

AMPHORAE & TANKS PORTFOLIO 2027 NEW ZEALAND

Amphora / Stone & Stainless Steel Eggs / Concrete Tanks



TAVA


**DRUNK
TURTLE**


concrete dreams

EGGINOX

A commitment to quality and customer service since 2006.

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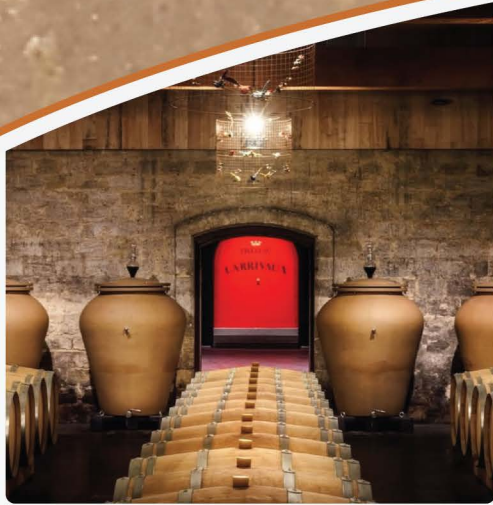
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TAVA: *Italian Ceramic Amphora*



750 Ceramic Amphora in a Bordeaux Château, which are blended with barrels.

TAVA is a family owned and operated company led by third generation Francesco Tava and located in Mori Trentino, Italy. Since 2013, TAVA exclusively produces ceramic amphora specifically for winemaking.

MATERIAL

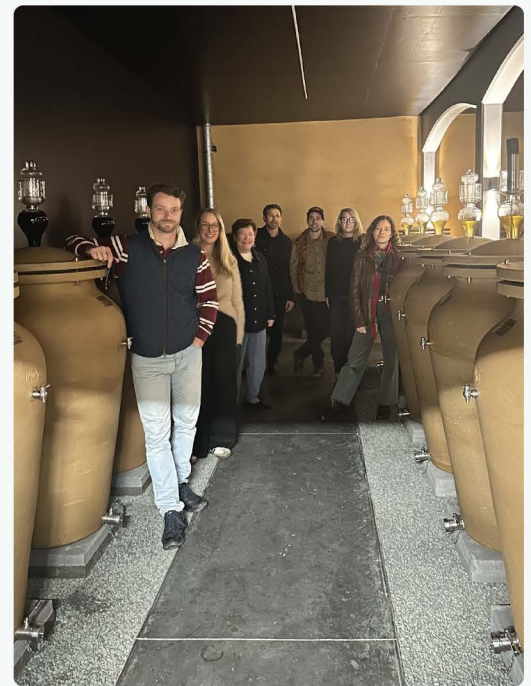
TAVA crafts their amphora from a patented mixture of local clay that was developed through years of research with enologists and ceramic technicians.

HISTORY

For over three generations, TAVA has been producing ceramic based products. In 2013, Francesco Tava took over his family's business and following successful tasting trials decided to reposition his family company towards exclusively producing amphora for winemaking.

PRODUCTION

TAVA amphora are entirely made by hand via setting a ceramic clay in molds and are then fired at temperatures between 1200 C and 1260 C. The higher temperature you fire at, the smaller the pores are on the amphorae and hence the lower the porosity. During the initial drying process, humidity and temperature are controlled via evaporative coolers and the presence of vegetation inside of the production site. The presence of vegetation is crucial for regulating humidity and temperature levels, thus bringing countless benefits to both worker's conditions and the final product. Because the amphorae are made by hand, the markings on each amphorae vary slightly.



Tava 320L Ceramic Amphora in a cellar in Givry Burgundy used both on Chardonnay and Pinot Noir



First 12.5 HL Monolite delivered outside of Europe.

POROSITY

The standard porosity of TAVA amphora is similar to that of an oak barrel at 5%. However, depending on the customer's request, the porosity can be higher or lower than 5% allowing for a slow and consistent rate of micro oxidation.

WINEMAKING & STYLES OF WINE

All three sizes of amphora are equipped with winemaking friendly accessories including a sealable lid, tasting tap, full discharge valve and pallet jack / forklift friendly stand. The 1600L amphora can also come equipped with an external hatch door.

