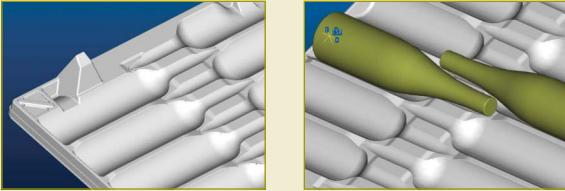
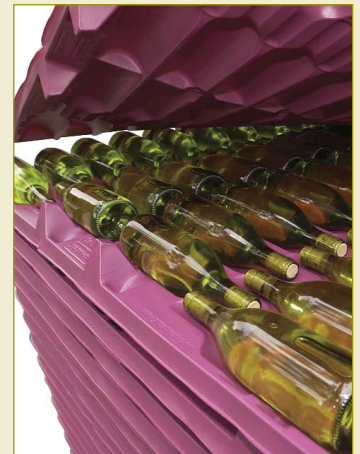


Cella-Stac[®]



Cella-Stac[®]

The modular system to store and cellar bottled wine.



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Cella-Stac[®]

The efficient system to store and cellar bottled wine.

Cella-Stac[®], the palletised system to store and cellar bottled wine, puts sensible technology to work in your cellar. This pallet-based system lets your packers work safely and faster offering economical and best practice storage.



Cella-Stac[®] is a modular system comprising layers of moulded trays with individual bottle cavities to build palletised stacks, no more bottle on bottle contact. As each tray is placed on top of the other, it is filled with bottles until the stack is built.

So, for bin stock, short or long term storage or cellaring requirements, Cella-Stac[®] can offer you a long list of advantages over conventional systems such as bins or boxes.

AUSTRALIAN PALLET



CS48 – 48 bottles per tray – pallet footprint 1175 mm²

AUSTRALIAN PALLET SIZE



CS40 – 40 bottles per tray – pallet footprint 1175 mm²
for sparkling and super premium bottles

NZ & EURO PALLET SIZE



CSE40 – 40 bottles per tray – pallet footprint 1200 x 1000 mm

Benefits

Cella-Stac® storage and cellaring system provides wineries a long list of logistic, convenience and safety benefits:

Cella-Stac® Occupational Health and Safety benefits

- Pallets can be hand stacked and unstacked at optimum working heights for injury prevention when used in conjunction with a spring loaded pallet table or similar. No more bending over and straining to reach bottles at the bottom of picking bins.
- With Cella-Stac®'s individual cells for each bottle, breakages are less likely to occur when stacking. Cella-Stac also eliminates the spread of broken glass through the stack reducing the risk of hand injuries.

Cella-Stac® Pallets reduce handling costs

- Faster to pack and unpack saving time and labour costs.
- Each fully stacked pallet can be stretch-wrapped with an open mesh wrap.
- Pallets can be easily and safely moved around the winery as required
- Bottles neatly nest on inter-layer trays forming a compact and steady cube structure.
- Full pallets can be stacked on top of each other for warehouse efficiency.



Cella-Stac® Reduce BVS closure damage and bottle scuffing

- Bottle on bottle contact is eliminated as every bottle is contained within its own cell reducing the risk of damage caused by knocks, rubbing or leakages.

Cella-Stac® Cleaner

- Cella-Stac® is made from durable food grade plastic so any ullage, spills or broken glass can be easily washed off.

Cella-Stac® Inventory control is quick and accurate

- CS48 48 bottles (4 dozen) to a tray
- CS40 40 bottles to a tray
- CSE40 40 bottles to a tray



Cella-Stac® Space saver

- Cella-Stac® trays when empty, inter-stack so five hundred trays pack on one pallet space x 1.8 meters high – enough storage for 24,000 bottles in CS48 trays and 20,000 bottles in CS40 and CSE40 trays.



Cella-Stac® Longlife

- Cella-Stac® is manufactured from durable plastics and has a life expectancy of up to 15 years.

Bottle Tray

Bottles suitable for CS48, CS40 and CSE40

For bottles not listed please call your local distributor or Grapeworks regarding suitability for use with Cella-Stac®.

