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AUSTRALIAN CUVÉE CENTRE

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AUSTRALIA'S PRESTIGE SPARKLING WINE SPECIALIST

Australian Cuvée Centre is a premium contract winemaking facility, leading the way in quality, technology and service. We provide full production sparkling wine making services, contract wine making, automated bottling, wine storage and more.

Our full-service facilities mean that we can assist you with all your winemaking and filtration services, bottling, packaging and warehousing.

SPARKLING PRODUCTION FACILITIES TO MEET MARKET DEMAND

There is clearly demand for Australian sparkling wine, and it is increasing, yet there has been shortage of quality sparkling wine making facilities available to wineries. Traditional method sparkling wine is one of the most complex and technical wines to make, and requires specialist expertise and equipment.

Australian Cuvée Centre provides customised contract winemaking and wine warehousing, whether that be for end-to-end sparkling winemaking, base to bottle, or other services - we offer exceptional service from start to finish.

Our offering is focussed on production of quality sparkling wines and reducing your overall costs through integrated winemaking and wine storage, eliminating transportation costs in the process.

WHAT SETS US APART

Wine producers now have access to world class sparkling equipment, expertise and wine storage on a scale like never imagined.

- State-of-the-art equipment that streamlines efficiency and worker safety
- Combining the expertise of our winemakers and world class equipment ensures a better product
- Clean and well-maintained facilities ensures quality is not compromised
- Combination of large and small scale equipment means we can cater to your production needs no matter what scale
- Friendly and knowledgeable Client Services Team that partners with you for the life of your project
- Minimum loss throughout dosage and liqueur means more product to sell
- Bottle to bottle consistency across multiple disgorging runs
- Reliable, repeatable and fast means your sparkling wines are ready when you need them not just when capacity allows
- Access to work-order requests and statistics on your wine through Vintrace
- Onsite temperature controlled wine warehousing minimising need for transportation of maturing or finished products
- Environmental sustainability is built into all our process with energy and waste management key components of this



produce your own, customised sparkling wine with exceptional service from start to finish...

WHAT WE DO

BASE WINEMAKING

Traditional method sparkling wine is one of the more complex and technical wines to make. It requires specialist expertise and equipment.

At the Australian Cuvée Centre we offer a complete winemaking service from pressing and fermenting the grapes through to labelling, packing and storage. For quality control and assurance purposes every step of the winemaking process, for every batch of wine, is digitally recorded in Vintrace.

We also cater for those who prefer to complete part of the process in their own facilities including base wine making.

Our facilities are set up to make traditional method sparkling wine. We can also assist in Pét Nat, Ancestral and Charmat methods.

PRESSING AND FERMENTATION

The grapes, which are typically hand picked, are refrigerated overnight before whole bunch pressed in our EHP 5000L Scharfenberger Europress fully open slotted pneumatic airbag press capable of 4.5 tonnes whole bunch pressing. Maximising extraction and multiple press cuts (free run and pressings) provides multiple product options for our clients. Wines are then barrel fermented and matured in French barriques.

FINING, BLENDING, STABILISING & FILTRATION

Fining, chilling, colour stabilisation is all part of our winemaking process. Wines are cold stabilised and cross flow filtered using JU.CLAS isobaric crossflow.

TIRAGE PROCESS

Yeast cultures are created for your individual base wine over 5 days. Yeast counts are conducted to ensure yeast populations are within specified range to ensure a healthy secondary ferment and desired pressure is achieved during tirage.

The base wine is then sweetened and yeast culture is added to the wine in temperature controlled tanks to ensure consistency throughout the tirage process.

Your wine is then bottled on our Bertolaso bottle filler with fully automatic depalletiser capable of filling speeds up to 7500 bottle/hour.

Wines are then placed in bins (or cages) and stored in a temperature controlled warm room for up to 8 weeks until secondary fermentation is complete.

Once the wine has reached desired pressure the wine is then transferred to temperature-controlled warehouse for long term storage at cool and constant temperature.

You choose the length of stay for tirage from 9 months to over 3 years.

