



**ORDERING**

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**FRESH IMPORTED AUSTRALIAN JUICE**

5.28 Gallon Pails and 51.5 Gallon Drums



**FOR OFFICE USE ONLY**

CUSTOMER # \_\_\_\_\_ ORDER# \_\_\_\_\_

NAME: \_\_\_\_\_ PHONE#: \_\_\_\_\_

EMAIL: \_\_\_\_\_

SKU#	COLOR	VARIETY	QTY	Regular PRICE	Drum 51.5 gal	TOTAL
<b>AUSSHIR</b>	RED	SHIRAZ		70.00	575.00	
<b>AUSCS</b>	RED	CABERNET SAUVIGNON		70.00	575.00	
<b>AUSCHAR</b>	WHITE	CHARDONNAY		70.00	575.00	
<b>AUSTSAUVB</b>	WHITE	SAUVIGNON BLANC		70.00	575.00	
<b>FERMENTATION PACKETS</b>						
<b>BM4x4</b>	Packet Shiraz and Cabernet Sauvignon			5.95	-----	
<b>R2</b>	Packet for Sauvignon Blanc			5.95	-----	
<b>D47</b>	Packet For Chardonnay			5.95	-----	
<b>MISCELLANEOUS SUPPLIES</b>						
<b>CAR5</b>	5 Gal Carboy Special			31.99	-----	
<b>CHML2</b>	Malolactic Culture (Viniflora Oenos): 1.5g			18.99		
<b>PM-1</b>	Potassium Metabisulfite: 130g			2.99		
<b>AOCMT-3</b>	Am Oak Chips- Med Toast 125gm			2.49		
<b>FOCMT-3</b>	French Oak Chips- Med Toast 125gm			3.49		
<b>ONESTEPA</b>	One Step Cleanser 8oz			5.99		
<b>BBT</b>	B-Brite Cleanser 8oz			2.99		
<b>TA-3</b>	Tartaric Acid: 130g			4.99		
<b>SF-3</b>	Super Ferment 82 gm			3.99		

**Available Now**  
Please call for special arrangements at 814.725.1314

# AUSTRALIAN JUICE VARIETIES

## VARIETALS AND DESCRIPTIONS

**Shiraz (Red).** This wine has aromatic complexity and incredible fruit with a tannin driven mouth feel. This grape does well alone or blended with Cabernet Sauvignon for a big bodied fruit bomb. The Shiraz is sourced from the Coleridge Vineyards in the Riverland Region, and Grande Junction Vineyards in the Murray Darling Region of south west New South Wales.

**Cabernet Sauvignon (Red).** This wine is superbly easy drinking. A soft fruity red with ripe berry fruit and gentle spicy flavors. This can be bottled straight or blended with the Shiraz to blend a delicious wine! This juice is sourced from Coleridge Vineyards in the Riverland Region, and the Grande Junction Vineyards in the Murray Darling Region of south west New South Wales.

**Chardonnay (White).** The most widely planted white wine grape in the world and with the cooler climate of Australia- this is sure to be a winner! Use some oak and allow for some time to age. Sourced from Coleridge Vineyards in the Riverland Region, and Balranald Vineyards in the Murray Darling Region of south west New South Wales.

**Sauvignon Blanc (White).** Sourced from the Coleridge Vineyards in the Riverland Region, and the Grande Junction Vineyards in Murray Darling Region of south west New South Wales.

## SPECIALTY YEAST FERMENTATION PACKAGES

### Specified strain of yeast per varietal 10grams

**Go-Ferm** is a yeast hydration nutrient providing the nutrients the yeast needs to create healthy cells. Rehydrate the yeast and go-ferm together in 5 1/2 oz of warm water before adding to pail of juice.

**FT Rouge** (for reds only) is a tannin formulated for its gentle impact. It reacts with natural grape proteins and helps promote color and color stability while enhancing structure. Mouth feel and roundness will be improved reducing the potential for bitter characteristics. FT Rouge also provides anti-oxidative protection. Sprinkle into the juice pail and mix well.

**Super Ferment** is a yeast nutrient and energizer. This is a blend of amino acids, vitamins, minerals and growth factors, all ingredients needed for optimal yeast reproduction and metabolism. It will help prevent sluggish or stuck fermentations. This nutrient should be added 1/3 to 1/2 way through the fermentation.

**Aromatic Enzyme** (for whites only) Aromatic Enzyme is a glycoside enzyme designed to release bound terpenes in white wines. Mix with a small amount of cold water to form a paste. Add to wine just before the end of fermentation. Wine/Juice should have less than 0.5% residual sugar for proper activity.

Dosage 3-5g/hL

## ADDITIONAL PRODUCT DESCRIPTIONS

**5 Gallon Carboy Special:** 5 gallon glass carboy is \$4 off the original price when you buy Chilean juice!

**Chilean Deluxe Winemaking Kit Special:** Includes all of the equipment items you will need to create a batch of your chosen wine. Includes 6 gallon carboy, air lock, bottling siphon, potassium metabisulfite and more!

**Malolactic Yeast Culture:** The 1.5 gram sizes can be added directly into up to 66 gallons of wine; simply dump in and stir. Optimum use is just before the end of fermentation or shortly thereafter.

**Potassium Metabisulfite:** wine additive used to kill wild yeast and bacteria, and it acts as a potent antioxidant, protecting both the color and flavors of wine.

**American Oak and French Oak:** Medium Toasted Oak Chips .75cm x .1cm

**One Step Cleanser:** This proprietary cleaning agent cleans with oxygen.

**B-Brite Cleanser:** This proprietary cleaning agent uses active oxygen in a sodium carbonate base

**Tartaric Acid:** The wine will clear more readily and will keep and taste better. It buffers to a nice low pH.