



Premium Contract Winery
Western Australia
www.wineworx.com.au



The Vintage Wineworx

The Vintage Wineworx is a state-of-the-art winemaking facility which has become one of the most highly regarded contract wineries in Western Australia.

Located in the Great Southern, The Vintage Wineworx produces award winning wines for various vineyards throughout the state's south west regions.

The company is passionate about all aspects of the wine making process and offers a complete range of professional services from the vineyard to bottling and labeling.

Through a unique philosophy called 'The Worx', The Vintage Wineworx can combine the resources of the winery and winemaking team with a full complement of viticultural services. This includes vineyard management and consultancy through to state-of-the-art harvesting technology and supervised fruit transportation.

A passion for quality winemaking from the 'ground up' results in the winemaking team, led by award winning winemaker Greg Jones, intrinsically entwined with clients' vineyard and fruit management. This ensures the relationship between growing and the winemaking processes is a close one.

Such a unique concept is demonstrably successful, as evident by the vast number of show awards. This reflects the skills, talent and passion of the accomplished team at The Vintage Wineworx and their clear objective – to produce award winning premium wines.



Technology

The Vintage Wineworks employs contemporary technology alongside the most time-honoured traditional methods to produce outstanding wines.

Striving for perfection requires a commitment to constant evolution and The Vintage Wineworks are at the forefront, with state-of-the-art production facilities utilising the most modern 'Metodo Ganimede' technologies.

One of only two wineries in WA to employ this innovation, the Ganimede system uses the carbon dioxide gas released through the fermentation process to circulate the wine, as opposed to mechanical pumps or plunging the cap. The net result is a gentler process that produces more richly coloured, softer, velvety wines.



Our Facility

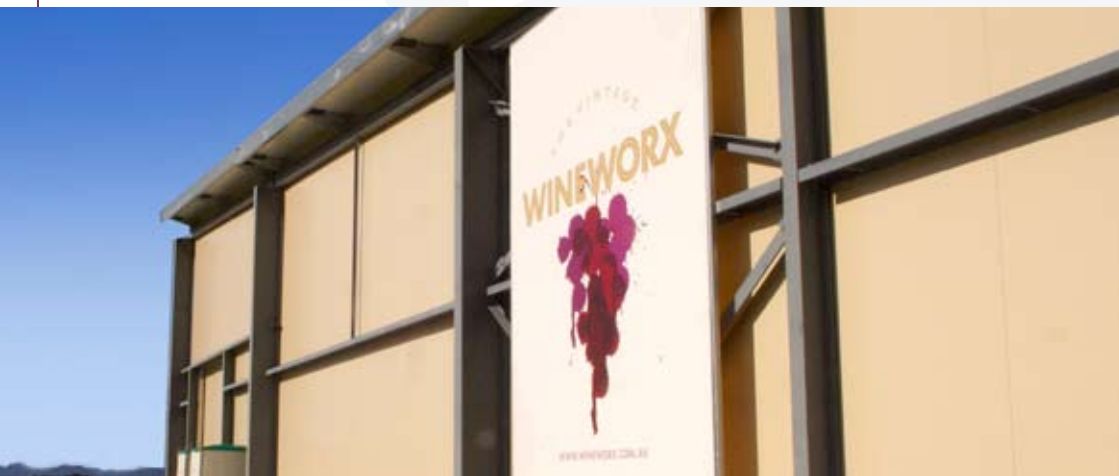
The Vintage Wineworx completed a \$1 million expansion of its production facilities in late 2007, which included a 650m² barrel room, logistics centre and state-of-the-art Italian made 'Fimer' bottling line.

The facility now occupies over 1,500m², with the capacity to crush 1000 tonnes and produce over 700,000 litres of premium wine.

The new bottling line covers every step of the operation, from capping or corking to sophisticated labeling and packaging. It can process 1200 bottles per hour and was selected because of its low oxygen pick-up; ensuring optimum quality is maintained during the bottling process.

This bottling facility gives the winery and its clients far greater flexibility in scheduling. It removes the reliance on often-problematic portable facilities and also the inconvenience, cost and potential quality issues of bulk tankering wine to external facilities.

The barrel room has capacity to house over 1000 oak barrels in optimum conditions and a dedicated storage logistics area stretching over 500m².



Another valuable service to clients is the winery's vast storage facility, purpose-built as a holding area for clients' barrels and packaged wine. There is no pressure on storage and Wineworx can coordinate distribution logistics from the winery.