REMUAGE, DISGORGE AND LIQUEUR (RDL)

We work you to deliver sparkling wines in time to meet your sales targets and customer demands. Starting from release date we will create a production schedule that meets your needs.

Automated remuage (riddling) is done using gyro-palletes that process 500 bottles in a single cage, and rotate every 15 minutes 24 hours a day. This process continues for 7 days. We can also do manual riddling for small batches and magnums.

Bottles are then cooled prior to disgorgement to minimise gushing and product loss. Wines are disgorged using Champegel linear neck freezer for large runs (capable of 2100 bottle per hour) and Champegel rotary 56 bottle neck freezer for small batches.

We can customise the dosage to your specifications. We host on-site dosage trials with clients to get the exact sweetness profile you seek, and offer custom liqueur suggestions to enhance the taste profile of your wines.

FLEXIBILITY TO SUIT YOU

You choose how little or how much you want to be involved. Our highly knowledgeable winemakers guide you through the sparkling process.

Clients are encouraged to visit throughout the winemaking process, or watch tirage bottling or disgorging take place. Come down and see your sparkling wine being processed. Taste and check your stock at anytime - giving you better access and control to your premium product.

SPARKLING CONSULTATION

Our approach is not a one size fits all. Work with our chief winemaker on your sparkling wine development from start to finish. Develop a plan for all your sparkling wine styles, Vintage or Non Vintage, Roses, Blanc de Blancs and more. From harvesting choices through to base wine production, maximising juice yield and creating unique styles. Establish ideal tirage ages, maturation policies and liqueur choices, all geared to your own winemaking and brand philosophies.

WINE WAREHOUSING

SECURE INSULATED WINE STORAGE AND DISTRIBUTION

Wine storage is an integral part of sparkling wine making, through maturation and following disgorge and packaging.

We have a large, secure expanse of on-site insulated storage available for your finished product. With no need for transportation to and from warehousing, we reduce your costs, minimise product breakage and ensure product quality is maintained. Our warehouse facilities are temperature controlled, to ensure with minimal temperature variance to keep your wine in optimum storage conditions all year round.

All products entering warehouse are counted to achieve stock accuracy and digital records are kept via Vintrace to ensure clients have accurate records of stock on hand at anytime.

DRY GOODS & BARREL STORAGE

Dry Goods storage is also available for your glass and packaging components. We are able to receipt and store your goods, ready for production so that you do not have to store it yourself.

Storage of empty barrels with sous in covered storage.

TRANSPORT AND DISPATCH

We can also assist with transport needs and can handle dispatch requests including pick and pack.

CONTRACT WINE MAKING

In addition to sparkling winemaking, we provide full-service contract wine making.

We understand the trust and responsibility placed in our hands. Before we proceed with your business we will always discuss your needs in full and come to an understanding of services required. All contract winemaking services and pricing is agreed to and outlined in a signed contract prior to commencement of work.

We have systems and procedures to ensure that service is fully accountable, traceable and transparent. All wine making is recorded digitally in Vintrace and you can access these reports on request at anytime.

ONSITE CROSS FLOW FILTRATION

Using latest JU.CLA.S 30 sqm isobaric cross flow with filtration rates of up to 3500 L/h, ensuring minimal wine loss in single pass and minimal heat pick up

CONTRACT BOTTLING

Contract wine bottling using Bertolaso bottle filler with fully automatic de-palletiser capable of filling speeds up to 7500 bottle/hour.



OUR LEADERSHIP TEAM



TOBY PIETERS
Founder & CEO

Toby brings a lifetime of small business experience and entrepreneurship to the team having started his career in the ceramic tile family business which saw him become General Manager, before the age of 20. It is in this role he first experienced bringing innovation and technology into existing business processes, purchasing the first large format ceramic screen printing press in Australia. Moving on from the family business Toby set his sights on building, becoming a commercial and residential registered builder, all while managing the finances of Latitude Insights, the company he and his partner founded in 2007.

