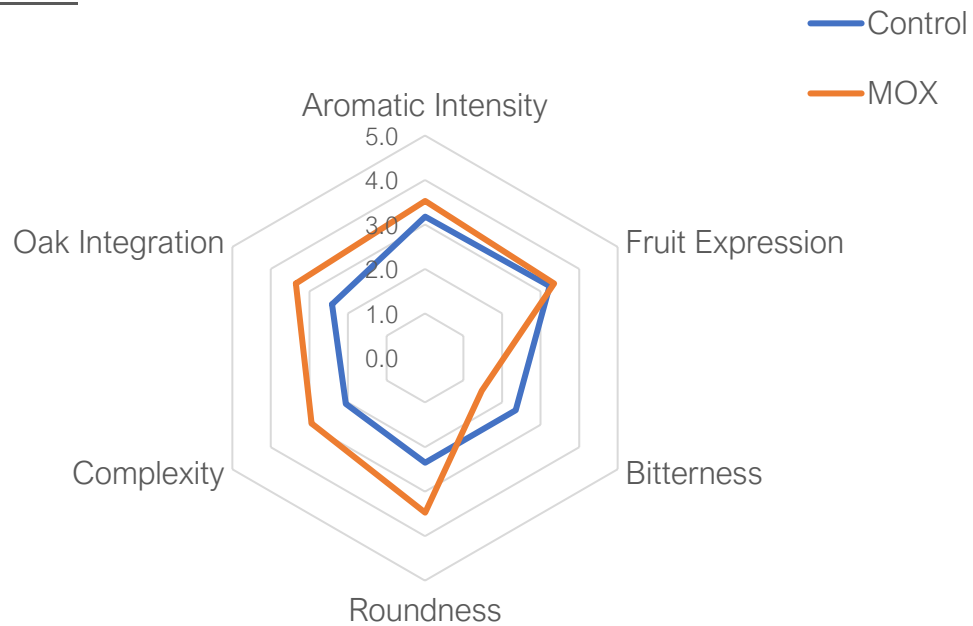
## MOX resulted in:

- Consistent improvement in oak integration
- Increased complexity and roundness
- Decrease in bitterness and softening of harsh tannins



# Accuro micro-oxygenation trials results

## Pinot Noir



## Merlot