Due to TAVA's standard porosity similar to that of an oak barrel, the amphora works best for the fermentation and aging of all styles of whites or the elevage of both lighter and more full bodied reds. TAVA amphora will respect your vineyard site and the typicity of the varietal while contributing texture on the palette and brightness and freshness from an aromatic perspective.

2027 NEW ZEALAND PRICES TAVA

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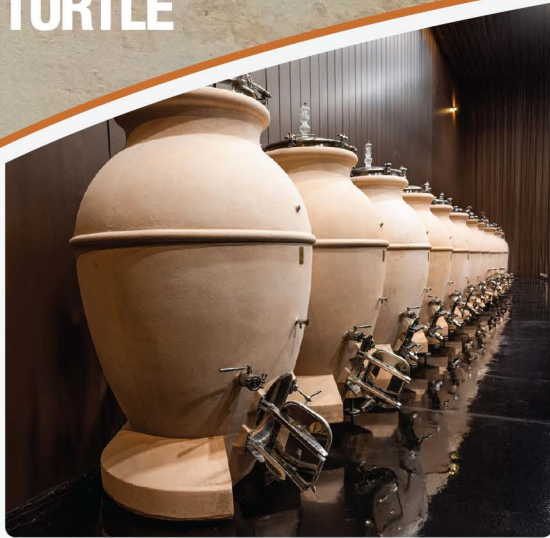


*Italian Ceramic Amphora
2.5% & 5% Porosity*



*Italian Ceramic
& Grés Monolite 2.5% Porosity*

		INCLUDED ACCESSORIES	12.5HL MONOLITE STANDARD	25HL MONOLITE STANDARD
320L 4,690 €		Colmatore Sampling Valve Draining Hole (1 inch) Valve DIN 25 to 1 1/2 inch TC Steel Inox Base 320		
			Price Grés (2.5% porosity) 12,980 € Height with Stand (cm) 211 Max Diameter (cm) 123 Weight with Stand (kgs) 665	Price Grés (2.5% porosity) 19,980 € Height with Stand (cm) 224 Max Diameter (cm) 153 Weight with Stand (kgs) 1,034
750L 7,990 €		Colmatore Sampling Valve Draining Hole (1 inch) Valve DIN 25 to 1 1/2 inch TC Steel Inox Base 750	12.5HL MONOLITE HIGH STAND Price Grés 1,050 € Height with Stand (cm) 224 Max Diameter (cm) 123 Weight with Stand (kg) 702 Stand Dimensions (cm) 97 x 97 x 26	25HL MONOLITE HIGH STAND Price Grés 1,190 € Height with Stand (cm) 259 Max Diameter (cm) 153 Weight with Stand (kg) 1,092 Stand Dimensions (cm) 120 x 120 x 26
1600L 14,490 €		Colmatore Sampling Valve Draining Hole (1 inch) Valve DIN 25 to 1 1/2 inch TC Steel Inox Base 1600	12.5HL MONOLITE INOX STAND Price Grés 1,650 € Height with Stand (cm) 231 Max Diameter (cm) 123 Weight with Stand (kg) 702 Stand Dimensions (cm) 46 x 100	25HL MONOLITE INOX STAND Price Grés 1,880 € Height with Stand (cm) 266 Max Diameter (cm) 153 Weight with Stand (kg) 1,039 Stand Dimensions (cm) 46 x 121



Line up of Cocciopesto Opus at Yangarra Estate Vineyard.

Drunk Turtle is a family-owned company located in Tuscany that has rediscovered the use of Cocciopesto for winemaking (fermentation and aging) in the form of Cocciopesto eggs that they call Opus. They are best known for their Cocciopesto eggs because of the material's advantages and lower CO₂ production footprint as compared to cement.

MATERIAL

Cocciopesto is a very durable ancient Roman building material that is crafted from a mix of Italian stone, sand, marl stone and terracotta that is all brought together with a natural binding agent that is extremely low in heavy metal content. In fact, it is so low in heavy metal content that alimentary goods can be put in direct contact with it. The material is also less basic than cement, therefore only a very light tartaric acid neutralization treatment is needed before usage.

