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Wine Supplies Order Form

Option 1

Fill out and submit the online form below.

Option 2

[Download order form \(PDF\)](#), fill out and fax or email to Watson's.

Option 3

Phone in your order to 905-468-9833.

If you would like to apply for Credit Card Authorization (for mail orders only), [please click here to download the form](#) and email it to kevin@watsons.ca.

** Prices are subject to change without notice. Prices are in Canadian dollars and taxes are not included.*

Name *	<input type="text"/>	Phone # *	<input type="text"/> - <input type="text"/> - <input type="text"/>
Address *	<input type="text"/>	Fax	<input type="text"/>
City *	<input type="text"/>	Email *	<input type="text"/>
Province *	<input type="text"/>	Order Date	01 / 1 / 2017
Postal Code *	<input type="text"/>		Month Day Year



Click camera icons to view product photos.

Barrels

All of our barrels have medium toast, unless other wise requested. We guarantee our barrels 100% against leakage.

Due to a lack of oak we have limited supply of the Canadian and American Oak barrels. Please call for details.

CANADIAN OAK BARRELS

DESCRIPTION	DETAILS	2017 PRICES	QUANTITY
Canadian Oak	19L	\$315	<input type="text"/>
Canadian Oak	38L	\$375	<input type="text"/>
Canadian Oak	55L	\$475	<input type="text"/>
Canadian Oak	110L	\$695	<input type="text"/>
Canadian Oak: Size is made by A&K Cooperage	220L	\$925	<input type="text"/>

AMERICAN OAK BARRELS

DESCRIPTION	DETAILS	2017 PRICES	QUANTITY
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American Oak: 5	19L	\$254	<input type="text"/>
American Oak: 10	38L	\$307	<input type="text"/>
American Oak: 15	55L	\$340	<input type="text"/>
American Oak: 60 (vintage)	225L	\$850	<input type="text"/>
American Oak: 60 (grand cru)	225L	\$850	<input type="text"/>

FRENCH OAK BARRELS

DESCRIPTION	DETAILS	2017 PRICES	QUANTITY
French Oak	30L	\$285	<input type="text"/>
French Oak	55L	\$390	<input type="text"/>
French Oak	110L	\$605	<input type="text"/>
French Oak	220L	\$1155	<input type="text"/>

HUNGARIAN OAK BARRELS

DESCRIPTION	DETAILS	2017 PRICES	QUANTITY
Hungarian Oak	23L	\$225	<input type="text"/>
Hungarian Oak	50L	\$281	<input type="text"/>
Hungarian Oak	100L	\$398	<input type="text"/>
Hungarian Oak	225L	\$650	<input type="text"/>
Hungarian Oak (Bordeaux)	225L	\$770	<input type="text"/>
Hungarian Oak	500L	\$1248	<input type="text"/>

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Recoopered Barrels

DESCRIPTION	DETAILS	2017 PRICES	QUANTITY
Recoopered Barrels: Our barrels are recoopered by Ivan Saic who shaves each stave individually allowing the barrels to be used for white or red wines.	French Oak 220L	\$200	WAIT LIST
Decoration Barrels (new)	8L	\$171	<input type="text"/>
Decoration Barrels (new)	11L	\$182	<input type="text"/>
Decoration Barrels (new)	19L	\$230	<input type="text"/>
Decoration Barrels (new)	38L	\$160	<input type="text"/>
Decoration Barrels (used)	220L	\$125	<input type="text"/>

Associated Barrel Products

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DESCRIPTION	DETAILS	2017 PRICES	QUANTITY
Mildecide Coating: Inhibits mold and insects. Apply 2 coats with a paint brush. Dries to a clear finish.	454ml	\$14.50	<input type="text"/>
New Double Barrel Racks (steel) 		\$130	<input type="text"/>
Used Double Barrel Racks (steel)		\$60	<input type="text"/>
Single Barrel Racks (mini/wood) 		\$20	<input type="text"/>

Spigots	Small/5 1/2"	\$10	<input type="text"/>
	Medium/7 3/8"	\$12	<input type="text"/>
	Large/8 7/8"	\$15	<input type="text"/>
Oak Chips: Oak chips are available for use by winemakers enjoying oak flavour yet cannot justify an oak barrel. Oak chips can be toasted in the oven or in an iron skillet on the barbecue to increase toastiness. Add chips directly to wine at a rate of 2 - 5 g/L of wine.			
French Oak Chips: Toasted	1KG	\$15	<input type="text"/>

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Carboys and Containers

To avoid breakage, wash in cold water only.

