WINE DELIVERY SPECIFICATION

Prepared by	Date of Issue
Ozpak Pty. Ltd.	18th July 2014

- Wine to be delivered two (2) working days minimum prior to bottling if the wine is in a "bottle ready" state, or as otherwise mutually agreed. "Bottle ready" is defined as meaning not needing any other processing or modifications other than gas management and S02 addition and that the wine is tartrate and protein stable.
- On arrival the quantity delivered will be measured and compared to the tanker docket volume and any discrepancies reported to the customer. In the event of any discrepancies the lesser volume measured will be used
- Ozpak would expect maximum wine losses during the bottling process (not taking into account losses incurred during the transfer of wine from the tanker), of 3% on still wine for production runs greater than 2,000 cases (12 x 750ml equivalent). For all runs below 2,000 cases, wine losses could be in excess of 3% on still wine and no guarantees will be given.
- Still wines must be between 17°C and 21°C at the time of bottling to facilitate labelling and packing. If the wine requires warming or cooling, charges will apply.
- Wines that are to be carbonated must be delivered as cold as possible to avoid excessive cooling charges. The carbonated wines need to bottle around -2^{o}C – 0^{o}C from tank.
- If tanker compartments are on ullage Ozpak accepts no responsibility for any discrepancies in volume between the delivery docket volume and the tank dip. The customer should consider the probability of D02 pick up during transit in an ullaged compartment and the long term effects on the wine, for which Ozpak cannot be held responsible.
- Wines delivered for sterile bottling (lenticulars and 0.45 micron membranes) should have a turbidity of ≤ 1.0 NTU and meet Ozpak's specification for filterability. Wines for non sterile bottling will have their turbidity assessed on arrival (as a guideline for lenticular filtration the wine should be < 5.0 NTU) to ascertain what line filtration will be possible (if any) and the relevant depth filters recommended to the customer. The above guidelines are no guarantee that filters will not block on line and the resultant associated costs will be charged out accordingly.

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- For stability of wines (colour, tartrate, protein) and sensory impact, Ozpak is seeing an increasing number of wines treated with products such as Gum Arabic, CMC and Mannoprotein. Customers should be aware that some of these colloid additions can have an impact on wine filterability and as such we propose that in order to avoid additional charges for downtime and blocked/replacement filters you consider the following. With many brands and different products on the market it is best to check with your supplier regarding the level of hydrolysis, technical stabilizing capabilities and impact on filtration of the product you select. Time, temperature and mixing all have an effect on the efficiency of the colloidal addition, and the manufacturer's recommendations must be followed to ensure the best possible outcomes. This does not guarantee that the effectiveness of the additive will not be reduced by the final bottling filtration or that the filters won't block. The resultant associated costs will be charged out accordingly
- Wines for secondary fermentation should be less than 15 ppm FSO2, less than 100ppm TSO2 and heat and cold stable.
- Ozpak accepts no responsibility for LIP, provenance or claims of identity
- Ozpak accepts no responsibility for wine quality once delivered if production is delayed through no fault of Ozpak. However Ozpak will use its best endeavours to reduce and/or manage ullage where possible, and monitor the wine for deterioration while being stored.

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