HISTORY

Cocciopesto was used by the ancient Romans as a building material for the transportation of water around the Roman empire by aqueducts and viaducts. But the material was also crafted into wine transportation vessels. Through recent discoveries and comparative experiments with Drunk Turtle's cement eggs, Drunk Turtle primarily crafts their eggs in cocciopesto as opposed to cement.

PRODUCTION

The cocciopesto is mixed and then poured by hand into molds and then left to air dry over a couple months. The molds contain two pieces that are then assembled and jointed together with the vessels' wall being around 8 cm thick. Once dry, the eggs need to be treated with a light tartaric acid solution to neutralize the basic limestone content in the cocciopesto so as to not increase the pH of the wine.



Featuring winemaking accessories such as a door for removing red ferments.

POROSITY

The porosity of untreated cocciopesto varies between 2% - 5%. However, once a thin layer of tartaric acid is applied, the porosity of the opus changes. The porosity of the Opus (along with other vessels) decreases over time.

WINEMAKING & STYLES OF WINE

Cocciopesto contains bits of Impruneta terracotta inside the mix and therefore the eggs show thermal inertia characteristics in terms of fermentation qualities. Meaning, the vessels will lengthen the ferment over time without any temperature spikes, thus adding complexity and more fruit-driven notes to the ferment.

The egg's practical external hatch doors make emptying them very easy. Because the vessels have a lower porosity than terracotta, they cater to brighter, higher tension and more elegant reds and whites. The natural egg shape keeps the lees in constant suspension, heightening the wine's textural qualities.



Cocciopesto Opus 15 (1500L).

2027 NEW ZEALAND PRICES

Cocciopesto & Cement Eggs

Made in Italy

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PRODUCT	VOLUME (L)	WEIGHT (KG)	HEIGHT (CM)	DIAMETER (CM)	COCCIOPESTO	CEMENT
OPUS 5 (exactly 5HL)	500	800	160	99	6,777 €	5,902 €
OPUS 10 (exactly 10.5HL)	1050	1250	192	130	12,247 €	11,011 €
OPUS 15 (exactly 15HL)	1500	1560	224	147	14,914 €	12,247 €

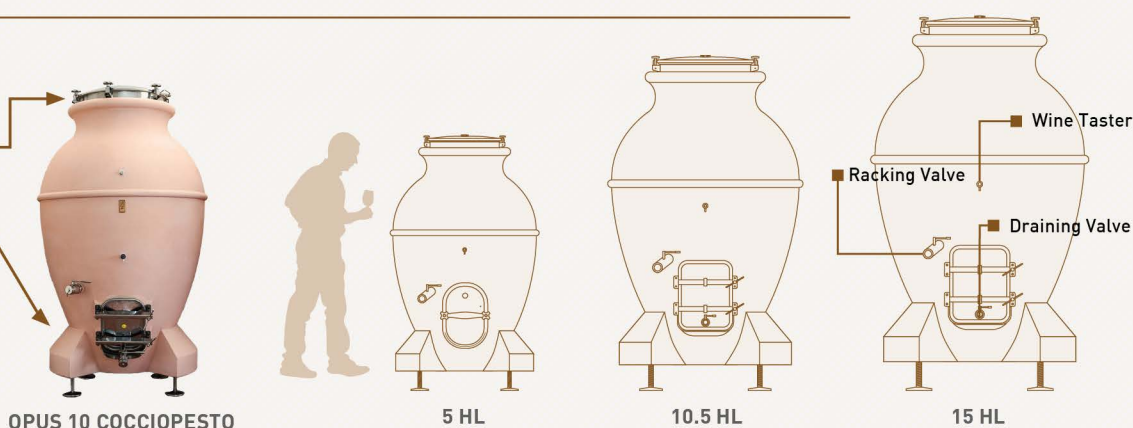
- Each OPUS includes a "5 point system" stainless steel top door, a stainless steel oval external opening door, a draining valve, a racking valve (only for 10HL, and 15HL) and a tasting valve.

