

Optimum – a new generation in harvesting and viticulture

The Pellenc Group has unveiled its latest generation of multifunction harvesters to the Australian wine industry.

Integrating technological innovations developed exclusively by Pellenc's internal R&D department, including the second generation Selectiv' Process destemming and sorting system, the Optimum range was officially launched at Pellenc's Adelaide headquarters in mid-March and was followed by a demonstration roadshow during vintage in McLaren Vale, Langhorne Creek, Clare and the Barossa Valley.

The Optimum range has been designed to enable users to carry out all vineyard maintenance and harvesting work from the one tractor and corresponding attachments, with a range of tools, including a pre-pruner, precision pruner, leaf remover and wire lifter, capable of being attached to the tractor via a multifunction arm, as can the picking head and Selectiv' Process destemming and sorting system.

Jacques Servoles, director of Pellenc's grape harvesting department, said the performance of the Optimum was linked to the simplicity and rapidity of linking

and unlinking tools, which can happen in three minutes thanks to Easyconnect, the hydraulic mono-coupler. Each time the tool is changed, functions are changed automatically on the multifunction joystick and on the EasyTouch touch screen.

Servoles said the Activ' picking head, equipped with the EasySmart shaking system and automatic row centering, allowed gentle and efficient harvesting, all while still preserving vines.

"The revolutionary Flexible Conveyor Sorter eliminates any risk of juice loss and maintains berry integrity," he said.

"The second generation Selectiv' Process integrated destemming and sorting system achieves cleanliness in the bin up to 99.8%, which is still the highest point of reference on the market."

Pellenc has equally devoted its attention to the safety and user working conditions in the development of the new machine, with the cabin offering a 310 degree field of vision. The anti-vibration pneumatic seat is equipped with presence detection, and all commands and controls are within arm's reach of the driver's seat.



The Pellenc Optimum during a recent demonstration day at Gemtree Vineyards in McLaren Vale.

For example, the control of the picking head is managed quickly and simply from the cabin thanks to

According to Pellenc, Optimum is the lightest and most compact on the market, with a turning angle of 95 degrees, allowing the user to work consecutive rows.

For further information phone 08 8244 7700, email admin@pellenc.com.au or visit www.pellenc.com.au

DE-free fast becoming a reality in wineries

Two Californian wineries have dispensed with diatomaceous earth through the use of the uniquely modified STS 200 centrifuge manufactured by Separator Technology Solutions.

Castoro Cellars, of San Miguel, a 10,000-tonne winery, has completely eliminated the use of filter powder of any kind through the implementation of the STS 200 system, a uniquely modified centrifuge system, and integrating its use with the winery's existing cross-filter

In early 2012, Castoro Cellars owner Niels Udsen adopted the STS 200 with an eye on reducing not only cost and waste but increasing yield, quality and value and improving employee safety.

Working closely with winemaker Tom Myers and winery manager Dave McHenry, Udsen was able to combine the STS 200 capabilities with their existing cross-flow to maximise yield, quality and value of their wine, all without the need

for filter powders and rotary vacuum filter processing.

Separator Technology Solutions has also learned of a much larger Californian winery completely eliminating the need for either lees or rotary vacuum drum filtration during the 2013 vintage.

"This large winery has achieved what many thought logistically impossible for any large-volume winery by intelligently re-engineering their process to leverage existing gravity and centrifugal technology – headlined by the STS 200 system," a spokesperson for Separator Technology Solutions said.

"Like many large-scale wineries, this one utilises screw presses to maximize yield, which also creates relatively high solids downstream. However, by intelligently applying a revised combination of gravity and centrifugation, the winery achieved its wine style and processing objectives of low solids into

white and blush fermentations and subsequent rapid clarification of white, blush and red wines post-fermentation.

"Their processes were holistic, handling also their fresh high solids and heavy lees, and thereby eliminating the RDV or lees filter in their winery operation.

"Going DE-free was previously viewed as an effort toward ensuring employee safety as well as a more environmentally-friendly option. However, efficient use of the STS 200 centrifuge technology has significantly increased returns by cutting peripheral costs from DE expenses and waste processing as well as increasing yield, quality, and value of the finished product."

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