

MATURATION VESSELS: The BEST Way to “Mature” Premium & Ultra-Premium Wines

Passively micro-oxygenate wine by natural air-O₂ permeation through ultra-clean, food grade HDPE
 Retained freshness + varietal typicity, better volatiles retention, better hygiene, much lower capital & operating costs.
 No evaporation losses.



Flextank’s oxygen permeable, food-grade, no-taint, hygienic HDPE vessels REPLACE BARRELS
 Now in use worldwide.

Why waste time & money on short-lived barrels?

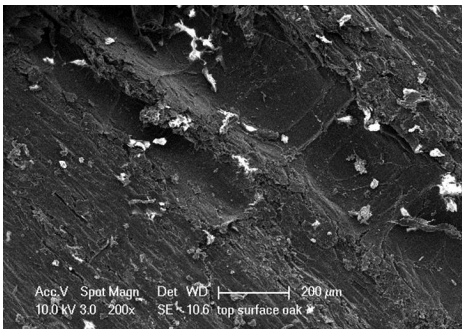


Figure 1. Top section of oak sample.

The major difference between the two materials is that the oak’s rugose surface and considerable number of large, deep pores makes it an ideal environment for microorganisms to establish in, and extremely difficult to remove them. In contrast, the HDPE has a relatively smooth and flat surface with more superficial imperfections, meaning microorganisms are more likely to grow as a film across the surface, making them more susceptible to removal through conventional winery sanitation practices.

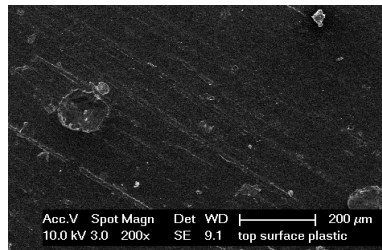


Figure 2. Top section of Flextank HDPE sample.

HOW FLEXTANK VESSELS WORK: Brand new barrels mature wine by diffusing 20 to 30 mg. of air-oxygen per litre of wine per year (mg/l/yr) through their semi-porous staves. Each year, approx. 10% of this initial permeability is lost due to progressive clogging with wine solids. Flextank’s taint-free, food-grade vessels permeate air-O₂ at the same rate per litre, in the same natural way, indefinitely. They can be used together with your barrels, no change of cellaring practice is required.

BEST VOLATILES RETENTION: Oak barrels wick out & evaporate fruity ethyl esters & aromatic compounds from wine, whereas Flextank units do not. Users over 7 vintages in Australia report SUPERIOR matured wine quality to that from top quality French or American barrels.

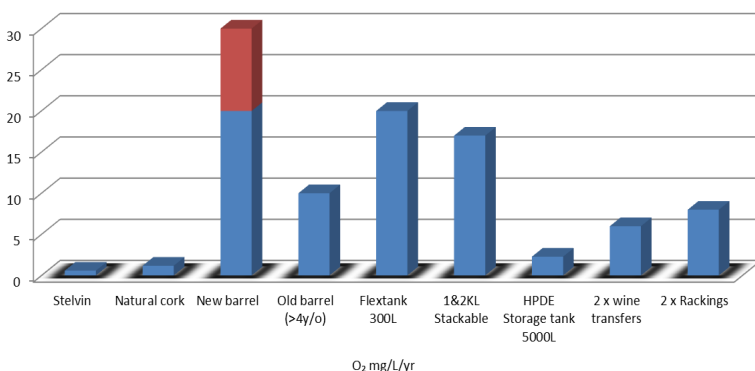
NO EVAPORATION LOSSES: Flextank’s specially tailored polyethylene is near-impermeable to water and ethanol vapour. These vessels don’t loose “Angels Share”.

GREAT COST SAVINGS: Oak maturation costs of LESS THAN 80 CENTS/LITRE using the highest quality Oak, about 1/8th to 1/10th the cost of using barrels replaced at 5 yearly intervals. You pay for the oak adjunct wood used, not for the costly & wasted barrel making artisanship.

HYGIENIC, LONG LIVED: Very easy to clean, tartrates don’t stick and the material doesn’t stain, there is no porosity or “grain” to clog. Unlike barrels, these vessels retain their permeability indefinitely. They can also be C.I.P. or ozone sterilized to remove infective yeasts such as brettanomyces.

MULTIPLY CELLAR STORAGE CAPACITY: Four-high stacks of the 1,000 litre ‘Cubes’ allow storage of up to THREE TIMES the volume of five-high barrel tiers, in the same floor space, depending on aisle widths.

The fork-liftable, 2,100 litre ‘Cells’ stack sidewise like books in a bookshelf as well as two high. Up to a four-fold capacity increase in high headroom “cellars” can be achieved with these tanks.



Source: AWRI & Flextank Data

DESCRIPTION	DIAMETER or WIDTH	HEIGHT (mm)	WEIGHT App. (Kg)	Permeability	ITEM CODE
 <p>2100L Stackable Cell Galv. Steel frame, 50mm SS Butterfly valve (MP)</p>	2,080 x 700	2,550	115	Medium (MP)	M210017SNG
 <p>1000L Stackable Cube Dual coat frame, 50mm SS Butterfly valve, samp. Tap (LP) Dual coat frame, 50mm SS Butterfly valve, samp. Tap (MP) Dual coat frame, 50mm SS Butterfly valve, samp. Tap (HP)</p>	1,160 x 1,160 1,160 x 1,160 1,160 x 1,160	1,140 1,140 1,140	75 75 75	Low (LP) Medium (MP) High (HP)	M100012SND M100017SND M100023SND
 <p>1000L Vessel Mat. Vessel "Rocket" (LP) Mat. Vessel "Rocket" (MP)</p>	800 800	2,300 2,300	24 24	Low (LP) Medium (MP)	M100012SNX M100017SNX
 <p>600L Vessel Mat. Vessel "Soldier" (MP)</p>	800	1,500	19	Medium (MP)	M060019SNX
 <p>300L Vessel Mat. Vessel "Barrel" (LP) Mat. Vessel "Barrel" (MP)</p>	600 600	1,200 1,200	10 10	Low (LP) Medium (MP)	M030012SNX M030020SNX

*Note: All the vessels come with screw-on-zero-ullage lid with 2" BSP screw outlet

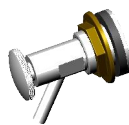
Oak

Flextank oxygene permeable Maturation Vessels are designed to be matched with high grade oak to produce the same maturation results of traditional barrels.
See separate brochure for the full range of oak. Available evOak & Seguin Moreau stave, Boise ultra premium chips.

Accessories



Ferment air-lock valve, screw-in, all sizes.



Sample cocks including S/S through wall outlet 1/2" BSP S/S



316 S/S racking plate 1.5" connection.



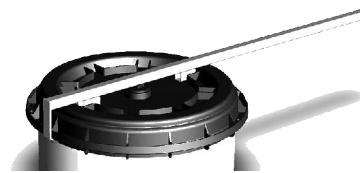
120 l./min x 1.5" submersible pump (wt. 5kg) Optional adj. racking plate.



Full size V-C Skins, part fills



Pallet jackable frame version (i.e. no fork locating straps).



Lid tightening handle, stainless steel, helps ensure a full hermetic seal.

flextank
INNOVATION IN WINEMAKING
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