DESCRIPTION	DETAILS	2017 PRICES	QUANTITY
Glass Jugs - 1 Gallon	4L	\$7	<input type="text"/>
Plastic Pitcher	5L	\$12	<input type="text"/>
Screw Caps for 1 Gallon Jugs		\$0.80/Each	<input type="text"/>
Carboy	11.5L	\$24	<input type="text"/>
Carboy	18.9L	\$27	<input type="text"/>
Carboy	23L	\$33	<input type="text"/>
Carboy Handle		\$8	<input type="text"/>
Fermenting Bags: heavy plastic, flat bottom 24x24x38	6ml	\$2.50	<input type="text"/>
Poly Tanks with cage: New	1000L	\$210	<input type="text"/>
Poly Tanks with cage: Used	1000L	\$100	<input type="text"/>
Poly Tanks with cage: New	1250L	\$220	<input type="text"/>
Promens Insulated Bin/Lid, #1745	48x43x30	\$625	<input type="text"/>
Promens Insulated Bin/Lid, #1545	48x43x38	\$675	<input type="text"/>
Promens Insulated Bin/Lid, #2145	48x43x48	\$715	<input type="text"/>
Promens adaptor 1 1/2 NPT x Promens Thread		\$60	<input type="text"/>
Promens Insulated Bin Lid		\$180	<input type="text"/>
Promens - plug + "O" ring		\$9.00	<input type="text"/>
Promens "Y" Clip		\$5.00	<input type="text"/>
Promens Rubber Rope		\$2.00	<input type="text"/>
Promens Feet Plugs		\$10	<input type="text"/>

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Fermentation Locks & Stoppers

DESCRIPTION	DETAILS	2017 PRICES	QUANTITY
Fermentation Locks	Plastic "s" Type Bubbler	\$1.20	<input type="text"/>
Fermentation Locks	Plastic Cylinder Type (3 pce)	\$1	<input type="text"/>

Fermentation Locks	Medium 2 pce with bung	\$16	<input type="text"/>
Fermentation Locks	Jumbo 2 pce with bung	\$22	<input type="text"/>
Silicone Yellow Bottle Tops		\$1.50	<input type="text"/>
Silicone Rubber Stoppers - solid	#6	\$4.00	<input type="text"/>
Silicone Rubber Stoppers - solid, hole or vented	#7	\$3.50	<input type="text"/>
Silicone Rubber Stoppers - solid, hole or vented	#8	\$7.00	<input type="text"/>
Silicone Rubber Stoppers - solid, hole or vented	#9	\$7.00	<input type="text"/>
Silicone Rubber Stoppers - solid, hole or vented	#10	\$7.00	<input type="text"/>
Silicone Barrel Bungs	#11	\$8.00	<input type="text"/>
Silicone breathing bungs	#11	\$10.00	<input type="text"/>
Silicone Locking Bungs	#11	\$11.00	<input type="text"/>
Bon Vino Bungs - solid, hole	Small	\$1.00	<input type="text"/>
Bon Vino Bungs - solid, hole	Medium	\$1.50	<input type="text"/>
Bon Vino Bungs - solid, hole	Intermediate	\$2.00	<input type="text"/>
Bon Vino Bungs - solid, hole	Large	\$3.00	<input type="text"/>

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Wine Bottles

DESCRIPTION	DETAILS	2017 PRICES	QUANTITY
Bordeaux: Antique green, new, cork finish	12/cs 750 ml	\$7.75	<input type="text"/>
Burgundy: Antique green, new, cork finish	12/cs 750 ml	\$7.75	<input type="text"/>
Hock: Antique green, new, cork finish	12/cs 750 ml	\$7.75	<input type="text"/>
Elegantissima: Antique green, new, cork finish	12/cs 375 ml	\$15	<input type="text"/>
Bordeaux: Clear, new, screw finish	12/cs 750 ml	\$7.75	<input type="text"/>

Wine Bottle Racks

Excellent quality steel with plastic coating and brackets.

