

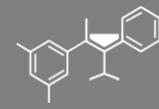
Bragato Research Institute

Bragato Research Institute (BRI) drives world-leading innovation for the New Zealand wine industry—from blue sky research through to the practical application of science in our vineyards, wineries and supply chain. Research excellence drives our work – whether it’s pioneering curiosity, solving real-world problems faced by the industry or seizing consumer opportunities in an increasingly competitive global market.

About the winery



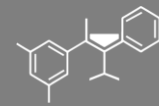
- Opened in February 2020 on the Nelson Marlborough Institute of Technology campus in Blenheim
- Established with MBIE funding as the first Regional Research Institute (RRI)
- Purpose is to provide research to support the sustainable and diversified value growth of NZ wine and to protect and enhance the competitive position and reputation of NZ wine
- The NZWG levy-funded research programme is delivered through the BRI and supports the NZ grape and wine industry to remain internationally competitive as the leading producer of premium quality wines



Fruit receival

- Commercial size Pellenc Selectiv crusher-destemmer
- Has multiple settings depending on requirements
- Works well with small parcels of fruit (25-35Kg) often used for research scale trials
- Optional vibrating table and sorting table available

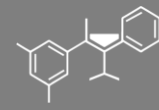




Press capabilities

- Four Diemme presses available – operate the same as commercial scale
- Extraction rates comparable with commercial rates
- Operates effectively at 25Kg up to 100Kg
- Diemme basket press available for smaller press loads post fermentation

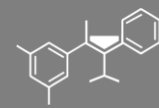




Winemaking

- Winery set up with similar capabilities as commercial
- 84 x 200L tanks
- 196 x 17L tanks
- Tanks are fitted with glycol jacket for heating /cooling – controlled via VinWizard
- Tanks are fully mobile
- Temperature controlled rooms for storing fruit and wine

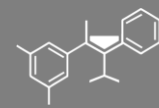




Customised tank set up



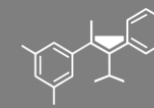
- Up to 4 x 17L tanks can be housed inside the 200L tanks (in a water bath) allowing for treatments to ferment under same conditions
- Tank lids fully customisable
 - Temp, Brix, redox, conductivity probes
 - Mixer
 - Plunger
 - Sample port
- 200 L tanks can be set up with agitator or automated pump over system



Filtration & Bottling



- Three house filtration system offering customisable filtering at various micron levels
- Bottler/capper is fast & efficient and can manage various bottles sizes and shapes
- Entire system can be conducted under inert gas



Types of research trials



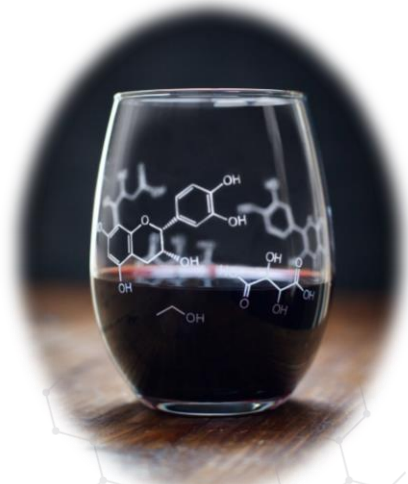
Viticulture trials



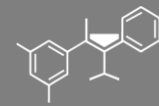
Fermentation ingredients such as yeast, enzymes, nutrients, etc.



Winemaking technology



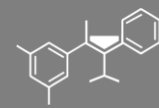
Winemaking practices



Services offered

BRI offers services complete from grape to glass

- Consultation for trial design
- Fruit processing and winemaking practices customised for your trial
- We accept homogenised clarified juice for trials which works well when testing winemaking ingredients and winemaking practices
- We offer services outside of the peak harvest time by utilising frozen grapes and/or juice
- Filtration, bottling and storage services to suit trial requirements
- We can organise lab analysis such as thiols, methoxypyrazines, aromatic composition, phenolics, etc.
- We offer sensory services for your trials
- You receive an in-depth report on your trial detailing objectives, methodology & results



Trial funding and pricing info

- We can assist companies that may want to apply for research funding – eg. Callaghan Innovation
- We are registered with the IRD as an Approved Research Provider where eligible R&D spend may entitle you to a 15% R&D tax credit
- For information on pricing for services, please contact us at **info@bri.co.nz**