

Oxygen management in the winery and packaging

July 2018



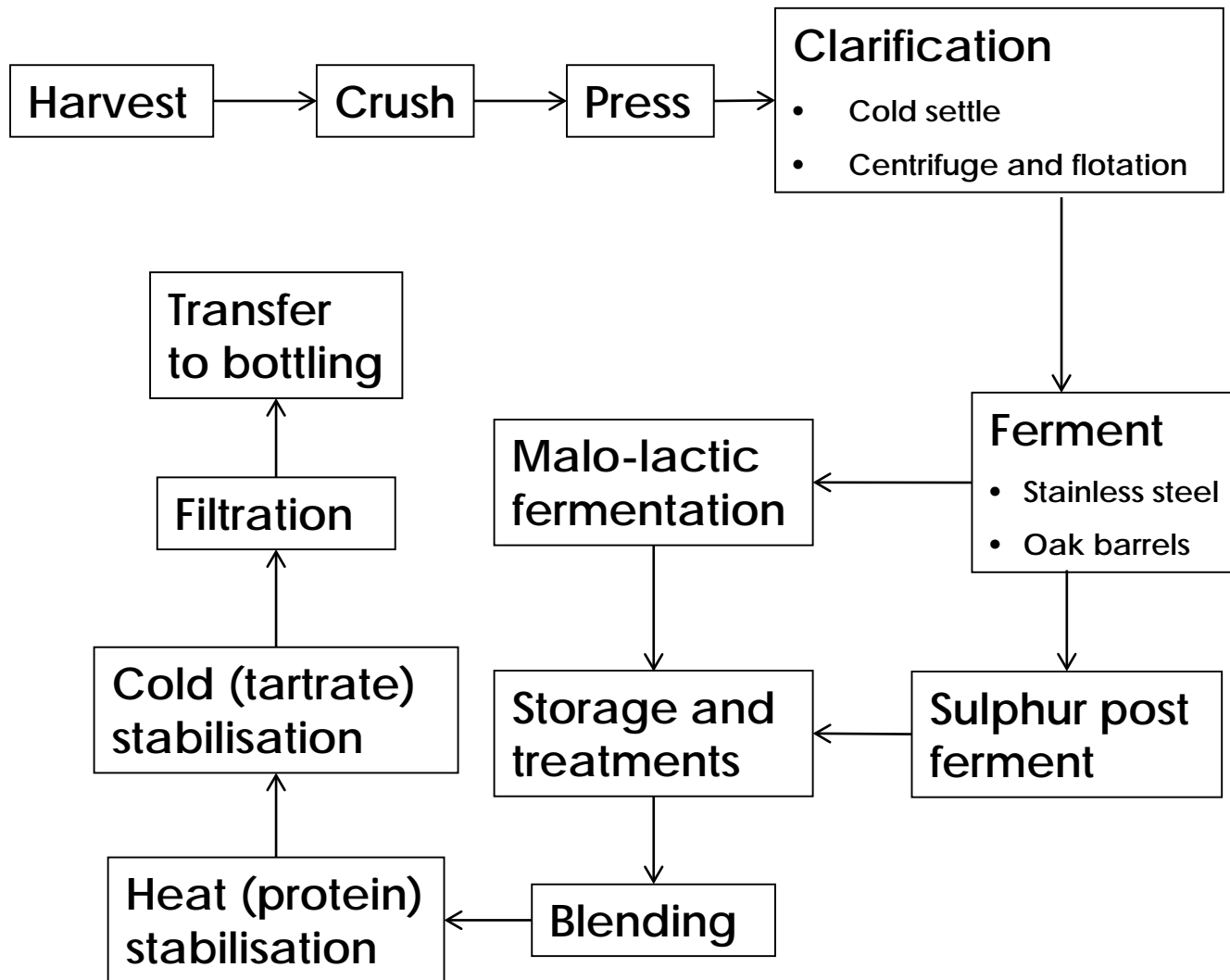
Pernod Ricard Winemakers

Open Up Our World of Wines

