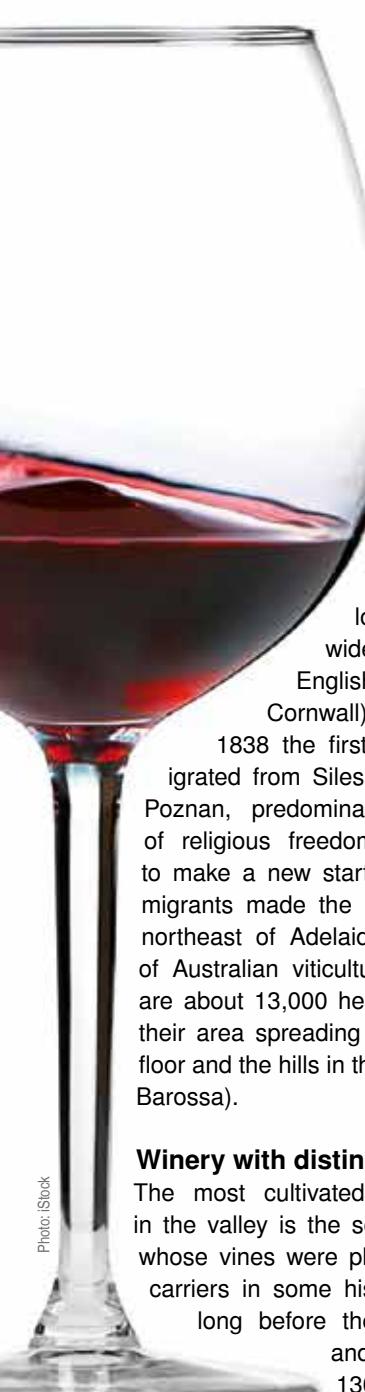


A winery down under

South Australia is an Australian state with a particularly wild, pristine nature. Here can be found the 100 km long coastline with a picturesque steep cliff known as the "Bunda Cliffs", the huge, dry Nullarbor plain and the red sand dunes of the Simpson desert. But because of its Mediterranean climate and ideal soil, this area is also home to one of the most famous and fertile wine-growing areas on the fifth continent – the Barossa Valley.



The climate and the good soil were also appreciated by immigrants from Europe, who came to the Barossa Valley over 180 years ago. The first groups of settlers in the approximately 13 km-long and 14 km-wide valley were of English descent (from Cornwall), but as early as 1838 the first Germans emigrated from Silesia, Prussia and Poznan, predominantly in search of religious freedom and wanting to make a new start here. The immigrants made the Barossa Valley, northeast of Adelaide, the nucleus of Australian viticulture. Here there are about 13,000 hectares of vines, their area spreading over the valley floor and the hills in the east (Eastern Barossa).

Winery with distinction

The most cultivated grape variety in the valley is the so-called Shiraz, whose vines were planted as direct carriers in some historic vineyards long before the 19th century and are more than 130 years old in

parts. Teusner Wines, an award-winning winery located in the Barossa Valley for over 15 years, also cultivates this historic vine to produce Shiraz, as well as a variety of other wines. The production of valuable wines depends on various distinguishing features. Of course the taste and the aroma are important, but also the colour and texture. In order to give each wine its special character and appearance, the fruits of the different grape varieties are separately crushed and the crushing process is closely monitored.

An important role in the crushing process is played by the compressed air that drives the pneumatic presses responsible for pressing the grapes in modern winemaking. The pneumatic press is filled with grapes and as soon as the door is closed, a sealed pouch inside the press is inflated with compressed air, pressing the grapes firmly against a large sieve, which gently squeezes out the juice.

Wineries grow too

This award-winning winemaker's wine is so

coveted that Teusner recently built a much larger winery to meet growing demand. As a result, the pneumatic presses had to be designed for even greater capacity, which of course meant the need for a larger compressed air system.

Following the three-month harvest, the time window for processing the grapes is very short. It was therefore important for the owner, Kym Teusner, to invest in a reliable and efficient compressed air system that would be available throughout this short processing time and would avoid the risk of press failure.

Filling the presses with grapes is a labour-intensive process. In order to save time, operation must alternate between the two presses, i.e. one press is loaded while the other is working. For the planned investment in the new compressors, this meant that it was cheaper to purchase two individual compressors than a single, larger unit. The result for Teusner was significant cost savings, not only in terms of investment, but also in the longer term, life cycle costs of the new compressors. After analysing





the requirements of the new plant, two KAESER SK 25 screw compressors and a 5,000 litre compressed air tank were purchased.

KAESER's SK series offers the reliability and efficiency Teusner needs, not only delivering more compressed air for lower

internal compressor control provides reliable control and system monitoring with maximum efficiency.

The compressed air system at Teusner Wines has now been in operation for over a year and to the full satisfaction of owner Kym Teusner: "We have been using the

Teusner's new compressed air station: two KAESER SK 25 rotary screw compressors and an air receiver with 5,000 l of storage capacity.

The KAESER compressed air system has been in operation since the last harvest and it has worked perfectly.

power consumption, but also combining ease of operation and maintenance with exceptional versatility in an environmentally-friendly design. The SIGMA CONTROL 2

KAESER compressed air system since the last harvest and it has worked perfectly. We were very satisfied with the quality of the machines".

Images below: Compressed air plays an important role in the crushing of grapes in pneumatic presses.