DESCRIPTION	DETAILS	2017 PRICES	QUANTITY
80 Bottle Rack: White	50 cm x 100 cm	\$50	<input type="text"/>
100 Bottle Rack: White	100 cm x 100 cm	\$73	<input type="text"/>

Bottle Fillers

DESCRIPTION	DETAILS	2017 PRICES	QUANTITY
Stainless Steel: Gravity fed 	3 btl.	\$350	<input type="text"/>
Clamp Bar		\$27	<input type="text"/>
Stainless Steel: Gravity fed	5 btl.	\$450	<input type="text"/>
Clamp Bar		\$36	<input type="text"/>
Float for above		\$39	<input type="text"/>
Washers for above		\$1	<input type="text"/>

Enolmatic Automatic Vacuum Filler 		\$379	<input type="text"/>
Fermtec Plastic: for 1/2" tubing "J" tubes		\$5.50	<input type="text"/>
Super bottle filler		\$30	<input type="text"/>

Corks, Corkers & Pullers

DESCRIPTION	DETAILS	2017 PRICES	QUANTITY
Gultig Carat Cork: 44 x 24	pkg 100	\$20	<input type="text"/>
Gultig Carat Cork: 44 x 24	pkg 1000	\$180	<input type="text"/>
Nova-twist	pkg 36	\$9	<input type="text"/>
Nova-twist	pkg 1000	\$200	<input type="text"/>
Corker: Floor model, nylon jaws, adjustable 		\$54	<input type="text"/>
Corker: Floor model, rapid #14 - Swiss Made	#14	\$905	<input type="text"/>
Rapid #14 Spring Lever	#14	\$20	<input type="text"/>
Rapid #14 Spring Column	#14	\$10	<input type="text"/>
Rapid #12 (original) Spring Lever	#12	\$35	<input type="text"/>
Rapid #12 (original) Spring Column	#12	\$16	<input type="text"/>
Cork Puller - Swiss Made	#10	\$295	<input type="text"/>
Worm - synthetic cork		\$22	<input type="text"/>
Worm - natural cork		\$18	<input type="text"/>

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Filters & Pads

DESCRIPTION	DETAILS	2017 PRICES	QUANTITY
Mini Jet Filter		\$165	<input type="text"/>
Mini Jet Filter Pad	Course	\$4	<input type="text"/>
Mini Jet Filter Pad	Medium	\$4	<input type="text"/>
Mini Jet Filter Pad	Fine	\$4	<input type="text"/>
Bon Vino Superjet Filter 		\$295	<input type="text"/>
Superjet Pump Only		\$195	<input type="text"/>
Superjet Pre-screen Filter		\$26	<input type="text"/>
Superjet Check Valve		\$30	<input type="text"/>
Filter Pads: 3 package	Course	\$4.40	<input type="text"/>
Filter Pads: 3 package	Medium	\$4.40	<input type="text"/>
Filter Pads: 3 package	Fine	\$4.40	<input type="text"/>
Cartridge Filter: 10" (c/w stainless housing) 		\$485	<input type="text"/>
Stainless Steel Housing: 10" for above		\$121	<input type="text"/>
1/4 HP Motor c/w 100g ph Brass Pump		\$405	<input type="text"/>
Claris 10" Cartridge	5 micron	\$8	<input type="text"/>
Pleated Cartridge nominal, 10"	1.0 micron	\$26	<input type="text"/>
Pleated Cartridge nominal, 10"	0.5 micron	\$26	<input type="text"/>