Ancient blend of different Italian crushed stones and terracotta

-

FEATURES

- Silicone gaskets on top and external opening door
- 5 point system top door
- Forklift friendly feet system
- All accessories are ASI 316 stainless steel
- All Opuses (including the 5HL) have a sample valve
- All valves are 2 inch Tri Clover ball valves



OPTIONAL ACCESSORIES

PRICE

COOLING PLATE	OPUS 5HL (600x370mm)	577 €
	OPUS 10HL (800x370mm)	608 €
	OPUS 15HL (1200x370mm)	639 €
	LARGE COLMATORE GLASS BUNG SYSTEM	140 €
	THERMOMETER WITH COCKPIT	232 €
	WINERY LOGO	232 €
	EXTERNAL COLOUR CUSTOMIZATION *Please Enquire*	Please Inquire

- Safety ladder brackets, thermometer, internal cooling plates and custom exterior decoration available upon request.
- No metal rebar or netting used in structure and mixture.
- Can be used for fermentation, aging, or both.



Custom-made 11, 13, and 17HL Standard tanks for Miani in Italy's Friuli region.

CLC Vasche, which stands for "Cooperative Lavorazione Cementi," is a family-owned and run company located outside of Padova in North Eastern Italy. CLC is a leading manufacturer for standard and custom made concrete tanks for wine production, whose tanks can be found throughout Italy, France, Spain, South Africa and other important winemaking countries throughout the world.

MATERIAL

CLC concrete tanks are made of either concrete, or reinforced concrete depending on the shape and size of the tank. The production and mix of concrete is a consistent blended aggregate of sand, marl, clay, stones and gravel sourced from the local Brenta river which is fed from rivers that originate from melting glaciers high up in the neighboring Dolomite Mountains reaching into the Alps.

HISTORY

CLC was founded in 1955 by a group of Italian families that to this day run the company together. They specialize in the production of standard, modular tanks but have also built their reputation by offering tailor made concrete tanks that are customized to their customers' cellars and needs.

PRODUCTION

A state of the art, computerized machine is used to accurately and consistently mix the right amounts of all necessary aggregates, cement, and water in order to guarantee a consistent and optimal mix of concrete across all tanks. For small standard tanks, the concrete is poured inside of molds and allowed to cure. For larger tanks, rebar and reinforced steel is used to provide structural support to the tank.

A row of 20 HL Diamante in a cellar in the Chianti.



A row of 14.5 HL Aromy in a Bordeaux white cellar.

POROSITY / WINEMAKING

If the interior of the concrete tanks are not lined with epoxy, application of 30% tartaric acid solution is needed to neutralize the inside of the concrete tank before using for wine production therefore the porosity of the concrete varies over time, however concrete does allow wine to breathe. Due to its extremely stable thermal inertia characteristics, concrete tanks are excellent vessels for fermentation; but many producers also opt to age their wine in the vessels too.

REFERENCES

France:

Domaine du Coulet - Matthieu Barret, Alain Graillet, Ermitage du Pic Saint Loup, Chateau Ferriere, Chateau Grand Corbin, Peyrassol, Clos Rougeard, Egly-Ouriet, Château Pavie-Macquin, Château La Fleur-Petrus, Prieuré de Saint Jean de Bébien, Château Fourcas Hosten, Domaine de Chevalier, Durfort Vivens, Laherte Champagne, Chateau de Beaucastel.

Italy:

Gaja, Massolino, Foradori, Mastrojanni, Gagliole, El Sacramento, Castello di Radda, Occhipinti, Biondi Santi, Pfischer, Abbazio Novacella, Livio Felluga, San Leonardo, Elena Walch, Tenuta di Carleone, Miani, Piero Pan, Livio Felluga, Poggerino, Vietti, Emidio Pepe, Vini Franchetti, Tenuta di Trinoro, Gagliole, Le Ripi.

A row of 44 HL Opale in a Rhône cellar.



NEW! A row of 20 HL Opale in a Veneto cellar.

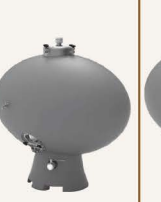
2027 NEW ZEALAND PRICES CLC CONCRETE DREAMS

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concrete dreams

NEW!