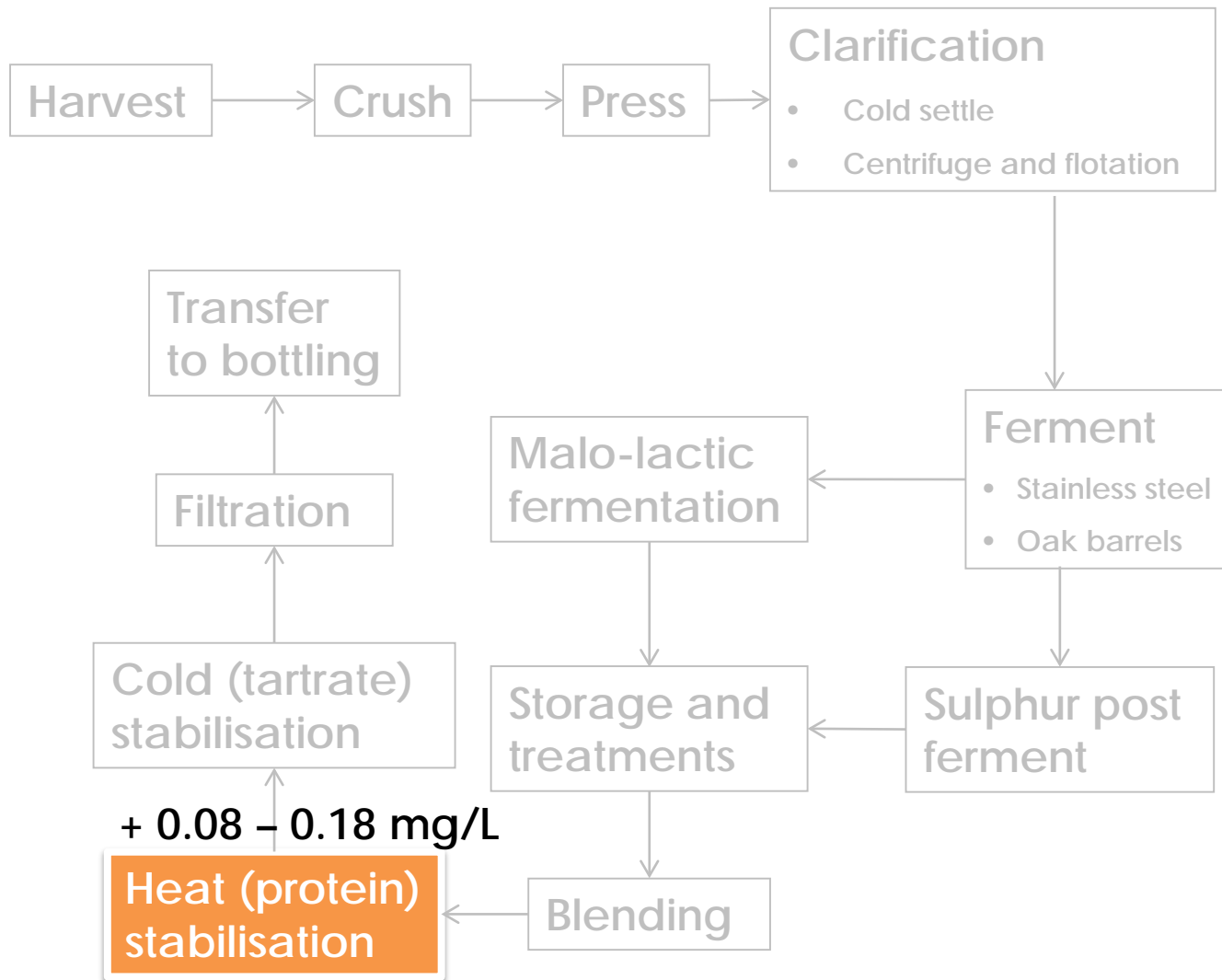




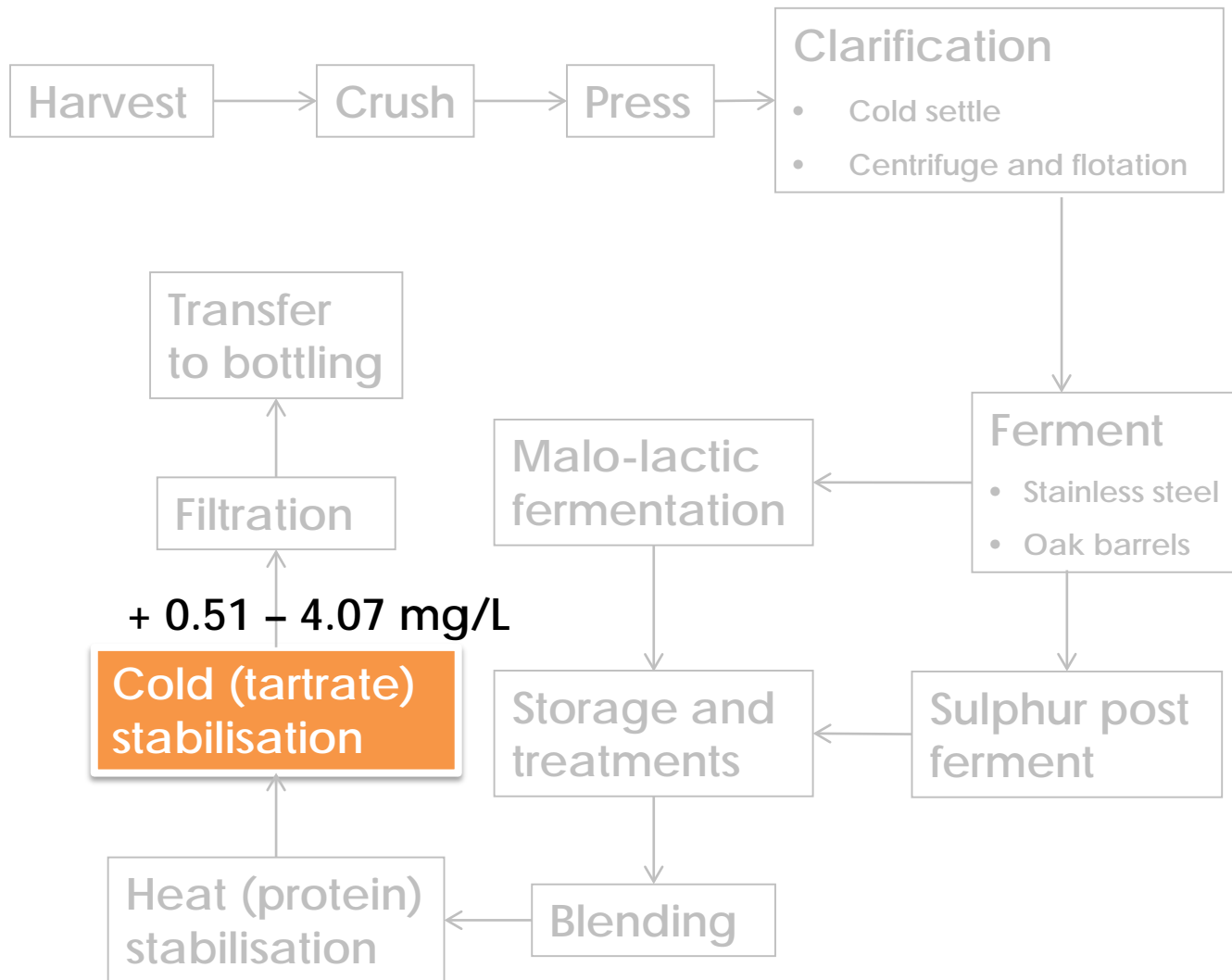
O₂ through white winemaking



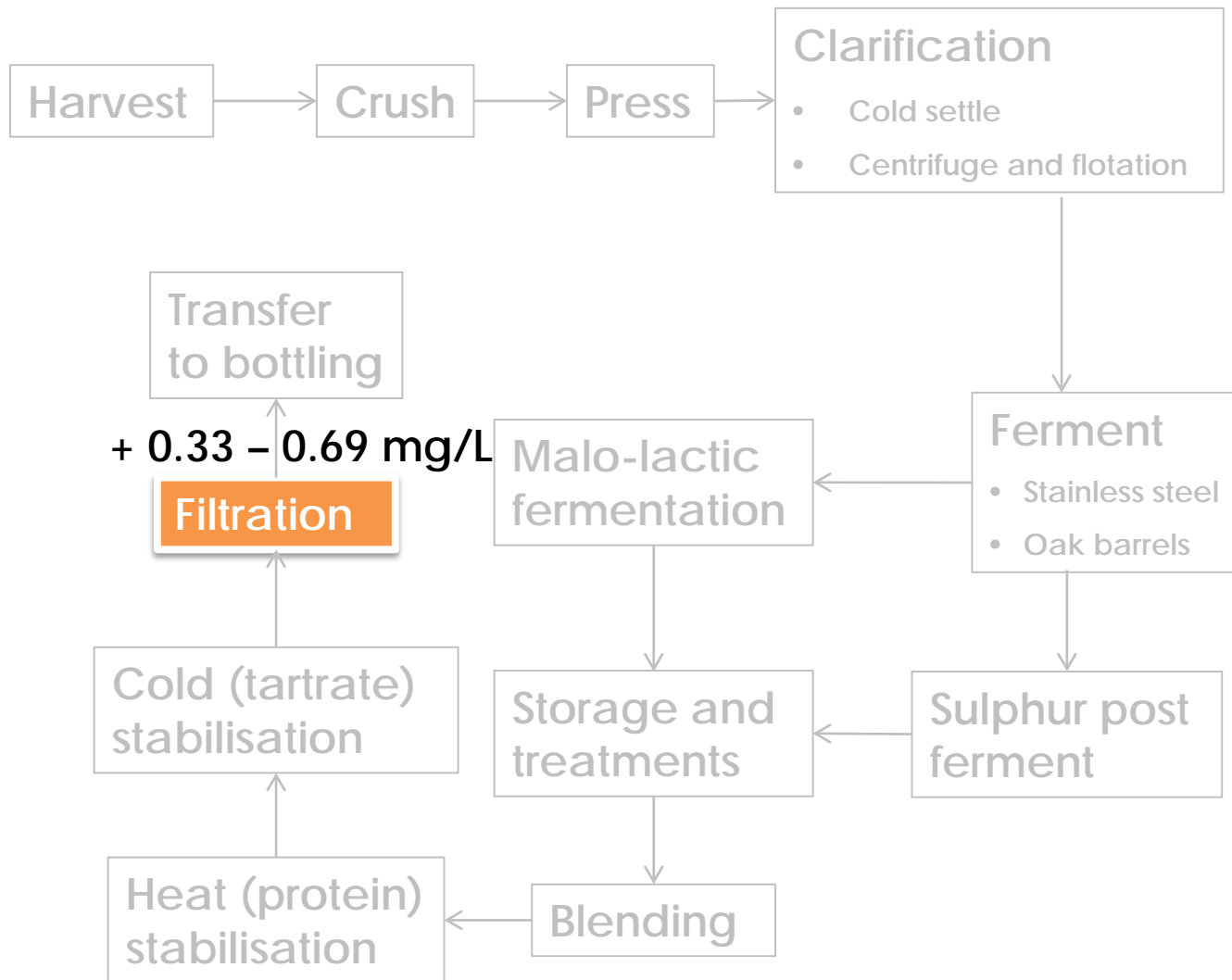