The Vintage Wineworx purpose designed facility also includes:

- Easy access fruit receival area for semi-trailers and tankers
- Five-tonne receival bin which feeds a Zickler Rauch crusher/destemmer
- 5,000 litre Della Toffola membrane press
- 10,000 litre Vintek membrane press
- Large number of different sized white wine tanks with brine cooling
- Various sizes of red wine fermenter tanks with juice pumped over skins three times daily during fermentation
- Full backup facilities to ensure uninterrupted operation during vintage
- Extensive barrel racking area including maintenance and high pressure hot water washing
- JX2 technology, VINX2 database software for laboratory analysis, cellar operations information and secure documentation ensuring excellent quality control and peace of mind
- Specialized winemaking equipment including micro-oxygenation equipment and Metodo Ganimede red fermenters
- Onsite rotary drum vacuum filter for juice/wine lees filtration
- Access to specialized technologies including cross-flow microfiltration and reverse osmosis equipment

With all winemaking and packaging operations now located in the one location, The Vintage Wineworx is among the most well-equipped and modern facilities in Western Australia.

Services and Pricing

The Vintage Wineworx offers a complete range of professional services beginning in the vineyard, through to winemaking, bottling, transport and logistics.

Unlike other facilities that offer contract winemaking as a secondary service, The Vintage Wineworx does not produce wines under a brand label and is a dedicated contract winemaking enterprise.

Clients may select fully inclusive processing or select from our range of services to suit their individual requirements.

Our pricing is inclusive of;

Harvest

- Pre-vintage consultation on wine styles
- Vineyard visits to assist with harvesting decisions
- Fruit sample analysis as required
- Fruit receipt
- Weigh-in on calibrated electronic scales
- Digital image of each fruit intake, temperature and fruit condition recorded on receipt docket (copy sent to client)
- Records available on latest version VINX2 computer software



Grape processing

- Immediate processing of each batch
- Full lab analysis of must, recorded on docket (copy sent to client)
- Whole bunch pressing
- Or crush/de-stem, rollers are fully adjustable so whole berries can be allowed through
- Must chilling
- Cold soaking if required as agreed pre-vintage with winemaker
- Post-ferment maceration available as agreed pre-vintage with winemaker
- All additions at crusher including: Whites: pectic enzyme, SO₂, tartaric acid and Reds: tartaric acid, tannin, Rapid-X colour enzyme
- Pressing to various fractions as requested and fits in with winery logistics



Winemaking

- Use of winery tanks of suitable sizes – different sized tanks available
- Cold settling, racking
- Yeast inoculation, includes cost of 'standard' yeast
- Twice daily monitoring of ferments including temperature, Baume and sensory and temperature control
- Graphing of ferments (copy sent to client if requested)
- All additions required including DAP, H2T (does not include oak chips, staves or barrels)
- Re-inoculation of sluggish or stuck ferments if necessary
- Barrel fermentation where requested and subsequent lees stirring if required
- Pumpovers, plunging or Ganimede cap management as requested (use of Ganimeses is subject to availability)
- Clarification at end of fermentation
- Cold stabilization, includes cost of cream of tartar at rate required for stabilization
- Heat stabilization, includes cost of bentonite at rate required
- Fining trials with various fining agents
- Additives used for fining including isinglass, milk, PVPP
- Full analysis post-fermentation including enzymatic RS, malic (reds and whites that need it), acetic acid, SO2 free and total, alcohol, pH, TA, heat and cold stability
- Filtration for bottling with Seitz or Cuno cartridges to EK/S-70
- Inoculation for MLF with B16 bacteria for reds and whites that need it
- Includes all malic tests – enzymatic, performed every 10 days and more often when necessary



Winemaking (continued)

- Rackings (and all inherent barrel work) included
- Further additions of regular tannin, Copper, tartaric acid included
- Keeping tanks (and barrels) off ullage a priority and topping wine of preference will be from same client wherever possible. If wine used comes from winery (will be of same variety where possible and same level of quality) this volume is calculated and returned when client's wine leaves (no charge for topping wine)
- All barrel work included – no extra fees for topping, racking/return, preparing new barrels for use, assembling racks where necessary (pricing does not include barrel racks)
- Reports on wines available monthly

Storage

- Storage of wine included – no fees for storing wine up until end of February following vintage year. At end of February, all wines in winery tanks to leave the winery, however barrelled wines can stay for 24 months at no extra fee



2008 AWARDS LIST

QANTAS WINE SHOW OF WESTERN AUSTRALIA

Gold

- 2008 Briarose Estate Sauvignon Blanc Semillon
- 2007 Across The Lake Shiraz
- 2007 Xabregas Show Reserve Cabernet Sauvignon
- 2005 Rosenthal Wines Cabernet Shiraz