NEW!		JARA 3 HL		DIAMANTE 20 HL			(CONCRETE TANKS MADE IN ITALY.)			AROMY 14.5 HL		
		ATTENTION: Seed screen on racking and full discharge valves recommended. [1,2]  Inside of the Diamond is a spherical ovoid that promotes stirring and suspension of lees pre and post-fermentation. ATTENTION: Ships horizontally. Installed vertically in cellar. [3]		1 ONE-DOOR (HORIZONTAL)	2 TWO-DOOR (HORIZONTAL)	3 ONE-DOOR (VERTICAL)		4 CASTEL	5 CLASSIQUE	6 DYNAMIQUE		
												
VOLUME (L)	300	VOLUME (L)	2,000	2,000	2,000	VOLUME (L)	1,350	1,350	1,350			
DIAMETER (CM)	100	DIAMOND HEIGHT (CM)	150	150	210	HEIGHT (CM)	216	196	194			
HEIGHT (CM)	112	BASE HEIGHT (CM)	26	51	26	WIDTH (CM)	133	133	133			
WEIGHT (KGS)	800	TOTAL HEIGHT (CM)	176	201	237	LENGTH (CM)	194	204	204			
PRICE (EUROS)	4,850 €	WIDTH (CM)	145	145	145	WEIGHT (KGS)	1,500	1,500	1,500			
STANDARD ACCESSORIES		LENGTH (CM)	201	201	201	PRICE (EUROS)	11,320 €	11,320 €	11,320 €			
■ DN 400 mm Manhole ■ 1.5" Tri-Clover Valve ■ Tasting Tap		DIAMOND WEIGHT (KGS)	2,093	2,093	2,093							
		BASE WEIGHT (KGS)	155	410	410							
		TOTAL WEIGHT (KGS)	2,250	2,505	25,05							
		PRICE (EUROS)	13,895 €	14,925 €	14,925 €							

DIAMANTE & AROMY STANDARD ACCESSORIES

- Top manhole DN 500 mm and double action relief PVC valve [1,2,3]
- Top manhole DN 400 mm and double action relief PVC valve [4,5,6]
- Rectangular manway 315x420 mm with drip lip (horizontal opening) [2,3]
- 1/2" Sampling ball valve fixed on the horizontal frontal manway [1,2,3]
- 1/2" Sampling ball valve fixed on concrete [4,5,6]
- Oval manway 300 x 400 at tank bottom [2]
- Oval manway 300 x 400 at tank bottom and total discharge ball valve
- 2" Tri Clover ball valve, gasket, bolts and drain hole [4,5,6]

Numbers corresponds to type of Diamante and Aromy

- Partial discharge racking 2" Tri Clover ball valve, gasket, bolts and drain hole [2,3,4,5,6]
- 49" x 60" x 11" stand [3]
- Total discharge ball valve 2" Tri Clover ball valve, bolts [2,3,4,5,6]
- 2x 10" tall concrete supports [1]
- 2x 20" tall concrete supports [2]
- Standard Grey Ral smooth wash concrete exterior [1,2,3,4,5,6]
- More accessories on pg. 11

NEW!