O₂ through white winemaking



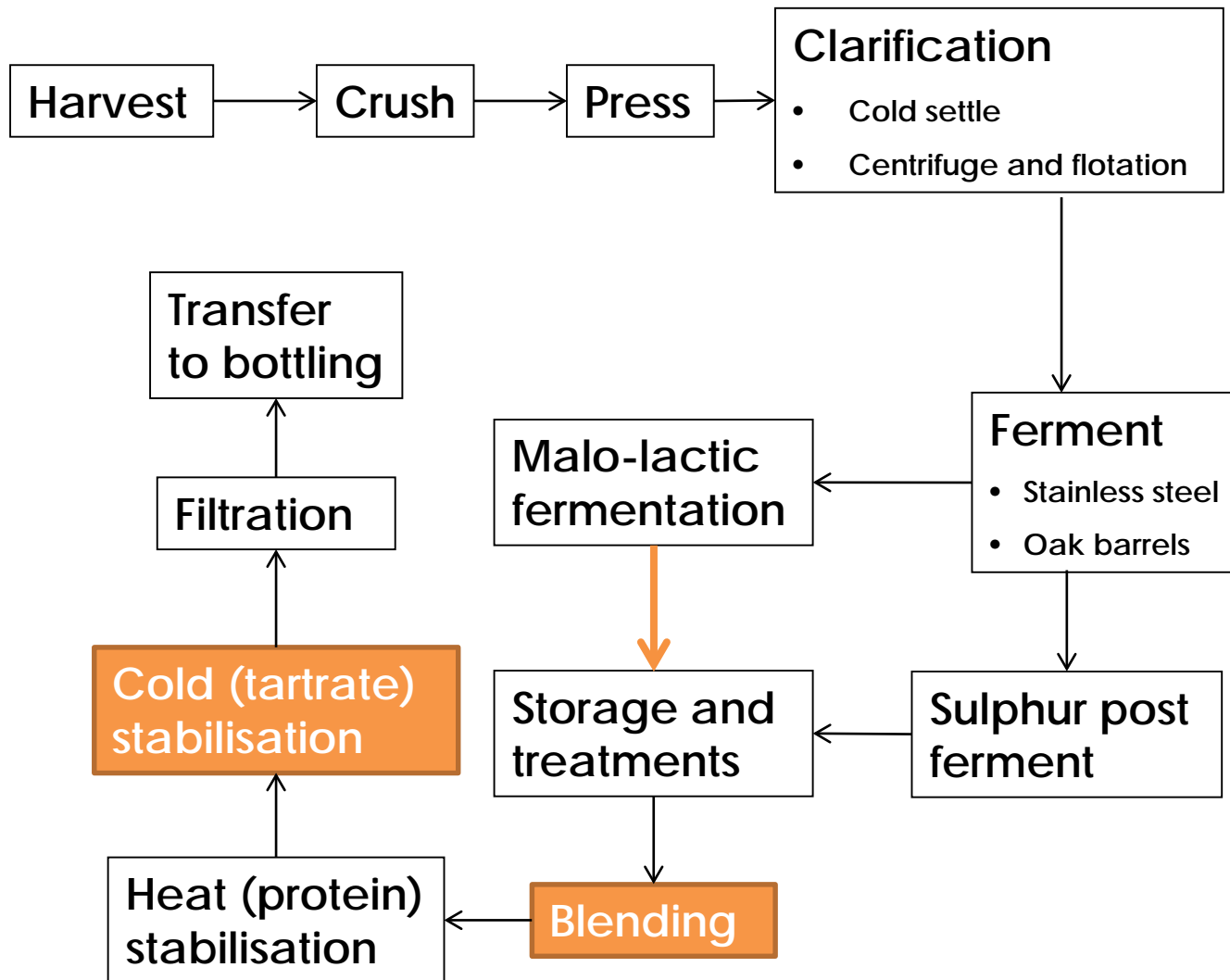
O₂ through white winemaking



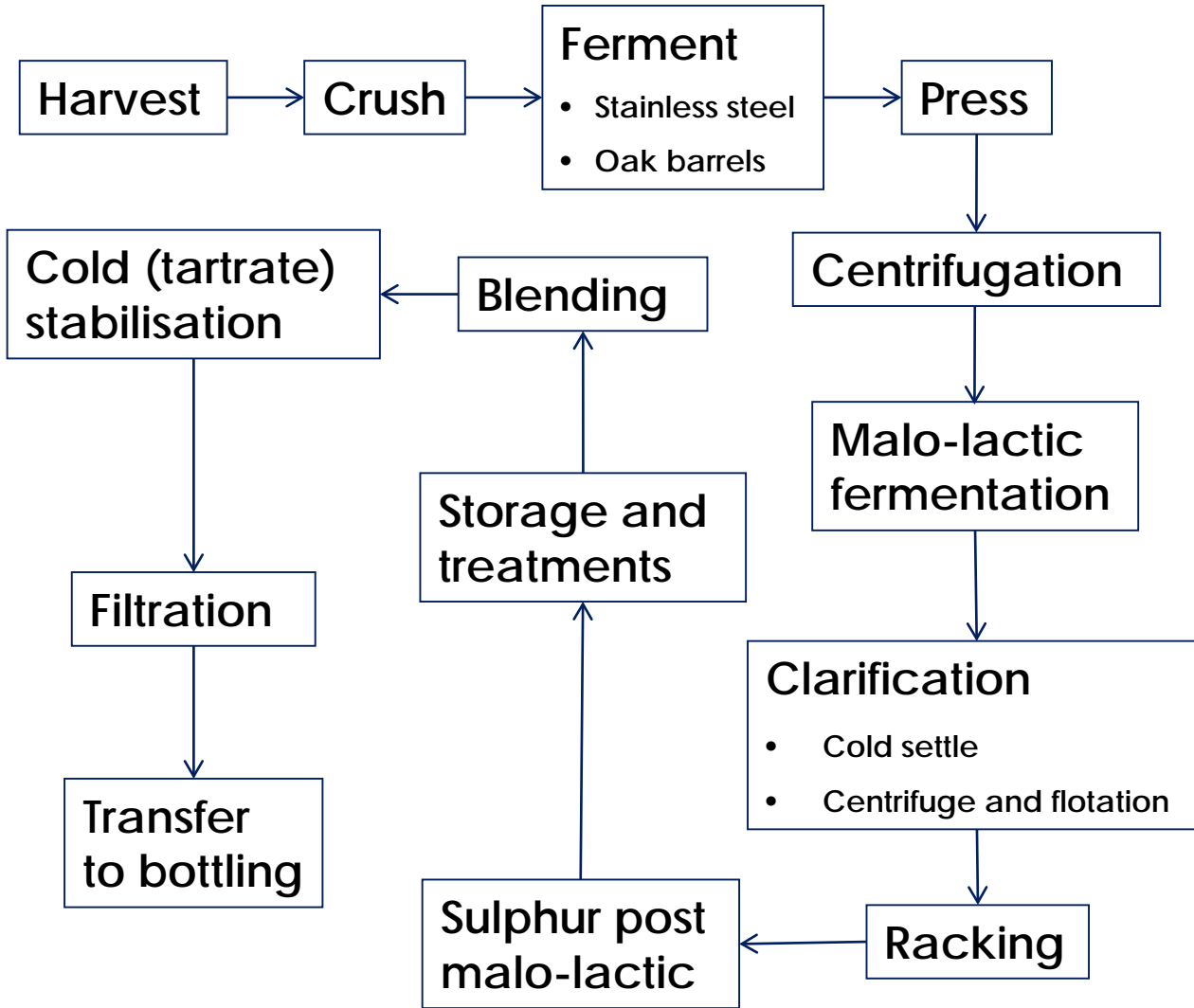
