

**FIND YOUR PERFECT FLAVOUR.**

1. ANALYTICALLY VALIDATE PRESERVATIVE FREE

2. FRUIT RECEIVAL

3. CRUSH & DESTEM

4. THERMOVINIFICATION

5. DRAIN & PRESS

6. PROTEIN STABILISE

7. CLARIFICATION / FILTRATION

8. POTASSIUM ADJUSTMENT - ION EXCHANGE

9. EVAPORATE

10. STANDARDISATION & ANALYSIS

11. ASEPTIC / NON-PACKING  
/ ANALYSIS

12. COLD STORAGE