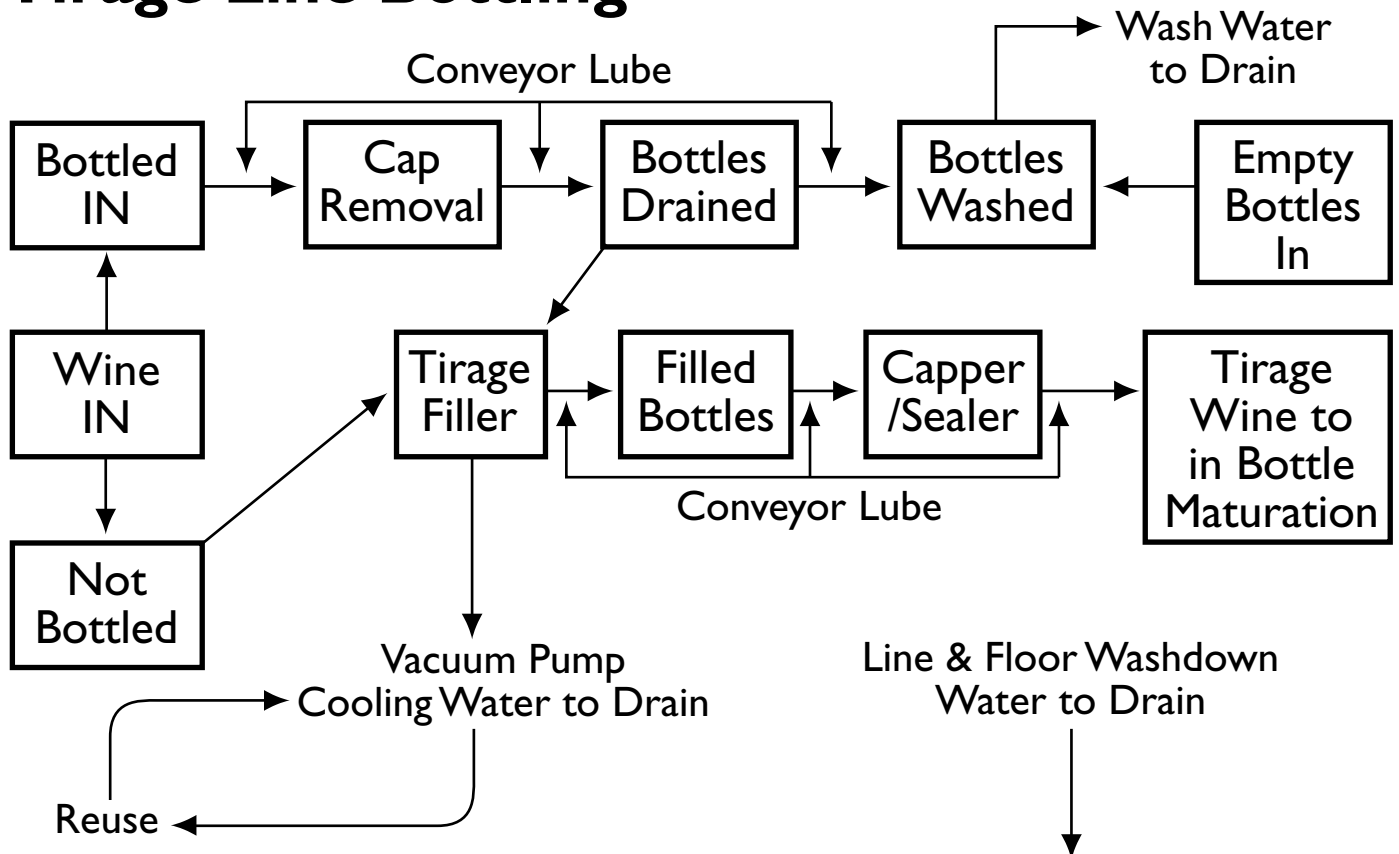


Tirage Line Bottling



Process Events:

- Bottles empties and washed
- Bottles filled and capped

Waste Events:

- Bottle washing
- Washing and sterilising filler with citric solution
- Floor and line washing
- Conveyor lube water to drain
- Vacuum water if not re-used