O₂ through white winemaking



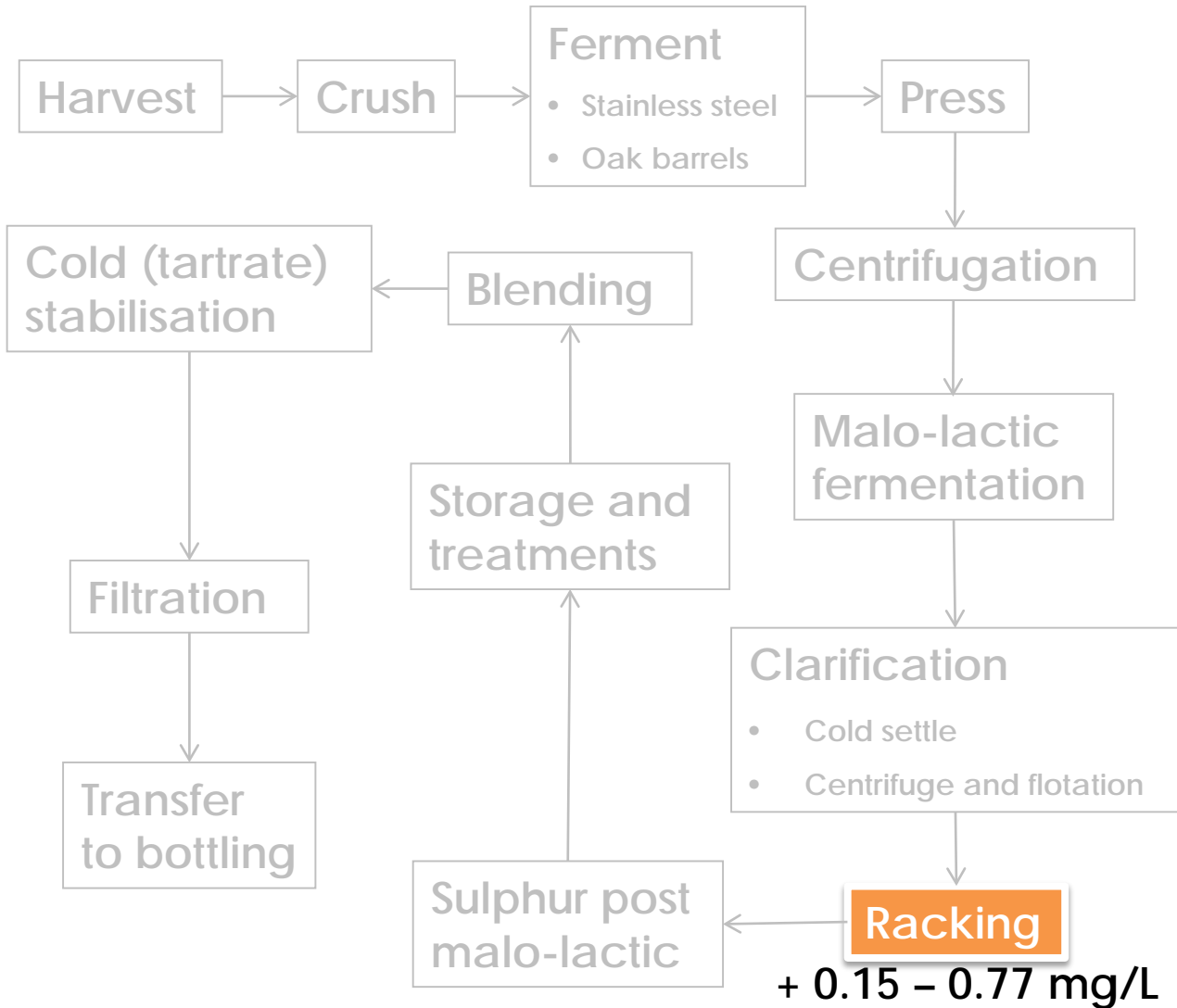
PRW results – white wine



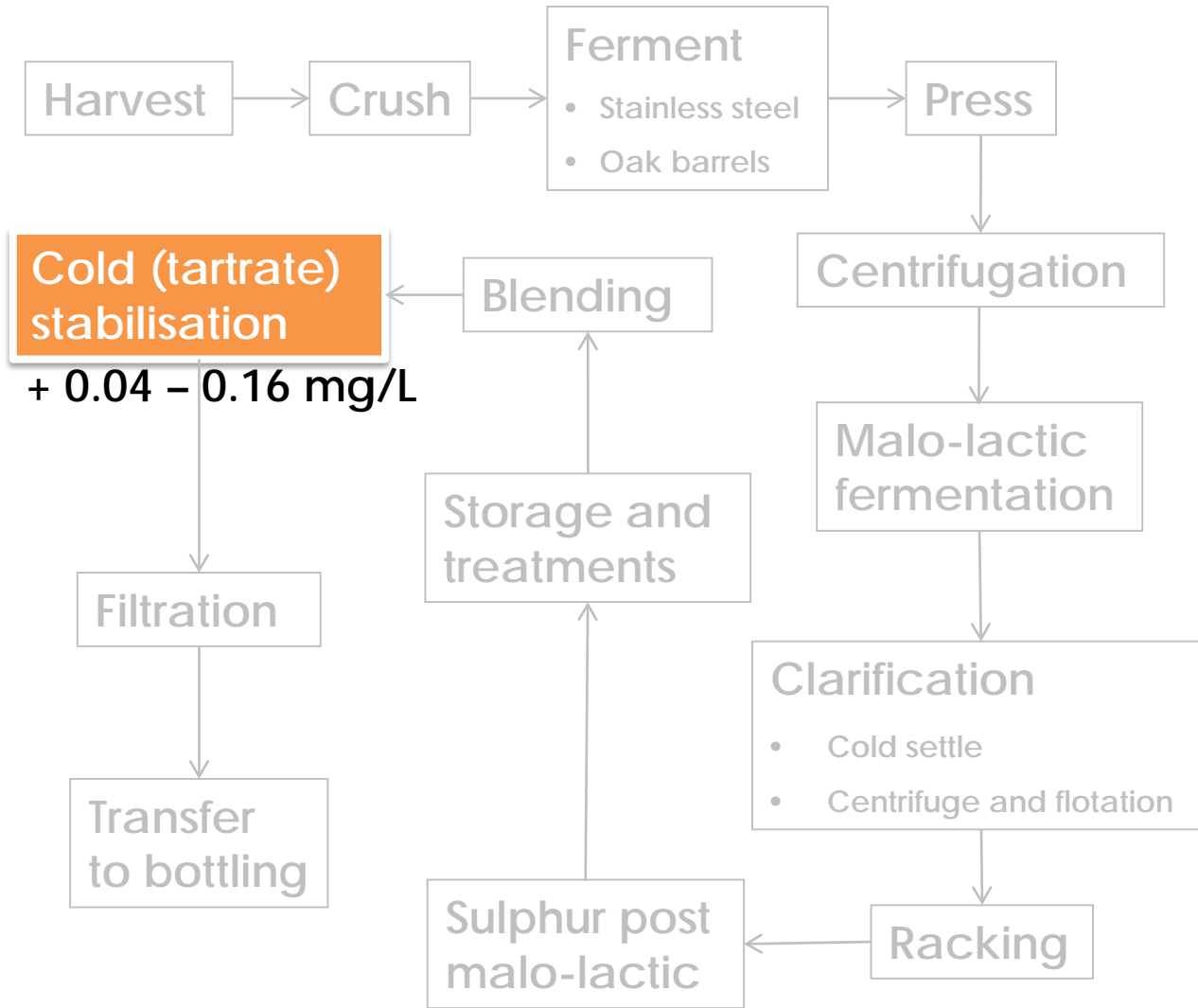