ACI Bottle Range

| Sparkling | | Cella-Stac® tray |
|-----------|--|------------------|
| 14576 | 750 Sparkling (if using CS48 or CSE40 only pack 10 trays high) | CS40 |
| 14539 | 750 Sparkling (if using CS48 or CSE40 only pack 10 trays high) | CS40 |
| 15289 | 750 Sparkling (if using CS48 or CSE40 only pack 10 trays high) | CS40 |
| 5314 | 750 Deep Punt Sparkling (if using CS48 or CSE40 only pack 10 trays high) | CS40 |
| Riesling | | |
| 15559 | 750 Pressure Riesling | CS48 & CSE40 |
| 15583 | 750 Riesling Cork | CS48 & CSE40 |
| 5403 | 750 Riesling BVS | CS48 & CSE40 |
| Claret | | |
| 5362 | 750 Premium Claret Cork | CS48 & CSE40 |
| 30143 | 750 Punted Claret BVS | CS48 & CSE40 |
| 5364 | 750 Radical Claret Cork | CS48 & CSE40 |
| 30163 | 750 Premium Claret BVS | CS48 & CSE40 |
| 30168 | 750 Claret BVS | CS48 & CSE40 |
| 15590 | 750 Punted Claret RU Cork | CS48 & CSE40 |
| 5369 | 750 Reverse Taper Claret RU Cork (only pack 10 trays high) | CS40 |
| 15603 | 750 Punted Claret RU Cork | CS48 & CSE40 |
| 30144 | 750 Super Premium Claret BVS | CS40 |
| 5407 | 750 Super Premium Claret Cork | CS40 |
| 15591 | 750 Punted Claret Cork | CS48 & CSE40 |
| 5372 | 750 Claret Cork | CS48 & CSE40 |
| 5405 | 750 Premium Claret Cork | CS48 & CSE40 |
| Burgundy | | |
| 5360 | 750 Premium Burgundy Cork (if using CS48 or CSE40 only pack 10 trays high) | CS40 |
| 5396 | 750 Radical Burgundy Cork | CS48 & CSE40 |
| 15588 | 750 Punted Burgundy Cork | CS48 & CSE40 |
| 30105 | 750 Premium Burgundy CETIE BVS (if using CS48 or CSE40 only pack 10 trays high) | CS48 & CSE40 |
| 30169 | 750 Burgundy BVS | CS48 & CSE40 |
| 5365 | 750 Radical Burgundy RU Cork | CS48 & CSE40 |
| 5350 | 750 Punted Burgundy Cork | CS48 & CSE40 |
| 5361 | 750 Premium Burgundy Cork (if using CS48 or CSE40 only pack 10 trays high) | CS40 |
| 15602 | 750 Punted Burgundy Cork | CS48 & CSE40 |
| 5402 | 750 Punted Burgundy BVS | CS48 & CSE40 |
| 5376 | 750 Burgundy Cork | CS48 & CSE40 |

Amcor Bottle Range

| Sparkling | | Cella-Stac® tray |
|-----------|--|------------------|
| AG007-C01 | 750ml Sparkling | CS40 |
| AG012-C01 | 750ml Methode | CS40 |
| Riesling | | |
| AG009-C02 | 750ml Riesling | CS48 & CSE40 |
| AG014-R01 | 750ml BVS Riesling | CS48 & CSE40 |
| AG017-R02 | 750ml Pressure Reising | CS48 & CSE40 |
| Claret | | |
| AG001-C02 | 750ml Premium Claret | CS48 & CSE40 |
| AG001-C04 | 750ml Premium Claret | CS48 & CSE40 |
| AG002-C02 | 750ml Reverse Taper Claret (only pack 10 trays high) | CS48 & CSE40 |
| AG004-C03 | 750ml Radical Claret | CS48 & CSE40 |
| AG011-C02 | 750ml Claret | CS48 & CSE40 |
| AG027-R01 | 750ml Super Premium BVS | CS40 |
| AG028-C02 | 750ml Super Premium | CS40 |
| AG015-R01 | 750ml BVS Premium Claret | CS48 & CSE40 |
| AG022-R01 | 750ml BVS Claret | CS48 & CSE40 |
| AG031-R01 | 750ml LW Claret BVS | CS48 & CSE40 |
| Burgundy | | |
| AG003-C02 | 750ml Radical Burgundy | CS48 & CSE40 |
| AG010-C02 | 750ml Punt Burgundy | CS48 & CSE40 |
| AG016-R01 | 750ml BVS Burgundy | CS48 & CSE40 |
| AG021-R01 | 750ml Premium Burgundy (if using CS48 or CSE40 only pack 10 trays high) | CS40 |
| Fortified | | |
| AG026-R03 | 750ml Salverde | CS48 & CSE40 |

Saver Glass Bottle Range

| | | |
|---------|---|--------------|
| S3224AG | 750ml FLUTE ALTUS BVS (and or CS40) | CS48 & CSE40 |
| S3220AG | 750ml FLUTE STANDARD STELVIN | CS48 & CSE40 |
| S3493AG | 750ml BORDELAISE Classic | CS48 & CSE40 |
| S3221AG | 750ml BORDELAISE PREMIERE (if using CS48 or CSE40 only pack 10 trays high) | CS40 |
| S3186 | 750ml BORDELAISE INITIAL | CS48 & CSE40 |
| S2987 | 750ml BORDELAISE CLASSIC BVS | CS48 & CSE40 |
| S2988AG | 750ml GRAND MILLESIME (if using CS48 or CSE40 only pack 10 trays high) | CS40 |

Installation info

Important information for the secure use of Cella-Stac®.

