

Unlock the full potential of your harvest

- 
- ✓ **Protect your wine quality and aroma**
 - ✓ **Optimise your production process**
 - ✓ **Reduce product loss and waste**
 - ✓ **Custom gas solutions for your winery**
 - ✓ **Global expertise, local partnership**

Key benefits

Eliminate oxygen pickup from crushing all the way to bottling by creating inert atmospheres that prevent wine spoilage, preserve its flavour, colour and aroma.

Preserve the wine's freshness especially during processes like racking, bottling, or storage.

Improve quality and consistency across batches and vintages thanks to more controlled processes.

Enhance workflow efficiency and sanitation through blanketing of tanks, purging of lines and sparging.

Reduce product loss and increase overall profitability by minimising oxidation and spoilage.

Explore how gas technologies can elevate the quality of your wine

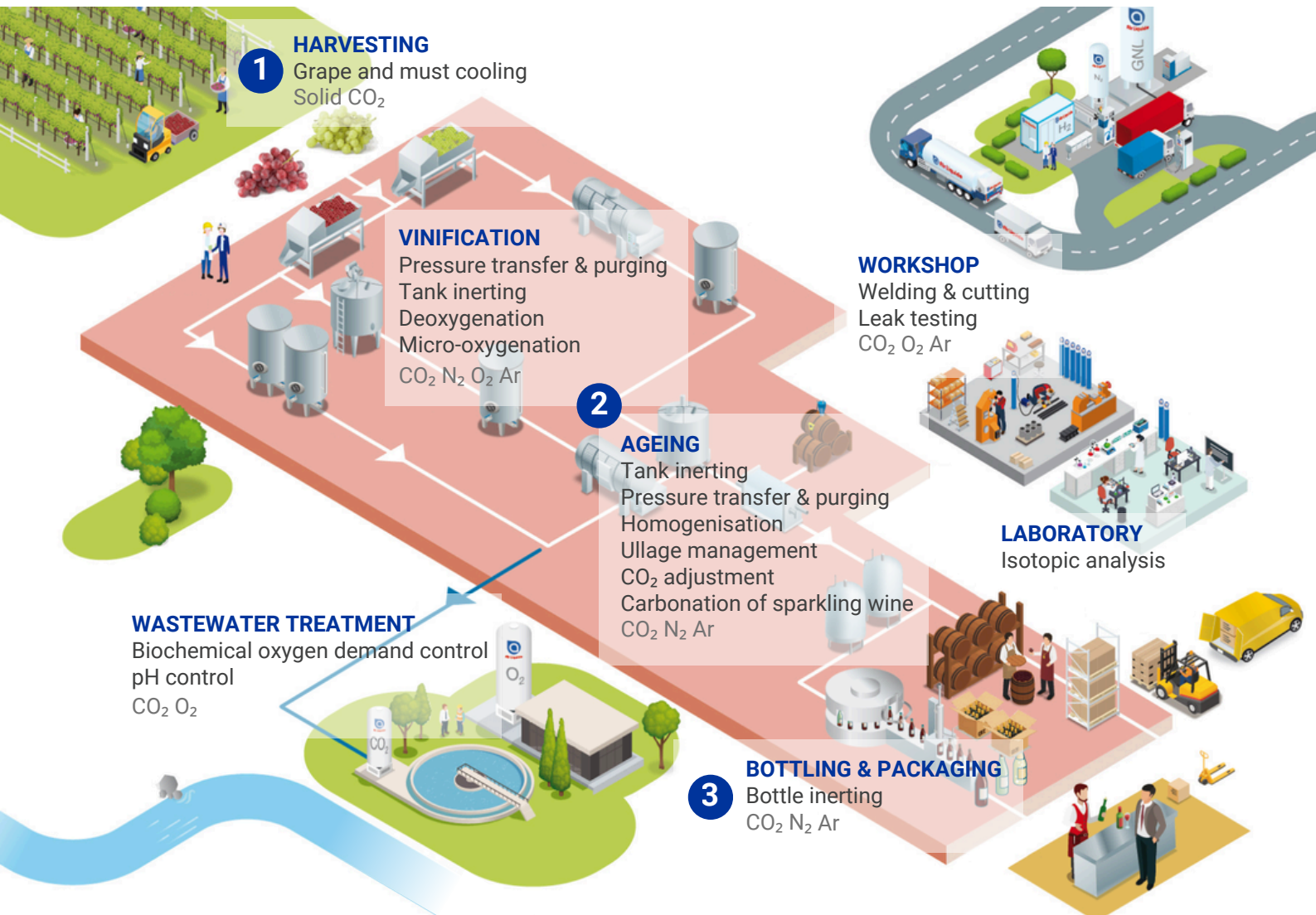
Winemaking is a delicate balance of art and science. For centuries, winemakers have strived to capture the best flavour, aroma, and colour in every bottle. Oxygen management through controlled production processes is one of the keys to ensure high quality wine.

Air Liquide understands this commitment to excellence and offers a range of advanced gas solutions to help you achieve consistent and exceptional results.

Our solutions are designed to optimise every stage of the winemaking process, from grape to glass.

From grape to glass, gas technology provides efficient temperature control and oxygen management

Air Liquide offers various gas solutions for winemaking, designed to preserve the wine's aromatic potential, prevent oxidation, and enhance overall quality and efficiency at different stages of the process.



1

HARVESTING

Controlling the temperature and protecting the grape harvest against oxidation prevent premature fermentation and preserve the grapes' intrinsic qualities, avoiding spoilage before the winemaking process even begins.

2

VINIFICATION & AGEING

Gases like nitrogen and carbon dioxide are critical to protect the wine from oxygen. By creating an oxygen-free environment, these gases minimise the risk of oxidation, which can cause irreversible damage to the wine's flavor, aroma, and color.