O₂ through red winemaking



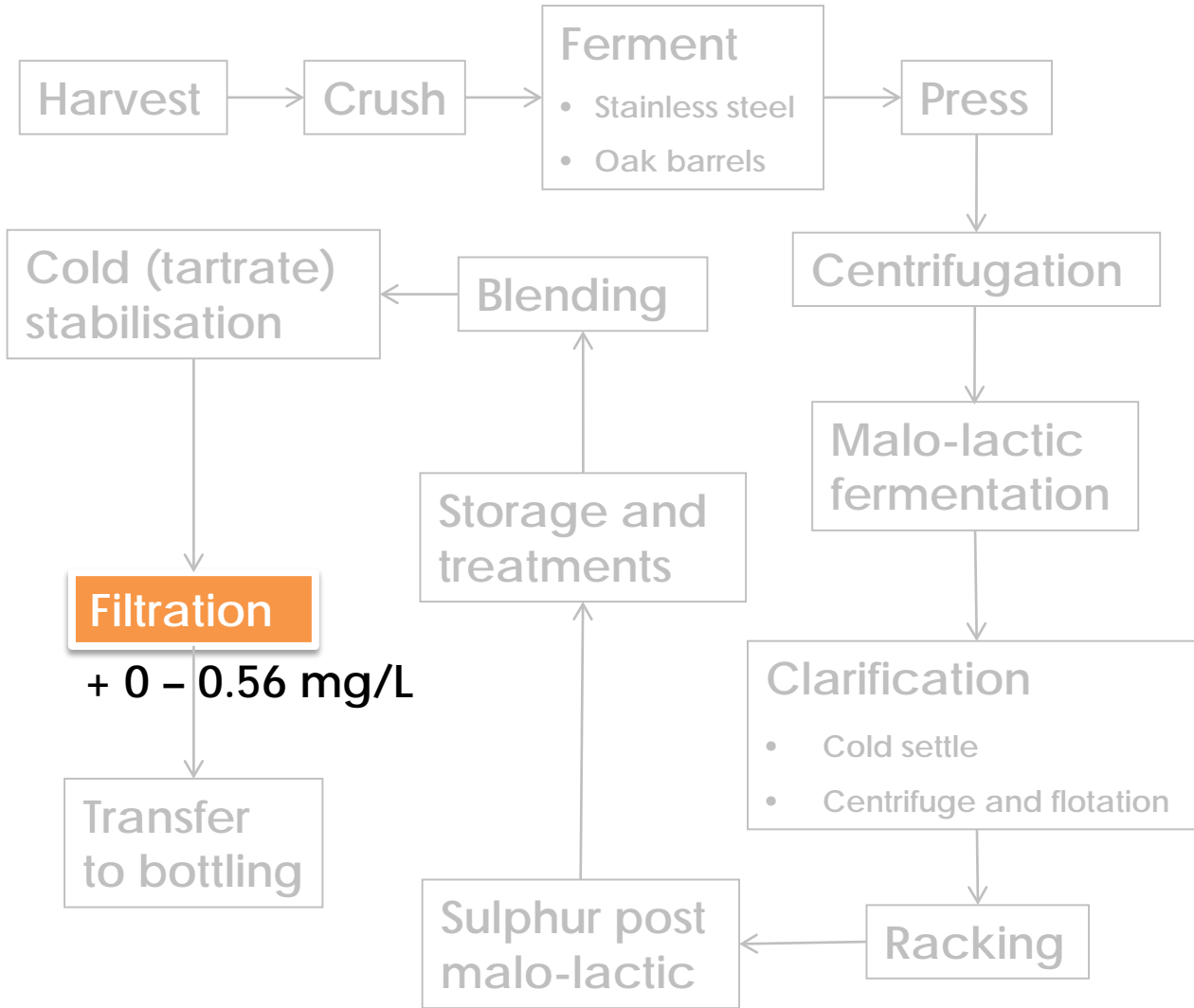
O₂ through red winemaking



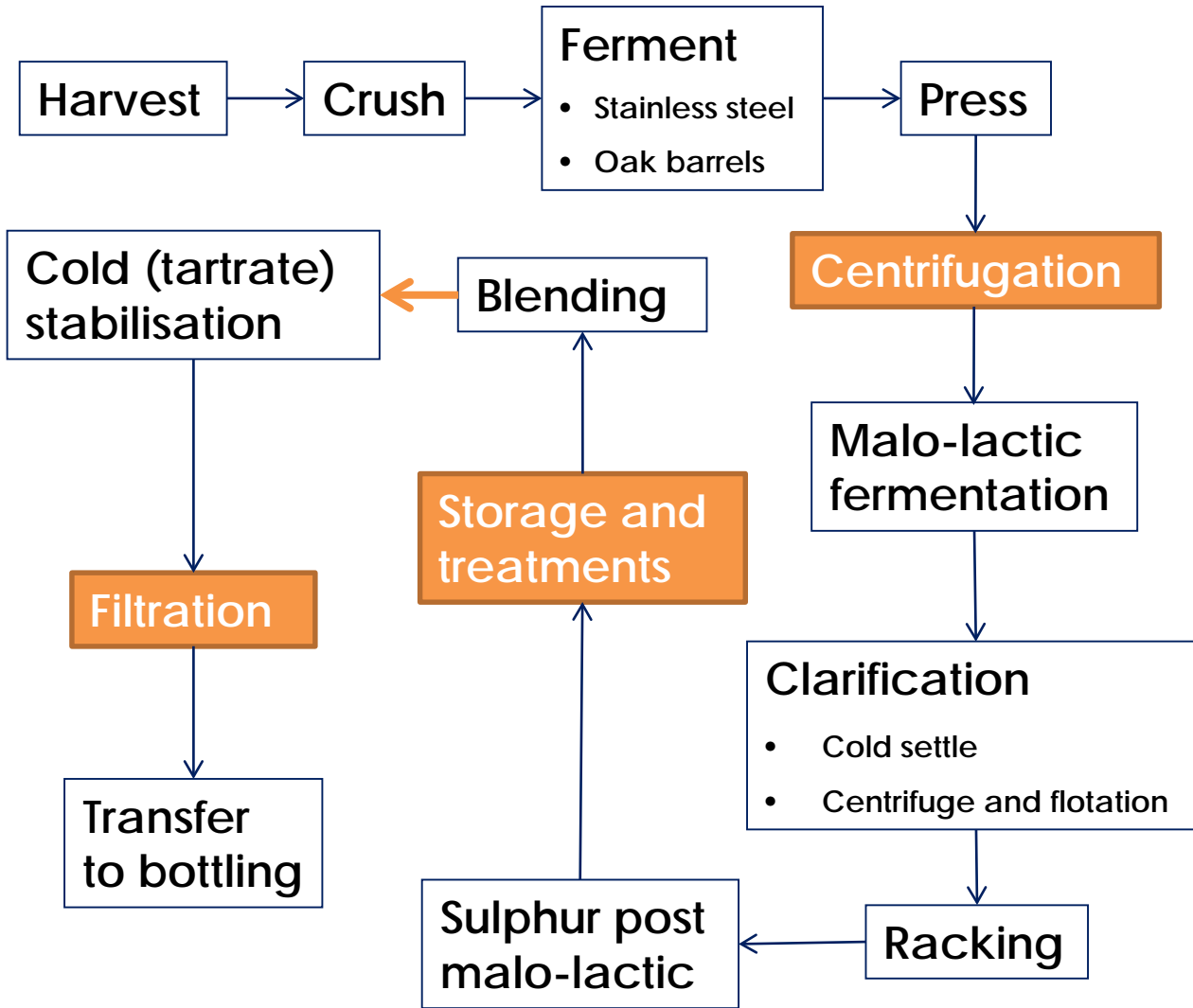