This information is important for the secure operation of the Cella-Stac® system. Please forward this to all staff responsible for the use of Cella-Stac® in your facility.

STACKING SPECIFICATIONS for Cella-Stac®

- **The pallet**

For CS48 & CS40 use a standard Australian pallet (1.17 x 1.17m), eg a standard Chep pallet. For CSE40 use a standard NZ/European pallet 1200 x 1000 mm pallet. Pallets should be in good condition without protruding nails, damaged bearers or missing or damaged top or bottom slats. Preferably use a purpose made pallet with 7 top and bottom slats with attached masonite pads.



- **The Layer pad**

If a purpose made pallet is not being used then a plywood layer pad approximately 8mm thick should be placed on the pallet surface before stacking bottles. Ensure it is the same size and square with the pallet when placed.

- **The Cella-Stac®**

Place the first Cella-Stac™ tray on top of the layer pad ensuring the bottle cavities are running parallel to the top slats of the pallet. Ensure the layer pad and the Cella-Stac® tray edges are square with the pallet edges and do not overhang the pallet.

- **Building the stack**

(see the attached list of suitable bottles for use in Cella-Stac® products). After the first tray is filled with bottles, rotate the second 180 degrees to the first tray so that it inter-stacks with the tray of bottles below and interlocks with the protruding support pillars. Fill with bottles and repeat process.

- **Maximum number of trays**

Stack any number up to a maximum of 15 trays of bottles per pallet depending on your multi pallet stacking requirements. See 'Multi stacking pallets' below

- **The top cap**

On completion of the stack, a Cella-Stac® tray is placed upside down over the top tray of bottles to form the top cap. On top of this cap place a plywood layer pad approximately 8mm thick as a protective layer if an additional pallet is to be placed on top.

- **Strap & wrap**

If the pallet is to be transported any reasonable distance or will be moved at speeds greater than walking pace the stack height should be limited to 10 trays, strapped with 2 plastic or metal strapping bands and stretch wrapped. It is advisable to undertake your own trials prior to moving large quantities of wine in Cella-Stac®. The use of perforated or open stretch wrapping should be used to allow evaporation of any moisture within the pallet.

Installation info continued

● Multi stacking pallets

If pallets are to be multi stacked, the floor should be of smooth, level concrete. Premium and mid premium bottles may be stacked three to four (3 to 4) pallets high (ie 3 x 15 trays or 4 x 12 trays). The maximum number of bottles should not exceed 4 pallets of 12 trays on any one pallet space.

- *For Riesling style bottles only use CS48 or CSE40 trays and do not stack higher than 3 pallets x 12 trays.*

- *For light weight bottles the maximum stack height is two (2) pallets x 15 trays high.*

- *For all stacks ensure that the pallets are perfectly aligned on top of each other. Take care not to knock existing stacks with pallets or forklifts when positioning new stacks.*

● Monitoring

Regularly check the stacks to ensure they have not been damaged, knocked or developed a lean. If a stack is identified with a lean, dismantle the stack immediately, straighten and re build in a different pallet order, monitor to ensure the stack remains straight.



IMPORTANT

- **Do not mix CS48, CS40 or CSE40 trays within a pallet.**
- **Do not mix bottle types within a pallet.**
- **Trial before using labelled bottles, labels may be damaged or pressure marked*.**
- **Do not use a bottle type that is not on the attached bottle list without first checking with Grapeworks.**
- **Do not exceed 3 pallets x 15 trays or 4 pallets x 12 trays per pallet foot print for mid premium & premium bottles.**
- **Do not exceed 3 pallets x 12 trays for Riesling style bottles. Only use CS48 or CSE40 trays for riesling bottles.**
- **Do not exceed 2 pallets x 15 trays per pallet foot print for light weight bottles.**
- **Do not leave a leaning stack in position, dismantle immediately.**

For enquiries about a bottle type that appears not to fit neatly or does not appear on the attached list, please contact Grapeworks or your local distributor. You may be required to forward sample bottles and written manufacturers specifications.

Grapeworks will not be liable for any loss or damage caused as a result of a failure to follow the most current instructions and specifications.

If you have any questions about the Cella-Stack® system or require more information, please do not hesitate to contact our sales staff.

* Label materials and formats vary greatly, customers must conduct their own static trials on labelled bottles and make their own decision on whether any effect on label quality is acceptable. Grapeworks accepts no responsibility for damage that may be caused to labels.

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