



**FILTRATION**  
FINE WINE REFINED

## TCA/ TBA 'CORK TAINT' REMOVAL



### UNTAINTED WINE FOR GOOD

Since 2004, we have been providing winemakers around the world with a unique single-pass treatment process to remove the 'musty, moldy' aroma of TCA (2,4,6, Trichloroanisole) and TBA (2,4,6, Tribromoanisole).

The wine passes through a system of filter media canisters that targets TCA/TBA and all related anisoles. Once again, this is a gentle, 'once-through' filtration, and wine quality is untouched. One barrel to large volumes can be processed.

### THE SPECIFICATIONS

Volumes processed:	Single barrel to 400,000+ Litres
Processing Rate:	4 - 4,000 Litres/hr
Detectable TCA/TBA levels in wine:	< 2 µg/Litre Depending on wine type
TCA levels treatable successfully:	< 30 µg/Litre
Levels analysed exiting the system:	< 1 µg/Litre
Wine quality after TCA/TBA removal:	Excellent



### POTENTIAL CAUSES OF TCA

There's quite a few but be particularly aware of chlorinated process water, barrels, wooden pallets, corks, filter media, oak chips, packaging products and wooden structures.

### CORK TAINT PROBLEM! WHAT DO I DO?

First, send a sample of your suspect wine in a foil capped, glass container to a reputable lab. Then, if the results aren't good, send us two 750ml sample bottles for a TCA removal test. We'll have a result back to you in 2 days.