OPALE		NEW!	OPAL STANDARD ACCESSORIES		PRODUCT	VOLUME (L)	HEIGHT (CM)	DIAMETER (CM)	WEIGHT (KGS)	PRICE (EUROS)	
	■ Rectangular manway 405 x 530 mm with drip lip, flush to the inner bottom (vertical opening) ■ Top Manhole, 400 mm, double action relief pvc valve (Opale 17HL - 22.5HL) ■ Top Manhole, 500 mm, double action relief pvc valve (Opale 44HL - 67HL) ■ Top Manhole, 800 mm, double action relief pvc valve (Opale 70HL - 72HL) ■ Partial discharge racking 2" Tri Clover Ball Valve ■ Full discharge draining 2" Tri Clover Ball Valve ■ 1/2" Sampling ball valve ■ Standard Grey Ral smooth wash concrete exterior ■ More accessories on pg. 9			NEW!	17	1,700	180	160	2,600	15,950 €	
				NEW!	20	2,000	215	160	2,600	16,450 €	
				NEW!	20.5	2,250	215	160	2,600	16,950 €	
				44	4,400	203	226	5,456	19,483 €		
				51	5,100	226	226	5,754	20,616 €		
				BELOW SIZES LOADED IN CONTAINER HORIZONATLLY AND REQUIRE ADDITIONAL INSTALLMENT COSTS AT WINERY.							
				57	5,700	251	226	5,953	21,255 €		
				62	6,200	277	226	6,151	22,218 €		
				67	6,700	302	226	6,350	24,190 €		
				70	7,000	328	226	6,449	25,447 €		
72	7,200	353	226	6,525	25,611 €						
RUBIS			RUBIS STANDARD ACCESSORIES		PRODUCT	VOLUME (L)	HEIGHT (CM)	DIAMETER (CM)	WEIGHT (KGS)	PRICE (EUROS)	
	■ Rectangular manway 405 x 530 mm with drip lip, flush to the inner bottom (vertical opening) ■ Top Manhole, 500 mm, double action relief pvc valve (Opale 40HL - 60HL) ■ Partial discharge racking 2" Tri Clover Ball Valve ■ Full discharge draining 2" Tri Clover Ball Valve ■ 1/2" Sampling ball valve ■ Standard Grey Ral smooth wash concrete exterior ■ More accessories on pg. 9				40	4,000	183	221	5,625	12,772 €	
					50	5,000	232	221	5,800	13,171 €	
					60	6,000	287	226	6,200	14,079 €	
CRU			CRU STANDARD ACCESSORIES		PRODUCT	VOLUME (L)	HEIGHT (CM)	LENGTH (CM)	WIDTH (CM)	WEIGHT (KGS)	PRICE (EUROS)
	■ Rectangular manway 405 x 530 mm with drip lip, flush to the inner bottom (horizontal opening) ■ Top Manhole, 500 mm, double action relief pvc valve ■ Full discharge draining 2" Tri Clover Ball Valve ■ Partial discharge draining 2" Tri Clover Ball Valve ■ 1/2" Sampling ball valve ■ Standard Grey Ral smooth wash concrete exterior ■ More accessories on pg. 9				15	1,500	201	145	145	3,000	14,570 €
					20	2,000	201	160	160	3,500	16,228 €
					30	3,000	201	186	73	4,100	17,711 €
					40	4,000	249	173	173	4,700	20,010 €

***IMPORTANT:** CLC takes great pride in making tailor made concrete wine tanks that can be customized depending on your winery. Due to the weight, all tanks require additional container unloading and installation services.*

STANDARD

PRODUCT	VOLUME (L)	HEIGHT (CM)	LENGTH (CM)	WIDTH (CM)	WEIGHT (KGS)	PRICE (EUROS)
15	1,500	201	115	115	2,700	12,340 €
20	2,000	201	145	115	3,200	13,107 €
25	2,500	201	145	137	3,600	13,648 €
30	3,000	201	145	160	4,000	15,358 €
40	4,000	201	145	205	4,700	17,114 €
50	5,000	201	175	205	5,300	18,695 €
60	6,000	201	175	243	6,000	23,392 €
75	7,500	201	215	220	7,000	24,767 €
100	10,000	201	215	284	8,600	26,126 €
125	12,500	201	215	358	11,000	33,578 €



TRONCO

PRODUCT	VOLUME (L)	HEIGHT (CM)	LENGTH (CM)	WIDTH (CM)	WEIGHT (KGS)	PRICE (EUROS)
20	2,000	201	140	140	3,200	14,441 €
25	2,500	201	155	155	3,600	15,311 €
30	3,000	201	165	165	3,900	15,811 €
40	4,000	201	185	185	4,600	16,140 €
50	5,000	201	205	205	5,400	16,872 €



VENUS

PRODUCT	VOLUME (L)	HEIGHT (CM)	LENGTH (CM)	WIDTH (CM)	WEIGHT (KGS)	PRICE (EUROS)
20	2,000	201	140	120	3,300	12,870 €
30	3,000	201	203	120	4,200	15,270 €
40	4,000	201	203	162	4,800	18,530 €
50	5,000	201	203	188	5,400	22,800 €
60	6,000	201	203	218	6,100	23,258 €
75	7,500	201	203	266	7,100	23,871 €