In 2014, Toby and his partner Dianne embarked on a new adventure in the wine world, purchasing Rahona Valley vineyard, on the Mornington Peninsula. It is here, Toby fell in love with sparkling wine and within a short period he had established the vision for the Australian Cuvée Centre, working in partnership with some of Australia's most experienced sparkling winemakers. Bringing together superior expertise, world class equipment, and an entrepreneurial spirit Toby is the driving force behind Australian Cuvée Centre.



DIANNE GARDINER
Founder & General Manager

Dianne is a businesswoman and entrepreneur. Having established her own marketing research business in 2007 at the start of the GFC, she rode out the storm, challenged her industry to innovate and grew a stable business which she sold a majority stake to Bastion Agency in 2016 to help her grow the business further. Continuing in the role as CEO for 5 years, Dianne grew the value of Bastion Insights by more than 5 times, before stepping down as CEO in late 2021 to make more time for her passion - wine. During this time, Dianne and Toby purchased what was the smallest commercial vineyard on the peninsula and have since grown Rahona Valley into a respected brand, who is known for their sparkling wines. Dianne now brings her strategy, experience, passion, and business discipline to the Australian Cuvée Centre, to develop a world class sparkling wine business.



NATALIE FRYAR
Chief Winemaker

Growing up in a wine region Natalie Fryar completed school work experience with Hardys Winery at age 14 and at 16 she did her very first vintage. Natalie has enjoyed a stellar career that has taken her all over the world from Great Western to Champagne and Tasmania. Known in the industry as 'the Queen of Bubbles', Natalie was the winemaker at Jansz Tasmania for over 14 years, helping to establish it as a leading Australian sparkling wine specialist.

Today Natalie has her own sparkling wine brand, Bellebonne, a gin company Abel Gin, and consults to numerous wineries, including Pipers Brook Vineyard, who make sparkling wine under the Kreglinger, Pipers Brook and Ninth Island labels. In late 2018 Natalie became Rahona Valley's sparkling wine consultant and in 2019 became the Chief Winemaker.



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ALISDAIR PARK
Senior Winemaker

Developing a passion for wine while working in the events industry in Sydney, Alisdair opted for a change in career and graduated with a Bachelor of Viticulture and Oenology from the University of Adelaide in 2013.

He has undertaken vintages in several regions in Australia, Spain and the United Kingdom but it was when training as an assistant wine maker with Hardys working on the Arras sparkling wine program for several years under Ed Carr, Alisdair gained a passion for crafting quality sparkling wine. During this time he had the opportunity to undertake a vintage at the sparkling wine house Nyetimber in the UK which gave him further experience in cold climate wine production.

Since moving to Victoria in 2018 Alisdair has furthered his interest in producing wines from cool climate regions and joined the Australian Cuvée Centre to focus on producing top quality sparkling wines.



