

CLIMATE CONTROLLED WALK-IN WINE VAULTS

...because we care for your wine like you do





"Why risk your investment and enjoyment in fine and beautiful wines by not cellaring or storing them under ideal conditions"

Judy Sarris - Editor, Gourmet Traveller WINE

"While Australia produces wines of exceptional quality, our harsh climate will ruin them if they are not cellared correctly" **Stefano Stefani, Owner, Stefani Estate Winery**

"With 18 years' experience, Dudley Maudlin, co-founder of CarterNoir Wine Vaults, is definately the 'go to guy' for all your questions on wine cellaring. He'll treat your precious bottles like gold" **Peter Bourne, aka "The Wine Man"**

"Australians have now become more curious about wines; how they are made, how they must be cellared, and how they must be drunk"

Jean-Marie Simart, Founder, Vintec Wine Cabinets

True connoisseurs will enjoy the special and unique feeling of walking into their own treasured cellar.

CUSTOMISABLE

- Size
- Racking
- Lighting
- Floor Covering
- Security
- Cellar Conditioning

CONNECTABLE **

- Remote/App Based Monitoring
- Wireless Controller
- Humidity Drain Pump
- Humidification Inflow
- ** when fitted with Friax Conditioner

THE 5 KEY FACTORS TO WINE PRESERVATION

CONSTANT TEMPERATURE

Sudden changes in temperature and the resulting random aging, can damage wine, creating a stewed taste. Even short-term exposure to temperatures of 23°C or more can lead to premature aging and even irreversible deterioration, while temperatures below 9°C can suspend aging.

CONTROL OF LIGHT

All light, natural and artificial, particlarly UV light and light in the 'Blue' spectrum, negatively impacts the integrity of bottled wine, through heat generation, light-strike and chemical changes in the wine.

SUITABLE HUMIDITY

Low humidity dries the corks, resulting in cork shrinkage and susceptibility to corks breaking when being pulled. Air entering the bottle can cause oxidation, maderization and irretrievable loss of flavour. Excess humidity can cause labels to deteriorate and even peel off. It also increases the risk of mould growth in the Wine Vault.

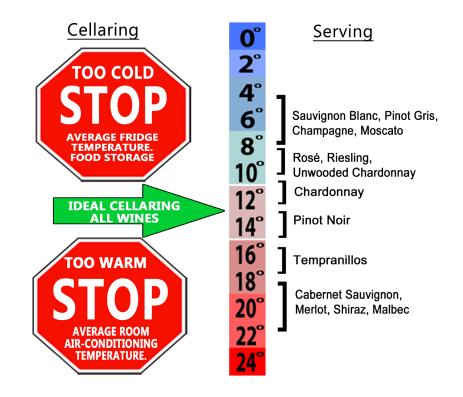
VIBRATION FREE

Vibrations are detrimental to wine, it's that simple! Vibrations can cause premature aging and chemical changes that negatively affect wine.

AIR QUALITY

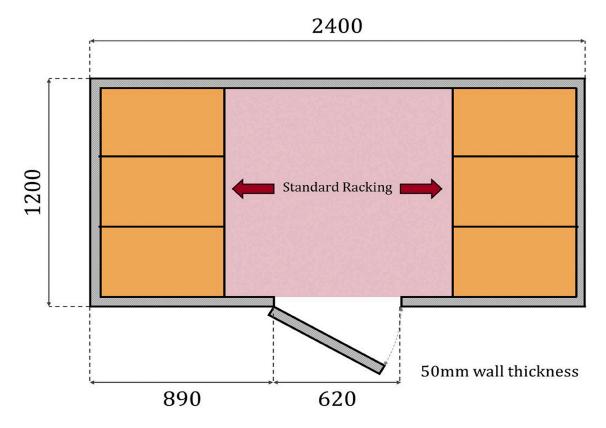
Clean and circulating air keeps the Wine Vault odour free and reduces the risk of mould growth.

WINE TEMPERATURE GUIDELINES





*PLAN BELOW SHOWS POSITION OF STANDARD RACKING customisable racking is available



"Strive for perfection in everything you do. Take the best and make it better. When it does not exist, design it" **Sir Henry Royce (Rolls Royce)**

WALK-IN WINE VAULTS

Australian Designed and Produced

CUSTOMISATION OPTIONS

farterNo1

SIZE While CarterNoir does supply a standard Wine Vault (*approx.* 2400 W x 1200 D x 2200 D), our design technique and local production allows for Vaults to be made to client specification of size and style, including number of glass panels. *

*Additional glass panels increases the risk of light damage to bottled wine.

- **RACKING** CarterNoir Wine Vaults can be fitted out with various types and styles of racking, including metal racks, slide-out timber shelves, bulk stack bins and display racks. ** *Racking choices can affect the overall bottle capacity of the cellar.*
- **LIGHTING** Different formats of LED lights can be selected, being individual, strip or panel lights. Movement sensing switches and colour changing 'drivers' are also available for certain formats. ***

*** Light generally and light in the 'Blue' colour spectrum can damage wine.

FLOOR COVERINGS

Clients can choose from various Vault floor coverings such as Coir Mats (standard), woven Ratan Mats, Cork, Timber or Laminate/Vinyl panels.

SECURITY The Vault door can be fitted with a lock featuring either a Key or 4 digit Combination Dial. Additional safety deposit boxes are available as extra security for those 'special' bottles of wine.

CELLAR CONDITIONING UNIT

CarterNoir recommends Friax or Fondis Cellar Conditioning products. **** Depending on location constraints, Vaults can be fitted with Monoblock, Split or Ducted Conditioning systems. **** **** Friax and Fondis systems are manufactured in France

Options and specifications subject to change without notification

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CONTACT DETAILS

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