Pleated Cartridge absolute, 10"	0.2 micron	\$44	<input type="text"/>
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Accessories

DESCRIPTION	DETAILS	2017 PRICES	QUANTITY
Bottle Brush	50 cm	\$8	<input type="text"/>
Demi John Brush	90 cm	\$23	<input type="text"/>
Plastic Stir Stick	75 cm	\$6.50	<input type="text"/>
Plastic Funnel	15 cm	\$4	<input type="text"/>
Plastic Funnel	21 cm	\$7	<input type="text"/>
Plastic Funnel	35 cm	\$12	<input type="text"/>
Must Strainer	Fits 35cm Funnel	\$11	<input type="text"/>
Brass Bottle Rinser		\$18	<input type="text"/>
Deluxe Brass Bottle Rinser with Ball Valve		\$25	<input type="text"/>
Pressure Spray Wand: Attaches to laundry tub faucet for washing barrels, carboys & demijohns		\$12.50	<input type="text"/>
Fermtec J-Tube: With Antidregs Tip (30" for 1/2" tubing)		\$4.50	<input type="text"/>
Polyvinyl Tubing: Food grade, clear (1/2")		\$0.50/ft	<input type="text"/>

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Presses

DESCRIPTION	DETAILS	2017 PRICES	QUANTITY
Presses - Table Top	240 x 210 d	\$165	<input type="text"/>
Presses - Racht: #20 Press	330 x 200 d	\$240	<input type="text"/>
Presses - Racht: #25 Press	350 x 250 d	\$285	<input type="text"/>
Presses - Racht: #30 Press	400 x 300 d	\$360	<input type="text"/>
Presses - Racht: #35 Press	450 x 350 d	\$400	<input type="text"/>
Presses - Racht: #40 Press	550 x 400 d	\$440	<input type="text"/>
Presses - Racht: #45 Press	450 d	\$605	<input type="text"/>
Presses - Racht: #50 Press	650 x 500 d	\$575	<input type="text"/>
Presses - Bladder: #35 Press	40L (470 x 330 d)	\$860	<input type="text"/>
Presses - Bladder: #45 Press	80L (590 x 450 d)	\$1160	<input type="text"/>
Presses - Bladder: #55 Press	160L (720 x 540 d)	\$2740	<input type="text"/>
Presses - Bladder: #55 Press Stainless Steel	160L (720 x 540 d)	\$3380	<input type="text"/>
Presses - Bladder: #65 Press	300L (920 x 650 d)	Call For Pricing	<input type="text"/>

Wine Pumps

DESCRIPTION	DETAILS	2017 PRICES	QUANTITY
Z25: 1", bypass, stainless, 110V/60Hz, neoprene impeller, triclover, bi-direction, cart	2500L/hr, 900 rpm	\$820	<input type="text"/>
Z25: Replacement Impeller		\$70	<input type="text"/>
enos20: Lifting handle, stainlesssteel body and	1680L/hr, 2800 rpm	\$150	<input type="text"/>

impeller, 220V/bi-direction			
enos20: Mechanical seal replacement		\$21	<input type="text"/>
enos30: Lifting handle, stainlesssteel body and impeller, 220V/bi-direction	3900L/hr, 1400 rpm	\$238	<input type="text"/>
enos30: Mechanical seal replacement		\$24	<input type="text"/>
euro30: Monophase, 220V, bidirection, bypass		\$720	<input type="text"/>
euro40: Monophase, 220V, bidirection, bypass	9500L/hr, 900 rpm	\$820	<input type="text"/>
euro40: Replacement Impeller		\$75	<input type="text"/>
euro50: 2", 2.5 Hp, stainless, 220V/60Hz, rubber impeller, triclover, bidirection	10200L/hr, 430 rpm	\$1375	<input type="text"/>
euro50: Replacement Impeller		\$75	<input type="text"/>