3

BOTTLING & PACKAGING

Bottling poses a major risk of oxidation too. Bottle inerting displaces oxygen with an inert gas like nitrogen, preventing oxidation to preserve the wine's flavor, aroma, and color, thus ensuring stability and consistent quality over time.

Air Liquide solutions combine ALIGAL™ food-grade gases, application equipment, and technical expertise with personalised performance monitoring

Combat oxidation and maintain the best quality of your wine, while optimising processes and production cost.

ALIGAL™ 2, food-grade Carbon Dioxide (CO₂)

ALIGAL™ 2 is at the heart of Air Liquide's solutions for wineries. This gas offers a key dual function: It provides effective cooling thanks to its transition from liquid to solid and gaseous state (sublimation), and it creates an inert atmosphere that protects the harvest from oxidation.

Snowpack, your effective cooling partner

The Snowpack makes individual pellets of dry ice from a Carbon Dioxide syphon cylinder, which has an internal dip tube. It allows small pellets of dry ice to be made on the spot, whenever and wherever they are required.



ALIGAL™, Air Liquide's commitment to quality for the wine industry

ALIGAL™ food-grade gases comply with the highest food quality and safety standards, including HACCP. These gases can be supplied with an automatic telemetry supply service and ALIGAL™ traceability management, to provide peace-of-mind to both the manufacturer and final consumer.

Safety & quality

Each ALIGAL™ product conforms to local food and beverage regulations and to the same minimum Air Liquide specifications and manufacturing standards used worldwide.

VESTAL™

VESTAL™ provides precise and simultaneous inerting operations for up to 60 tanks via an electrical control panel. It regulates the injection and withdrawal of Nitrogen (ALIGAL™ 1) and Carbon Dioxide in the headspace based on the reading it receives from a pressure transmitter.

Food-grade gas equipment

Air Liquide also has a complete range of food grade gas equipment such as Nitrogen pressurisation units for Sulphur Dioxide, gas regulators, semi-automatic gas manifolds, flowmeters, gas mixers, and flexible hoses, to ensure a safe, seamless and accurate supply of gases to the desired point of use.

Other common gases used in wineries

- ALPHAGAZ™: Our brand for laboratory gases.
- ARCAL™: Our brand for welding applications and maintenance shops.
- Sulphur dioxide (SO₂): Comes in three sizes of 12kg, 50kg and 600kg.



Reliability & flexibility

With ALIGAL™, Air Liquide guarantees the same product quality, consistency and reliability, anywhere in the world, in various modes of supply adapted to your needs.

Expertise & proximity

Thanks to extensive global R&D activities and dedicated local teams and technical experts near you, Air Liquide can bring comprehensive and innovative solutions to your doorstep.

ALIGAL™ is available with the best choice of supply modes according to your gas consumption needs to ensure quality, consistency, reliability and cost competitiveness



FLOXAL™ nitrogen generator

The Air Liquide FLOXAL™ range provides on-site and continuous supply from 1.5m³/hr to 75m³/hr, and installed on the customer's premises.



Bulk supply

For large volumes requirements, liquid gas is delivered by Air Liquide road tankers to vacuum insulated vessels installed on your premises.



Skid tank

For moderate gas volumes, liquid gas can be stored in smaller vacuum insulated vessels installed on your premises.



Portable Liquid Vessels

For smaller gas consumption needs, portable liquid vessels can be placed on a skid, making them easy to transport to the desired point of use.

Supply security with telemetry

Our telemetry solutions guarantee a continuous supply and reduce operational constraints. By automatically monitoring tank levels in real time, the system triggers supply deliveries without manual intervention.

You gain full operational visibility with live data on flow rates and network pressure, and can access all technical and safety documentation.

Accreditations



ISO 9001:2015
Quality



ISO 45001:2018
Safety



FSSC 22000 v6
Food Safety

"We don't just sell gas,

we collaborate closely with wineries and researchers to provide customised solutions that address their specific needs."

Maria CARACCIA, account manager and wine specialist at Air Liquide Australia



Passion & expertise

We offer a true consultative partnership, combining deep industry expertise with a hands-on approach. Our specialists conduct on-site trials and use advanced equipment to analyse your specific process, whether it's optimising gas ullage, managing dissolved oxygen, or comparing the cost-effectiveness of different solutions. We also help to ensure a seamless integration of our gas solution into your winery.

Whatever the size of your operations, Air Liquide teams can support you with:

- ✓ Evaluation of your gas needs
- ✓ Food-grade gases and equipment
- ✓ Cylinder management & safety audits
- ✓ Configuration of your gas installation
- ✓ After-sales technical support
- ✓ Gas efficiency audits



Australian Wine Research Institute (AWRI) webinar with Maria Caraccia of Air Liquide

For decades, Air Liquide has been right there with Australian winemakers, playing a key role in the achievement of quality objectives, economic performance and sustainable development. Hear directly from our specialist as she shares her valuable expertise on the vital role of gases in the winemaking process.

Scan the QR code to learn more.



Sustainability

Air Liquide is deeply committed to creating a positive impact on both the environment and society. Our strategy and actions are designed to address crucial challenges the world faces today, where we can make an impact and thus invent a sustainable future.

Air Liquide is a world leader in gases, technologies, and services for Industry and Health. With approximately 67,800 employees in 72 countries, Air Liquide serves more than 4 million customers and patients.

Present in the Pacific since 1957, Air Liquide in the Pacific has been partnering with our customers to help them succeed in their competitive markets by providing innovative, value-added gas solutions.

Contact us

.....

Air Liquide Australia

+61 3 9697 9888

auqueries@airliquide.com

Level 12, 600 St Kilda Road,

Melbourne, VIC 3004

Scan the QR code to locate your nearest regional office

