

BARREL REVIVE

Technical Data Sheet

Code:	WC-118
Description:	Effervescent oxygen treatment for tainted barrels and general barrel hygiene.
Application:	<p>BARREL REVIVE is a specialised treatment for the internal surfaces of tainted oak barrel. Through the oxidising action BARREL REVIVE sanitises against microbes, including Brettanomyces. The treatment also absorbs off odours associated with VA and Brettanomyces as well as neutralises excess sulphur and chlorine.</p> <p>Revives barrels otherwise considered beyond further use and can decolourise barrels stained with red wines for use with white wines.</p>
Directions for Use:	Dose BARREL REVIVE at the concentration of 1.0-1.5kg/100L (1.0-1.5%w/v) to clean hot water.
U.N. References:	N/A
Compliance:	Meets AQIS & food handling standards.
Packaging:	15 kg (3x5kg Tubs), 20 Kg pail & 220 kg Drum

Contact Details:



Ph: +61 3 9769 1788

Fax: +61 3 9769 0655

E: admin@jaegaraustralia.com.au

W: www.jaegaraustralia.com.au



EnoTech
Sustainable Winemaking Technologies

Ph: 1800 462 380

Fax: 03 8786 4399

E: enquiries@enotech.com.au

W: www.enotech.com.au