Crusher/Destemmers

DESCRIPTION	DETAILS	2017 PRICES	QUANTITY
Stainless Steel: c/w 110 volt Motor, hopper with auger feed adjustable crushers 2000 kg per/hr capacity.		\$1320	<input type="text"/>
Stainless Steel Stand for above		\$146	<input type="text"/>

Europa Stainless Fustis

We carry a wide variety of stainless steel fustis complete with valve. (dimensions height x diameter)

DESCRIPTION	DETAILS	2017 PRICES	QUANTITY
2L With Stand	14cm X 17cm	\$44	<input type="text"/>
3L With Stand	18cm X 17cm	\$46	<input type="text"/>
5L With Stainless Steel Stand	19cm X 23cm	\$68	<input type="text"/>
10L	24cm X 28cm	\$72	<input type="text"/>
15L	31cm X 28cm	\$77	<input type="text"/>
25L	32cm X 36cm	\$87	<input type="text"/>
30L	36cm X 36cm	\$87	<input type="text"/>
50L		\$95	<input type="text"/>
100L		\$149	<input type="text"/>
10L Stand		\$30	<input type="text"/>
15L Stand		\$30	<input type="text"/>
20L Stand		\$30	<input type="text"/>

Beer Tanks

DESCRIPTION	DETAILS	2017 PRICES	QUANTITY
Stainless Beer Tank with Conical Bottom	300L	\$995	<input type="text"/>

Stainless Tanks and Stands

We carry a wide variety of stainless steel tanks 18/10 (304), complete with adjustable, floating lids, pressure gauge and valve. (dimensions height x diameter x gasket).

DESCRIPTION	DETAILS	2017 PRICES	QUANTITY
100L	58 cm x 47 cm x 45	\$270	<input type="text"/>
100L Stainless Stand	44.5 Height	\$50	<input type="text"/>
150L	66 cm x 55 cm x 50	\$310	<input type="text"/>
150L Stainless Stand		\$55	<input type="text"/>
200L	78 cm x 58 cm x 55	\$360	<input type="text"/>
200L Stainless Stand		\$60	<input type="text"/>
300L	94 cm x 64 cm x 60	\$420	<input type="text"/>
300L Stainless Stand		\$65	<input type="text"/>
400L	102 cm x 70 cm x 70	\$470	<input type="text"/>
400L Stainless Stand		\$85	<input type="text"/>
500L	117 cm x 74 cm x 75	\$550	<input type="text"/>
500L Stainless Stand		\$95	<input type="text"/>
750L	148 cm x 80 cm x 80	\$770	<input type="text"/>
750L Stainless Stand		\$105	<input type="text"/>
1000L	148 cm x 93 cm x 90	\$1040	<input type="text"/>
1000L Stainless Stand		\$117	<input type="text"/>
1500L	148 x 1100	\$1600	<input type="text"/>
2000L	148 x 1270	\$1890	<input type="text"/>
Extra Gasket Bladder		\$23	<input type="text"/>
Extra Pump		\$30	<input type="text"/>
Extra 1/2" Valve		\$18	<input type="text"/>
Extra 1" Valve		\$32	<input type="text"/>
Stainless Adaptor to 1.5" Triclover		\$20	<input type="text"/>
Extra Marble Style Air Lock		\$9	<input type="text"/>

Acids & Balances

Wine/Grape Must Adjustments: A number of additives are available that can be used to improve wine balance or quality. Major additions should generally be preceded by home trials and tasting of samples of the adjusted wines. Common improvements to grape must and wine include adjusting acidity and tannin levels.

Tartaric Acid: Tartaric acid is the characteristic acid of grapes. Low acid grapes will benefit from tartaric addition; the wine will clear more readily and will keep and taste better. It should be added to any wine with a total acidity of less than 0.5%. As a rule of thumb, 1g per L will increase titratable acidity by about 0.1%.

