Winemaking Equipment

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Gentle Fruit Handling

Hand Picking

Hand Loading
Destemming/Crushing

Destemmer

Crusher
Destemming/Crushing

Destemmer

Crusher
Destemmer
Vaslin-Bucher Delta E1

Capacity: 1 to 5 t/h
Wine Press (real old)

“Basket Press”
Wine Press
(old)

“Basket Press”
### Max. Capacity

<table>
<thead>
<tr>
<th>Category</th>
<th>Value</th>
<th>Conversion</th>
</tr>
</thead>
<tbody>
<tr>
<td>Press volume</td>
<td>“5” hL</td>
<td>132 gal</td>
</tr>
<tr>
<td>Whole cluster</td>
<td>660 lb</td>
<td>0.3 tons</td>
</tr>
<tr>
<td>Destemmed</td>
<td>1,760 lb</td>
<td>0.9 tons</td>
</tr>
<tr>
<td>Crushed</td>
<td>1,100 lb</td>
<td>0.6 tons</td>
</tr>
<tr>
<td>Juice pan</td>
<td>2.6 hL</td>
<td>68 gal</td>
</tr>
</tbody>
</table>
Wine Press (new)

“Membrane Press”
... we use Whole Cluster Pressing for our Chardonnay ...
Membrane Press
“Free-run” Juice
Press Juice
... our Gewürztraminer had skin contact for 24 hours ...
After Pressing

Pomace

= pressed skins, seeds (and stems)
Alcoholic Fermentation

Must → \( \text{CO}_2 \) Gas!

\[ 55 \times \]
... *Barrel Fermentation* aided integration of fruit aromas and oak flavors ...
Stainless Steel Tank Fermentation

White Wines: 55-60 °Fahrenheit
Red Grapes: Destem & Crush

"Must"
Red Wine Fermentation

SKINS + SEEDS

JUICE

SEEDS

CAP

manhole

cooling jacket

racking arm/valve

fill valve

manhole
Cap Management

“Punch-down”

2x per day max!

Max. Temperature: 85-90° Fahrenheit
Red Wine Color

Color pigments (Anthocyanins) located in skin!
Cap Management

“Pump-over”
Alternative Red Wine Fermentors

“Open Top”

“Rotary”
Cap Management
Post-Fermentation
Press gently!
Winemaking

Summary:

White Wine:
[Destem - Crush] - Press - Ferment Juice

55-65°F

Red Wine:
Destem - Crush - Ferment Must - Press

80-90°F