STANDARD ACCESSORIES: STANDARD / TRONCO / VENUS

- Rectangular manway 405 x 530 mm with drip lip, flush to the inner bottom (horizontal opening)
- Top Manhole 500 mm, double action relief pvc valve
- Partial discharge racking 2" Tri Clover ball valve
- Full discharge draining 2" Tri Clover ball valve
- 1/2" Sampling ball valve
- Standard Grey Ral 7030 concrete exterior
- 4x 80 cm tall feet per Standard and Tronco tank and 4x 40 cm tall feet per Venus tank
- More accessories on pg. 9

ACCESSORIES CLC CONCRETE DREAMS



concrete dreams

Depending on the tank and accessory, the below accessories can be included either on the Diamante, Opale, Cru, Standard, Tronco and Venus tanks.

LOGOS / COLOR / CONSTRUCTION		PRICES (EURO)	TOP MANHOLE, DOUBLE ACTION RELIEF PVC VALVE (AVAILABLE FOR DISCOUNT)		PRICES (EURO)		
	SMALL: max 190 x 190 mm Logo on façade	649 €		DN 400 (mm)	INCLUDED		
	LARGE: max 380 x 380 mm Logo on façade	912 €		DN 500 (mm)	INCLUDED		
	Standard Grey Ral 7030. Other colors to be defined on Ral standard color.	INCLUDED		DN 600 (mm)	1,170 €		
		Concrete Kickflat on the top 100 x 150 mm - cost for each single side		387 €	DN 800 (mm)	2,395 €	
				DN 1000 (mm)	2,642 €		
				DN 1200 (mm)	3,044 €		
ACCESSORIES		PRICES (EURO)	SEED SCREEN ON THE RACKING OUTLET		PRICES (EURO)		
	1.5" Tri Clover Valve	531 €		200 mm Cylindrical Screen h.400 mm (Recommended for racking valve on Diamond)	407 €		
	2" Tri Clover Valve	588 €		200 mm Cylindrical Screen h.500 mm	407 €		
	2" Tri Clover Racking Valve	588 €		200 mm Cylindrical Screen h.1000 mm	670 €		
	Bottom Drain Plug DN 80 (no valve, only cap with chain) - AISI 304	639 €		210 mm Shutter Screen h. 500 mm (Recommended for draining valve on Diamond)	351 €		
	1/2" Sampling Ball Valve	196 €		350 mm Shutter Screen h. 500 mm	490 €		
	Analog Thermometer -20 +60 °C with 1/2" well (30 cm length) additional thermowells available upon request	346 €			350 mm Shutter Screen h. 1000 mm	953 €	
	1/2" Probe Well	243 €	COOLING PLATE (FIXED VERTICALLY FROM THE TOP)				
LEVEL GAUGE WITH DN 24 POLYCARBONATE SIGHT TUBE AND STAINLESS STEEL FRAME		PRICES (EURO)					
Open circuit with bottom drain port		375 €					
Closed circuit with bottom drain port and top valve		639 €					
Curved version for Venus façade - Surcharge		1,056 €					
MANWAY ON FACADE		PRICES (EURO)					
	Rectangular Manway (405 x 530 mm) with drip, flush to the inner bottom AISI 304 SS - Horizontal Opening	1,206 €					
	Rectangular Manway (405 x 530 mm) with drip, flush to the inner bottom AISI 304 SS - Vertical Opening	1,612 €					
	Round Manway (DN 400 mm) with drip, flush to the inner bottom AISI 304 SS - Outwards Opening	1,133 €					
ANTI FALL GRID FOR TOP MANHOLE		PRICES (EURO)	FEET OPTIONS (4X FEET PER PACK)				
	DN 800 (mm)	603 €	CONCRETE	WIDTH / LENGTH (cm)	HEIGHT (cm)	WEIGHT (kgs for 4x feet)	PRICE (4x feet)
	DN 1000 (mm)	639 €		31 x 31	61	540	407 €
	DN 1200 (mm)	799 €		31 x 31	72	630	680 €
				41 x 41	79	1280	1,005 €
			*Smaller feet available upon request *Inox feet available upon request				