DESCRIPTION	DETAILS	2017 PRICES	QUANTITY
Tartaric Acid	100g pkg	\$3.90	<input type="text"/>
Tartaric Acid	1kg pkg	\$24	<input type="text"/>
Citric Acid: Add after ml fermentation	100g pkg	\$2.50	<input type="text"/>
Citric Acid: Add after ml fermentation	1kg pkg	\$8.50	<input type="text"/>

Potassium Bicarbonate	100g pkg	\$3	<input type="text"/>
Potassium Bicarbonate	1kg pkg	\$11.50	<input type="text"/>
Potassium Sorbate: To stabilize wine	100g pkg	\$5	<input type="text"/>
Potassium Sorbate: To stabilize wine	1kg pkg	\$28	<input type="text"/>
Copper Sulphate: 1% solution to remove H2S	30ml	\$4.50	<input type="text"/>
Chloro Clean	1kg pkg	\$10	<input type="text"/>
Chloro Clean	25kg pkg	\$150	<input type="text"/>

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Sulphur Dioxide

Sulphur Dioxide (SO₂): Sulphur dioxide inhibits yeast and bacterial growth and acts as an antioxidant in wine. These benefits are realized from the presence of molecular SO₂ which occurs in free SO₂. As a general rule, about one-half of the SO₂ added to wine is present as free SO₂, and the remainder occurs as bound SO₂. Between 0.5 and 0.8 ppm of molecular SO₂ is required to prevent spoilage and oxidation. It is important to note that the proportion of molecular SO₂ in free SO₂ decreases as the pH of the wine increases. The amount of free SO₂ needed to achieve a molecular SO₂ of 0.5 ppm and 0.8 ppm at various pH values is provided below:

pH of Wine	For 0.5 ppm molecular SO ₂	For 0.8 ppm molecular SO ₂
	Free SO ₂ required (ppm)	Free SO ₂ required (ppm)
3.0	8	13
3.1	10	16
3.2	13	21
3.3	16	26
3.5	25	40
3.7	39	63

Free SO₂ cannot be added directly to wine. Potassium metabisulphite (k, meta) contains about 57% total SO₂, of which about 25 to 30% is free SO₂. Campden tablets contain about 48% T SO₂ or about 22-26% free SO₂ Sulphur sticks which are burned, produce about 130 to 140% SO₂ by weight. The proportion of free SO₂ in total SO₂, is also pH dependent with a greater percent available at lower pH. The following calculation can be used to estimate the amount of potassium metabisulphite to add to a wine to achieve a desired free SO₂ concentration:

$$K, \text{ meta (g)} = \frac{\text{free SO}_2 \text{ desired (ppm)} \times \text{volume of wine (L)} \times 3.6}{1,000}$$

Following addition for SO₂ and an equilibration period of 3 to 5 days, it is recommended that the resulting free SO₂ concentration be established using an SO₂ test kit. The value should then be adjusted accordingly.

DESCRIPTION	DETAILS	2017 PRICES	QUANTITY
Antiflor: Demi (for inhibiting "Flor" yeast contamination)	12 X 1g pkg	\$3	<input type="text"/>
Antiflor: Barrels	2 X 7g pkg	\$3	<input type="text"/>
Campden Tablets	vial 100 tblts.	\$6	<input type="text"/>
Potassium Metabisulphite	400g pkg	\$4	<input type="text"/>
Potassium Metabisulphite	1kg pkg	\$8	<input type="text"/>
Sulphur Discs: No Drips		\$0.60	<input type="text"/>

Sulphur Discs	1 kg	\$24	<input type="text"/>
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Test Kits