O₂ through red winemaking



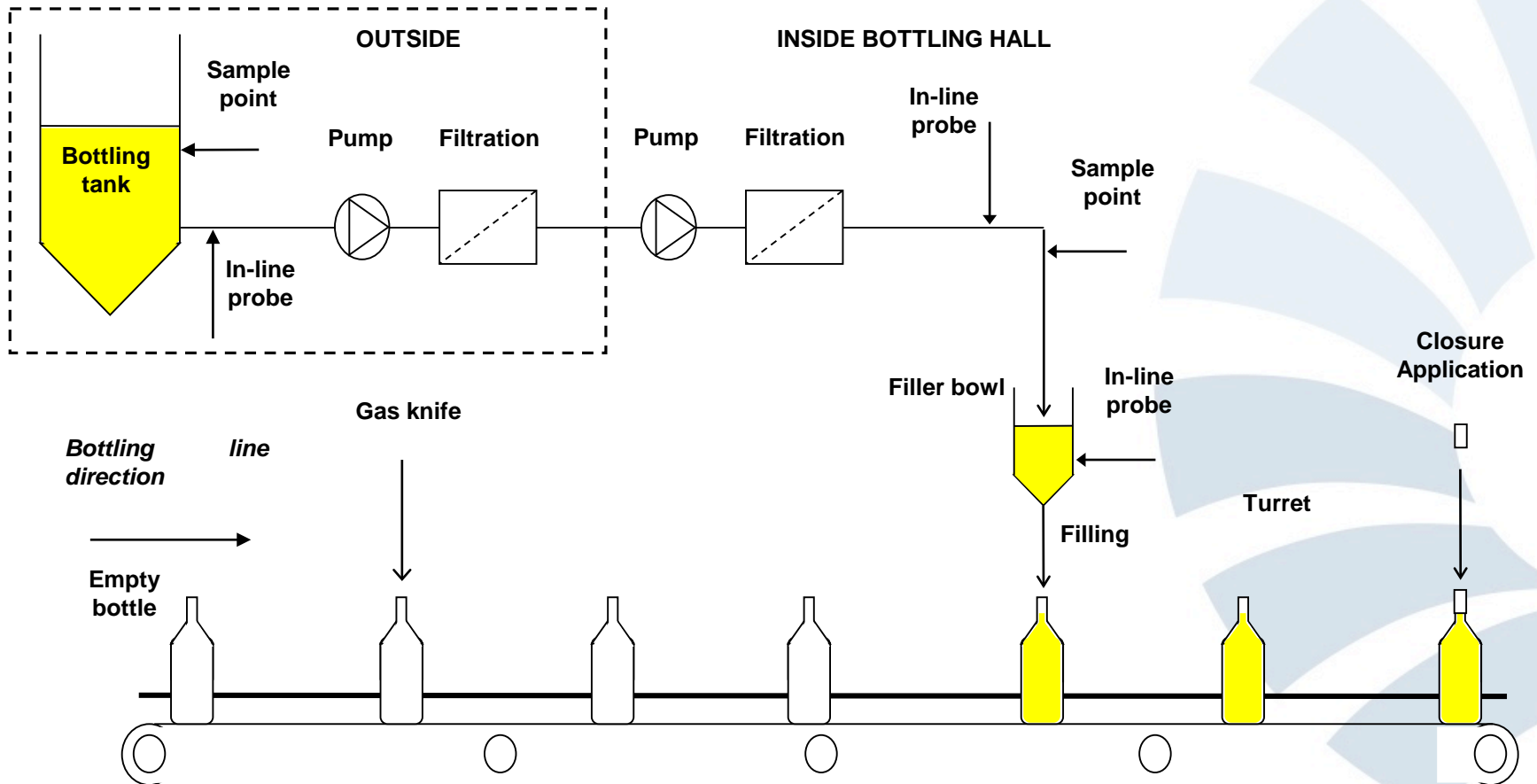
O₂ through red winemaking



PRW results – red wine

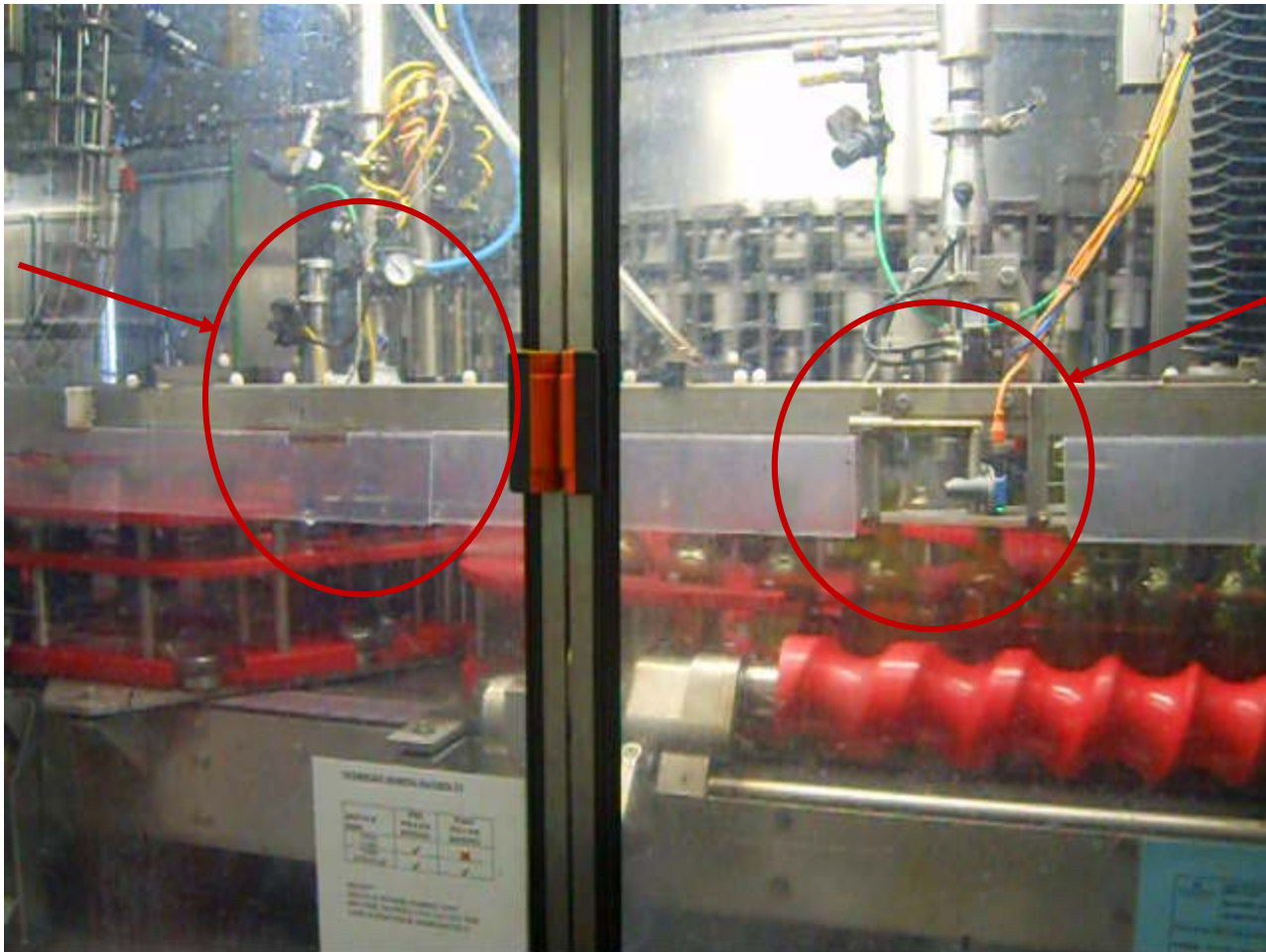