Silver

- 2008 Briarose Estate Sauvignon Blanc
- 2007 Chatsfield Wines Shiraz
- 2007 Xabregas Show Reserve Chardonnay
- 2007 Xabregas Show Reserve Shiraz
- 2007 Xabregas Shiraz

Bronze

- 2008 Bellarmine Wines Sauvignon Blanc
- 2008 Big Brook Wines Sauvignon Blanc Semillon
- 2008 Big Brook Wines Chardonnay
- 2008 Hidden River Estate Unwooded Chardonnay
- 2008 Montgomery's Hill Sauvignon Blanc
- 2008 Montgomery's Hill Mulberry Block Reserve Chardonnay
- 2008 Windrush Wines Mount Barker Chardonnay
- 2008 Xabregas Riesling
- 2008 Xabregas Sauvignon Blanc Classic
- 2006 Across The Lake Shiraz
- 2007 Angelicus Wines Dry Red
- 2007 Bellarmine Wines Pinot Noir
- 2007 Bellarmine Wines Shiraz
- 2006 Duke's Vineyard Cabernet Sauvignon
- 2006 Pepperilly Estate Wines Shiraz
- 2005 Montgomery's Hill Shiraz
- 2005 Rosenthal Wines Sparkling Shiraz
- 2004 Montgomery's Hill Cabernet Sauvignon
- 2004 Rosenthal Wines Cabernet

RSM BIRD CAMERON TIMBER TOWNS REGIONAL WINE SHOW

Best Red Wine of Show

- 2005 Rosenthal Cabernet Shiraz

Best Wine of Show

- 2005 Rosenthal Cabernet Shiraz

Best Shiraz of Show

- 2005 Rosenthal Richings Shiraz

Best Bottle Fermented Wine of Show

- 2007 Hidden River Oaked Chardonnay
- 2006 Rosenthal Shiraz Cabernet

Gold Medal

- 2005 Rosenthal Cabernet Shiraz

Silver Medal

- 2005 Rosenthal Sparkling Shiraz

Bronze Medal

- 2007 Bellarmine Sauvignon Blanc
- 2007 Bellarmine Chardonnay
- 2007 Bellarmine Riesling
- 2007 Hidden River Unoaked Chardonnay
- 2004 Bellarmine Dry Riesling

INTERNATIONAL WINE CHALLENGE, LONDON

Bronze Medal

- 2006 Xabregas Show Reserve Chardonnay
- 2005 Xabregas Show Reserve Cabernet Sauvignon

2008 AWARDS LIST

INTERNATIONAL WINE AND SPIRIT COMPETITION

Gold (Best in Class)

2005 Xabregas Show Reserve Cabernet Sauvignon

Silver (Best in Class)

2006 Xabregas Show Reserve Chardonnay

NEW ZEALAND INTERNATIONAL WINE SHOW

Gold

2005 Xabregas Show Reserve Cabernet Sauvignon

2005 Xabregas Cabernet Merlot

Silver

2005 Xabregas Show Reserve Shiraz

Bronze

2007 Xabregas Shiraz

DECANTER WORLD WINE AWARDS

Bronze Medal

2006 Xabregas Show Reserve Chardonnay

2005 Xabregas Show Reserve Shiraz

Commended

2004 Xabregas Cabernet Merlot

PERTH ROYAL WINE SHOW

Gold Medals

2008 Big Brook Wines Oaked Chardonnay

2007 Bellarmine Wines Shiraz

2007 Montgomery's Hill Vineyard Shiraz

Silver Medals

2007 Xabregas Shiraz

2006 Xabregas Show Reserve Chardonnay

2005 Montgomery's Hill Vineyard Shiraz

Bronze Medals

2008 Bellarmine Wines Sauvignon Blanc

2008 Bellarmine Wines Chardonnay

2008 Briarose Estate Wines Sauvignon Blanc/
Semillon

2008 Briarose Estate Wines Sauvignon Blanc

2007 Across the Lake Wines Shiraz

2007 Bellarmine Wines Chardonnay

2007 Windrush Wines Mount Barker Chardonnay

2007 Xabregas Show Reserve Chardonnay

2006 Pepperilly Estate Wines Grenache

2006 Rosenthal Wines Shiraz / Cabernet

2005 Xabregas Show Reserve Shiraz

2005 Xabregas Show Reserve Cabernet Sauvignon





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