DESCRIPTION	DETAILS	2017 PRICES	QUANTITY
SO2 Test Kit: CHEMetrics™ produces an easy to use kit for the measurement of free SO2 based on the Ripper methods.			
CHEMetrics™: SO2 test	pkg of 10 titrets	\$18	<input type="text"/>
Titret Holder		\$8	<input type="text"/>
5 ml Pipet		\$12	<input type="text"/>
25 ml Buret with Stop Cock		\$50	<input type="text"/>
Acid Test Kit Apparatus: Metal stand with clamp, buret with stop cock, 5ml pipet		\$110	<input type="text"/>
Phenolphthalein Indicator	30ml	\$4	<input type="text"/>
Potassium Acid Phthalate N/10	4oz	\$14	<input type="text"/>
Sodium Hydroxide, 1/5N	114ml	\$4	<input type="text"/>
Sodium Hydroxide, 1/10N	500ml	\$16	<input type="text"/>
Acid Test Kit		\$8.50	<input type="text"/>
Malo-Lactic Chromatography Test Kit: Malo-lactic fermentation (MLF) whereby malic acid is converted to lactic acid and carbon dioxide, can be evaluated in a semi-quantitative manner through paper chromatography. Test takes about 10 hours.			
Vertical Chromatography Kit (complete)		\$56	<input type="text"/>
Solvent/Developer	250ml Bottle	\$16	<input type="text"/>
Chromatography Paper	10 Sheets	\$21	<input type="text"/>
Acid Standards: Malic, lactic, tartaric		\$10	<input type="text"/>
Capillary Pipets	Vial of 100	\$9.50	<input type="text"/>
Fining Agents: The clarity, colour, odour, taste and stability of a wine can be significantly improved through fining. Fining involves the addition of a positively or negatively charged chemical agent to the wine to balance the charge of any suspended particles. The suspension will then agglomerate and settle out. The most frequently used fining agents are bentonite (aluminum silicate clay), activated carbon, gelatin, egg whites and PVPP (polyvinyl/polypyrrolidone). Many books on winemaking provide detailed instruction on the use of fining agents. Again, home trials on small volumes (100 to 200 ml) of wine are recommended.			
Bentonite: Agglomerated	100g	\$3	<input type="text"/>
Bentonite: Agglomerated	1kg	\$10	<input type="text"/>
Sparkolloid: Clears hazes	35g pkg	\$2.50	<input type="text"/>
Sparkolloid: Clears hazes	1kg	\$35	<input type="text"/>
PVPP: Colour improvement	140g pkg	\$14	<input type="text"/>

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Lab Equipment

DESCRIPTION	DETAILS	2017 PRICES	QUANTITY
Hydrometer: Triple scale		\$9	<input type="text"/>
Hydrometer: 0 to 8 Brix		\$26	<input type="text"/>

Hydrometer: -5 to +5 Brix		\$45	<input type="text"/>
Hydrometer: 30 to 60 Brix		\$18	<input type="text"/>
Hydrometer: 0-100% Alcohol		\$45	<input type="text"/>
Hydrometer Jar: Plastic	3 cm x 25 cm	\$4.50	<input type="text"/>
Hydrometer Jar: Plastic	3 cm x 35 cm	\$6	<input type="text"/>
Thermometer	9"	\$8	<input type="text"/>
12" Plastic Wine Thief		\$10	<input type="text"/>
18" Plastic Wine Thief	3pce	\$7	<input type="text"/>
pH Calibration Solutions: pH 7.01	20ml	\$3	<input type="text"/>
pH Calibration Solutions: pH 4.01	20ml	\$3	<input type="text"/>
Refractometers: 28-60 Brix		\$80	<input type="text"/>
Refractometers: Digital 0-50 Brix		\$195	<input type="text"/>
Daylight Plate		\$9	<input type="text"/>
pH meter Hanna 8424 (complete)		\$470	<input type="text"/>
pH meter Hanna 9026 (complete)		\$670	<input type="text"/>
pH Electrode HI-1048B		\$255	<input type="text"/>