O₂ at packaging



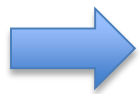
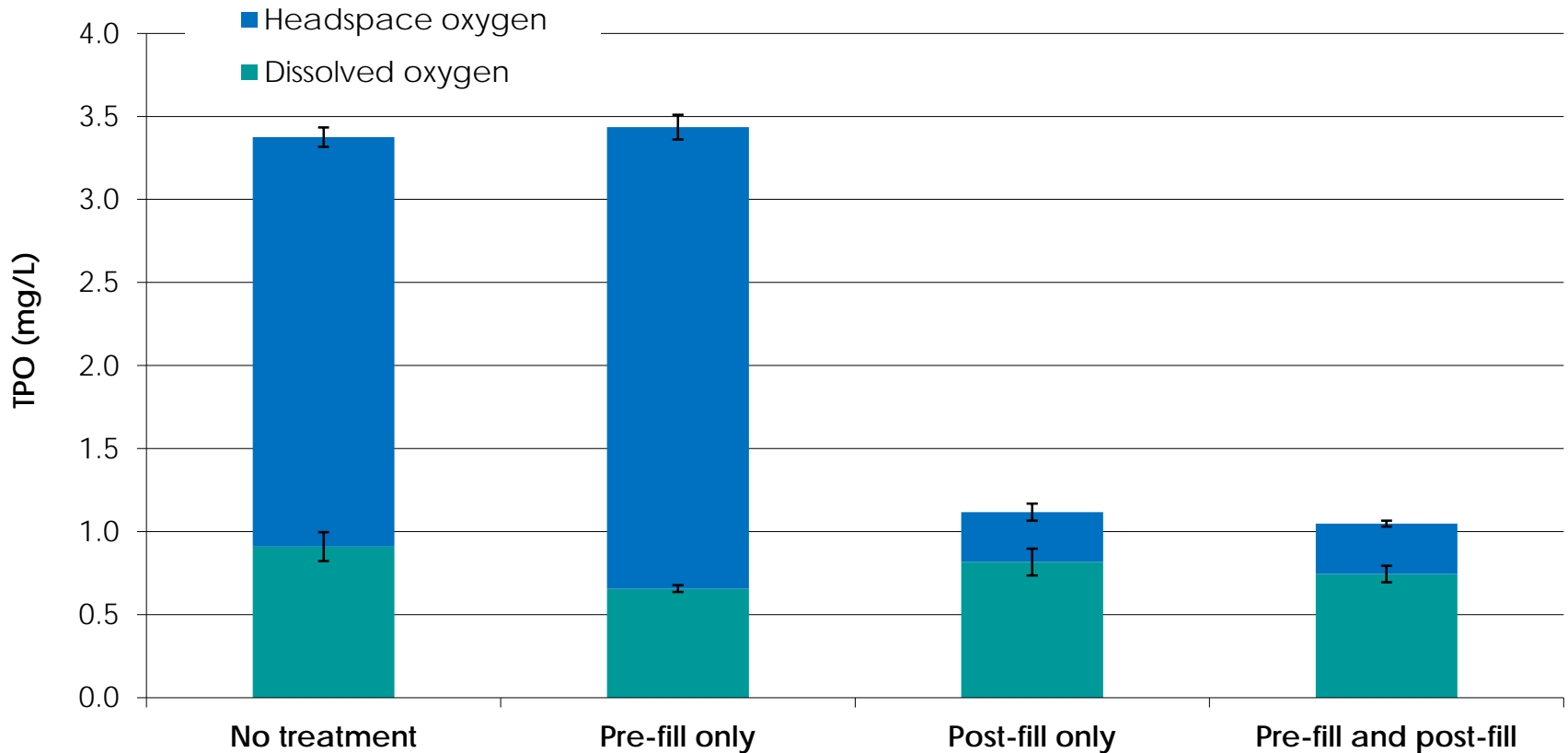
Cryotech liquid nitrogen system

