

New MiniJet makes your Wine Shine

Canadian 'Buon Vino' Wine filters now available in Australia.

Now, for the first time in Australia, **Bett-A-Brew** have imported from the leading Canadian wine filter manufacturer, 'Buon Vino' their two top selling small scale wine filtration systems which are advanced enough to give professional filtration results but economical enough for the amateur home winemaker.

While bouquet and taste are important, the appearance of a wine is its first attraction. This is where Buon Vino can give the home winemaker professional clarity to their wines.



While most grape wines will clear reasonably well without assistance, provided a well balanced 'must' and a steady fermentation have been able to take place, many Country style wines made from fruits or vegetables are often more difficult to clear naturally.

There are basically three main causes for haze in wines and these are (a) Pectin, (b) Starch and (c) Protein. and all can be dealt with by adding the correct enzymes or fining treatment (like Bentogram) or taking the professional step of filtering through a Buon Vino Filter.

Home Brewers Benefit also!

The home brewer who kegs his beer can also benefit by filtering the beer prior to putting into a pressure keg. Because filtration removes yeast, unfortunately filtering beer through a Buon Vino is not an option for the home brewer who is bottle carbonating his beer through priming.

Features of the Buon Vino Filters Include:

- Compact enough to filter anywhere
- Self priming pump/can be used as a transfer pump
- No mess, no fuss, quick and easy!
- Built in pump and motor
- Operates on 3 replaceable filter pads
- Wine is always crystal clear
- 3 different grades of filter pads for optimum results: Coarse, polish and sterilising
- Incorporated drip tray and drainage tube

There are two types of filter available:

The Mini Jet which filters 20 litres per 15 minutes. Suitable for the home user. Unit Weight 3-4kg

The Super Jet which filters 270 litres per hour. Unit Weight 13kg. This filter is suitable for a small commercial winery, wine clubs or larger scale filtrations.

The following suggestions are made available to the home wine maker to obtain the best results in winemaking and filtering with the Buon Vino Mini Jet:

Filtration is the FINAL step in wine making, just as you take precautions while you are fermenting and preparing your wine, filtration also requires some basis of understanding.

A young wine (30 days old) is not ready for FINE filtration. As per our instructions and wine making directions this is the racking and maturing stage for the wine.

1. If you are using Bentogram fining agent or similar fining agent in your wine and if these products have not settled sufficiently, they can cause a coating effect on the filter pads. You may experience back pressure which may cause excessive leakage and or slower out put.

2. FOR BEST RESULTS Wine should be 2-3 months old and kept in as cool a spot as you have in your home, prior to filtration. (Beer should also be allowed to clear, for at LEAST a week or more after fermentation prior to filtering.) During this time the wine or beer will mature, achieve better body and allow the suspended particles and by products to drop out naturally.

At this stage you may proceed to filter with the #2 (polishing) pads to achieve the shine and sparkle in your wine. You then may follow up with #3 (sterilising pads if desired. For best results always allow 2-3 days between filtration.

3. If you wish to filter a young wine (30 days old) or filter beer, we recommend using the #1 (coarse) pads first. You may filter with the #2 pads immediately after filtering with the #1 pads however the wine or beer is in an agitated state and it would be advisable to wait 2-4 days between filtrations.

4. A young wine and particularly beer, that is being filtered may come through the unit agitated, due to a

high content of CO₂ that may be present during fermentation..this is normal. Continue filtering into your clean container. Within 10 to 15 minutes your wine or beer will stabilize and you will see the clarity achieved in filtering.

5. We do not recommend bottling your wine or beer directly from the filter. You should filter from fermenter to fermenter. Your wine is being pumped through the filters and is in an agitated state and should not be bottled as such. Allow your wine to rest for a few hours before you bottle. Wine should be bottled slowly or by gravity.

6. For convenience the pump can be used for racking the wine from fermenter to fermenter.

WARNING: This feature must not be used if there are solids in the wine i.e. Oak chips, berries etc (bypassing the filter plates.) or damage can occur to the pump that is not covered by warranty.

7. Always clean the pump by pumping clean cold water through when finished and store the filter dry and clean. Do not allow any water to get into the motor section when cleaning.

8. The Buon Vino mini filter is designed for small scale filtration of approximately 20 litres of wine or beer. If the pump is overheating it may stop pumping. If this occurs simply allow the pump time to cool down and then proceed.

9. Be sure not to create a VACUUM when pumping from your fermenter as this will cause the pump to stop or cause excessive strain. Air must be allowed to enter the fermenter when pumping out wine or beer

These are some recommendations provided to the home winemaker by BUON VINO to help you achieve better results in your wine making and filtering. These procedures may vary slightly depending on how you are making your wine.