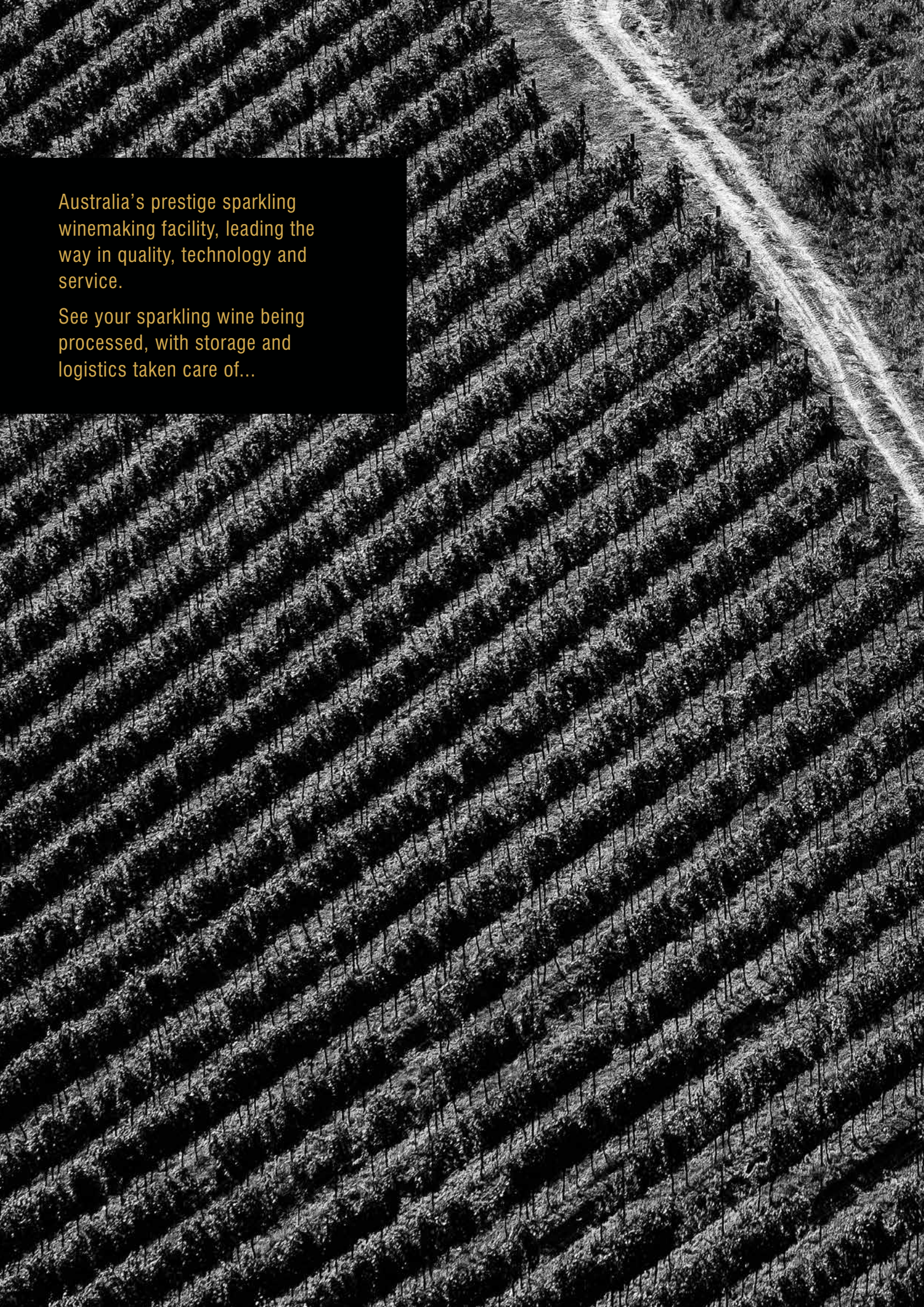
DUNCAN BUCHANAN
Winemaker & Business Development Manager

With a keen interest in wine from his late teens Duncan stepped into a vineyard in his early twenties and nearly 30 years later, hasn't left. Based primarily on the Mornington Peninsula his attention was grabbed by the classic cool climate varieties - pinot noir and chardonnay helped by their suitability for food matching. From here his career went on a steady path of wine discovery during which time he completed an Associate Degree in Applied Science (Winegrowing) through Charles Sturt University and spent lengthy stints working internationally including Burgundy, Barolo and the Okanagan Valley.

Duncan's roles have included winemaking and viticultural roles with Scorpo Wines, Circe, Dromana Estate, David Traeger and Fallen Giants, as well as most recently working with many wineries across Victoria, NSW and Tasmania in consulting and sales of winery and vineyard equipment for Vinvicta.

A strong advocate of sustainable viticulture and site selection, his philosophy is to do most of your work in the vineyard so you can take a gentle approach in the winery. A keen wine commentator he can be regularly heard on radio 3RRR FM.



An aerial photograph of a vineyard. The rows of grapevines are arranged in a grid pattern, following the contours of a hillside. A dirt road with visible tire tracks runs diagonally across the upper right portion of the image. The lighting creates strong shadows, emphasizing the three-dimensional structure of the vines and the terrain.

Australia's prestige sparkling
winemaking facility, leading the
way in quality, technology and
service.

See your sparkling wine being
processed, with storage and
logistics taken care of...



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