Post-fill LN2 dosing



Pre-fill LN2 dosing

Cryotech liquid nitrogen system

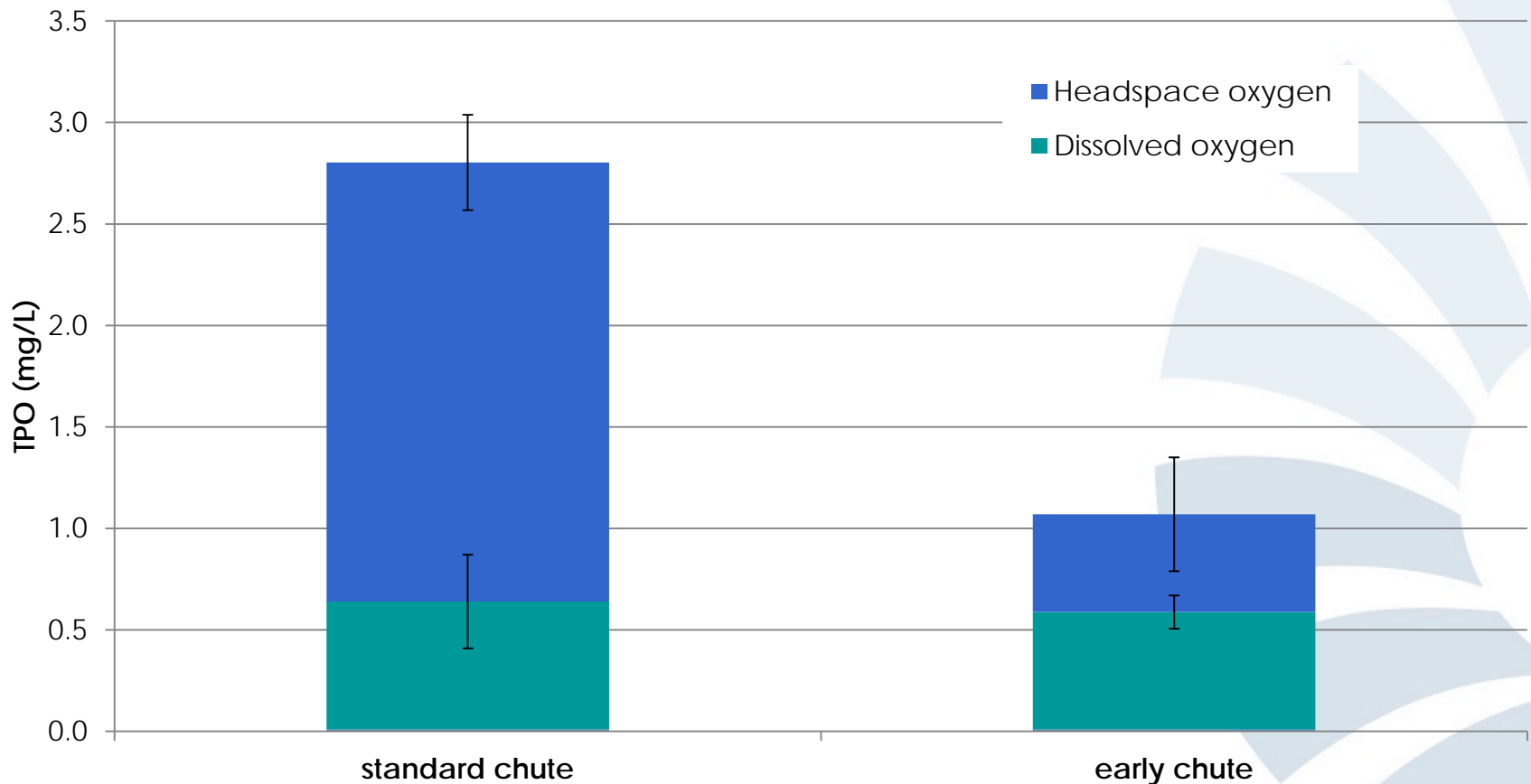


Significant decrease in TPO levels

Relocation of the cap delivery chute



Relocation of the cap delivery chute



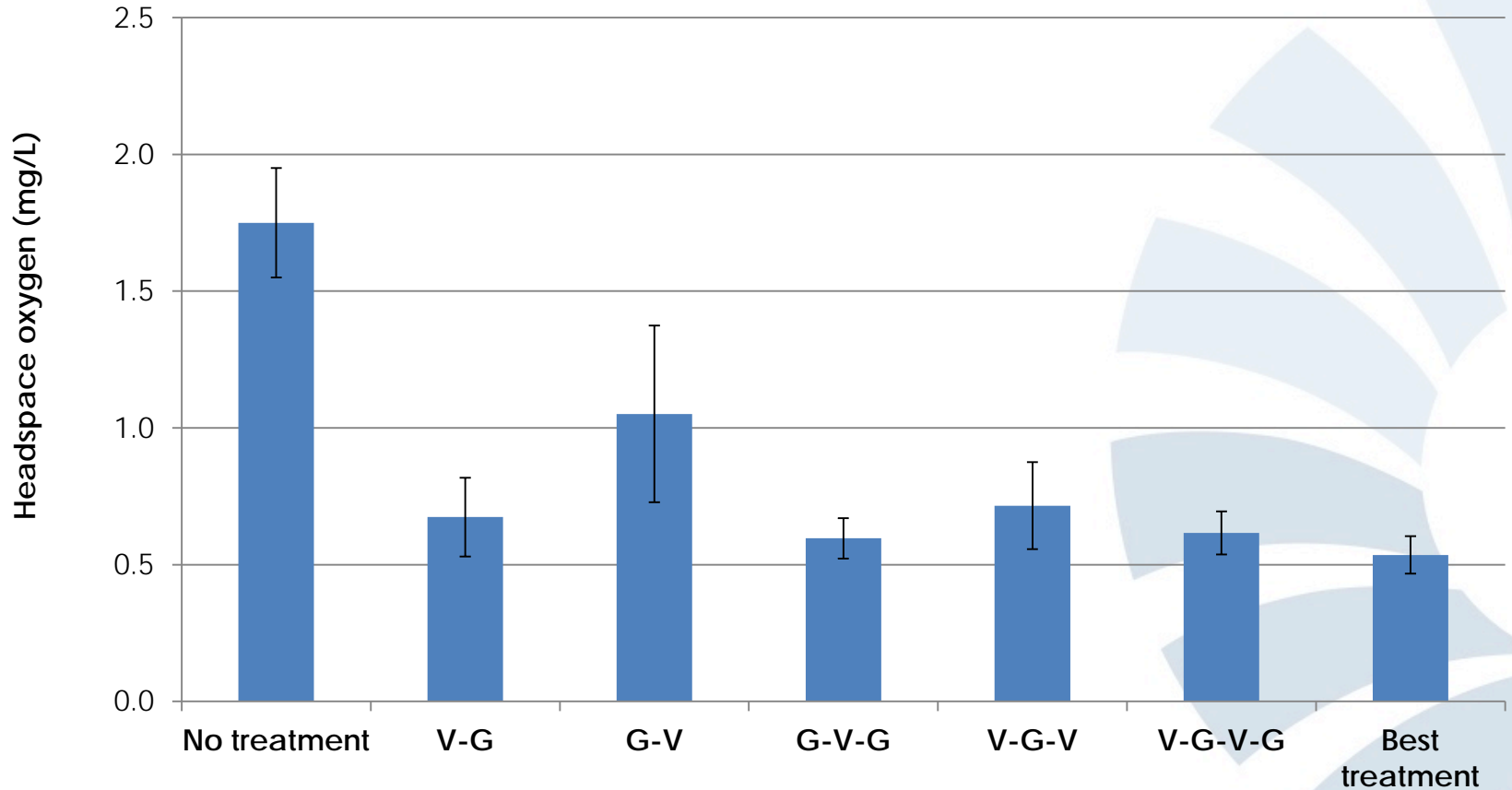
Reduction in TPO levels



Deaeration turret



Deaeration turret



Turret settings affect headspace oxygen levels



Improvements to the bottling line have reduced oxygen pickup

Oxygen pickup reduced at each stage:

- Bottling tank – 69%
- Filler bowl – 53%
- DO in bottle – 58%
- Total package oxygen – 55%



Take-home messages



- Oxygen is essential to life, but can have a big impact
- Oxygen management is critical to wine quality
- Recent focus on winery to find out how much oxygen is picked up at each process
- Measurement and trouble-shooting at bottling also critical
- Bottling and packaging are also critical