20 HL Egginox at Verité Winery in the Alexander Valley.

Egginox was founded by three professionals in the wine and inox industries and the company specializes in the production of premium inox egg-shaped fermentation and aging vessels for winemaking and beverage alcohol production. The production site is located in Nova Gorica Slovenia which is right on the frontier with the Friuli region of Italy, one of the aromatic white wine capitals of the world.

MATERIAL

The grade of inox used in the production of the Egginox eggs is AISI 304 stainless steel and the inner surface is polished BA (Bright Annealed) that has minimum roughness to facilitate tartrate removal.

HISTORY

The Collio section of Italy's Friuli region has a rich history in growing aromatic white varietals that are made in a combination of oxidative and reductive styles. Nova Gorica in Slovenia is right on the border with this famous Italian winemaking region but it also has a famous and well respected winemaking region of its own. Slovenia as a country supplies Europe and other International markets with many Inox manufactured products and is considered a specialist and industry leader for this material.

PRODUCTION

What makes the Egginox product unique in the industry is the high grade premium inox used and the specialized welding that is carried out meticulously by professionals who are absolute experts at their craft. The egg shape of the vessel and the material which it is made from makes cleaning the tanks extremely practical and hygienic since steam can also be applied.



2x 1,500L Egginox for whites at Knight's Bridge in the Alexander Valley.

POROSITY / WINEMAKING

The porosity of inox is 0%. This means that the "angel's share" on the tank is next to nothing and the wines inside of the tank do not see the oxygen exchange experienced with barrels, amphora or concrete tanks.

WINEMAKING & STYLES OF WINE

The Egginox tanks maintain the natural suspension of the lees and preserve the juice's fruit quality during fermentation, the PH of the wine is not impacted and there is no variability between tanks. The light weight of the tanks make them extremely easy to handle and clean hygienically. The shape and engineering of each Egginox tank follows the golden ratio found in natural eggs. By keeping the wine in constant motion and the lees in constant suspension, the Egginox will add a textural component to your wine and because of the material's inertness and lack of porosity, it will amplify the taste of fruit and respect the identity of your vineyard site.

With references spanning from the Friuli in Italy, Brda in Slovenia, Alsace, Burgundy and Champagne in France and the Vinho Verde region of Portugal, the Egginox tanks are gaining a following with aromatic whites, sparkling wines and light skinned red producers where very minimum oxygen exchange is needed to keep the wine in a bright, energetic and tense state.



Freshly delivered 2,000L Egginox to La Viarte in Italy's Friuli region.

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EGGINOX



Stainless Steel Eggs



PRODUCT	VOLUME (L)	WEIGHT (KG)	HEIGHT (CM)	DIAMETER (CM)	PRICE
500L	500	154	160	94	8,190 €
1000L	1000	264	193	117	11,990 €

STANDARD ACCESSORIES:

2x 2" tri-clover valves, analog thermometer, tasting port, upper lid with pressure release valve.



1500L	1500	319	216	94	14,790 €
2000L	2000	374	239	150	15,710 €
2500L	2500	429	249	160	16,990 €

STANDARD ACCESSORIES:

2x 2" tri-clover valves, analog thermometer, tasting port, upper lid with pressure release valve. Oval front manway door.

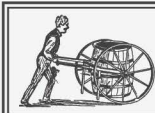
OPTIONAL ACCESSORIES (EGGINOX CUSTOMER PLAQUE INCLUDED FOR CUSTOM ORDERS)



EGGINOX DUJAC
CUSTOMER PLAQUE

Product	Size	Prices (€)
EGGINOX COOLING FLAG LOCATED ON SIDE OF TANK	500L / 50cm	345 €
	1000L / 75cm	360 €
	1500L / 100cm	380 €
	2000L / 125cm	405 €
	2500L / 150cm	425 €

■ Cooling flag made from AISI 316 Inox



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