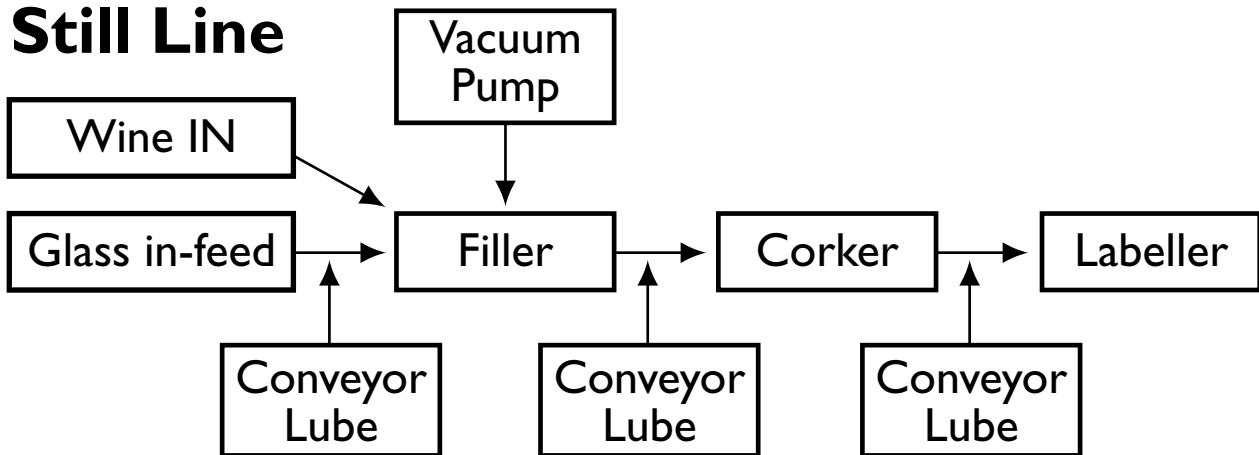
Water Events:

- Bottle washing
- Line conveyor lube solution
- Filler sanitisation with citric and/or caustic
- Line and area cleans

Best Practice:

- Vacuum water re-use
- Minimal hosing of floors and filler

Still Line



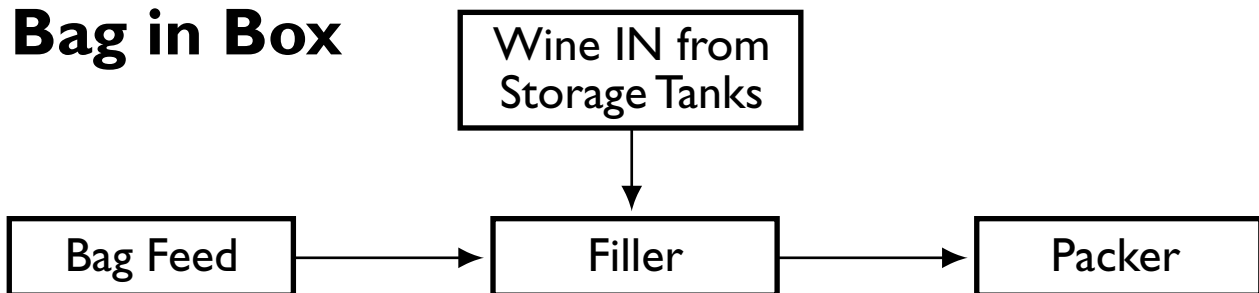
Process Events:

- Bottles filled under vacuum
- Bottles corked
- Bottles labelled
- Bottles packed

Main Water Use:

- Vacuum pump cooling water
- Washing floors (1 per day)
- Washing filler
- Caustic wash (1 per week)
- Citric wash (daily)

Bag in Box



Process Events:

- Wine IN
- Bags filled under vacuum
- Bags packed into box

Waste Events:

- Filler sterilisation/washdown
- Floor wash

Main Water Use:

- Area washdown
- Filler sterilisation at end of shift

Best Practice for all Bottling:

- Wine transferred to bottling tank via inert gas push
- Minimal hosing of floors and filter