Fermentation

DESCRIPTION	DETAILS	2017 PRICES	QUANTITY
<p>Wine Yeast: We strongly endorse the use of a commercial wine yeast in the fermentation of a grape juice. These wine yeasts have been carefully cultured to accentuate positive fermentation properties such as more efficient sugar-alcohol conversion, low hydrogen sulphide production, compact lees and SO₂ tolerance. We recommend the addition of a commercial nutrient to reduce the likelihood of a stuck or sluggish fermentation and to minimize the production of sulphide (from nutrient deficiency). Nutrients should be added prior to the start of fermentation.</p> <p>For information and characteristics of each yeast, please visit www.lallemandwine.com.</p>			
ANCHOR (NT50)	5g pkg	\$1	<input type="text"/>
ANCHOR VIN 13	5g pkg	\$1	<input type="text"/>
Enoform (CSM)	5g pkg	\$1	<input type="text"/>
LALVIN (71B-1122)	5g pkg	\$1	<input type="text"/>
LALVIN (EC-1118)	5g pkg	\$1	<input type="text"/>
LALVIN (K1-1116)	5g pkg	\$1	<input type="text"/>
LALVIN (R2): Ice wine time only	10g pkg	\$2	<input type="text"/>
LALVIN (D-47)	5g pkg	\$1	<input type="text"/>
LALVIN (GRE)	5g pkg	\$1	<input type="text"/>
LALVIN (CY 3079)	5g pkg	\$1	<input type="text"/>
LALVIN (BM 45)	5g pkg	\$1	<input type="text"/>
LALVIN (D21)	5g pkg	\$1	<input type="text"/>
LALVIN (QA23)	5g pkg	\$1	<input type="text"/>
LALVIN (RHST)	5g pkg	\$1	<input type="text"/>
SIHA7	5g pkg	\$1	<input type="text"/>
UAFERM CEG (EPERNA 2)	5g pkg	\$1	<input type="text"/>

Viti Levure (58W3)	5g pkg	\$1	<input type="text"/>
Malo-Lactic Bacteria: Malo-lactic fermentation (MLF) is the bacterial conversion of malic acid to lactic acid. Wines which have undergone MLF are typically softer (less acidic). MLF with commercial cultures is desirable in reds and some white wines to enhance stability. Many wineries encourage MLF to prevent spontaneous fermentation by less desirable bacterial strains. It should be noted that MLF is inhibited where free SO ₂ levels exceed about 30 ppm. Ideal conditions for MLF are lower alcohol levels, pH above 3.3, free SO ₂ of less than 30 ppm and a temperature above 20 degrees Celsius.			
Lallemande VP41	2.5g pkg to inoculate 250 L	\$21	<input type="text"/>
Lallemande MBR-31	2.5g pkg to inoculate 250 L	\$21	<input type="text"/>
Lalvin Fermaid	100g pkg	\$3	<input type="text"/>
Lalvin Fermaid	500g pkg	\$12	<input type="text"/>
Lalvin D.A.P.	100g pkg	\$2.50	<input type="text"/>
Lalvin D.A.P.	500g pkg	\$9	<input type="text"/>
Lalvin Go-Ferm	100g pkg	\$6	<input type="text"/>
Lalvin Go-Ferm	500g pkg	\$21	<input type="text"/>
Lalvin Optimalo: Good for 250L	5g pkg	\$2	<input type="text"/>
Lalvin Optired	10g pkg	\$2	<input type="text"/>
Lalvin Optiwhite	10g pkg	\$2	<input type="text"/>
Enzymes/Tannins: These enzymes destroy the protective colloidal properties of pectins. Treated juices will settle better and fine and filter easier.			
Pectic Enzyme	20g pkg	\$4	<input type="text"/>
Colour Pro and Colour X Combined: Enough for 45 kg of fruit blended		\$3	<input type="text"/>
Wine Tannin	10g pkg	\$2.50	<input type="text"/>

Winemaking Books

Numerous books have been written on the subject of winemaking. We have selected a short list of books which we consider to be the best references for the amateur wine maker.

DESCRIPTION	DETAILS	2017 PRICES	QUANTITY
Modern Winemaking: (Philip Jackish) Cornell University Press, 1985, 280 pages. An up-to-date and comprehensive guide to the winemaking process with step-by-step coverage. It is aimed at the amateur but there is also valuable information for the small commercial operation. Individual chapters are devoted to table wines, sweet wines, sparkling wines; fortified, flavoured, and non-grape wines. Very good on the mechanics of many different treatments.		\$44	<input type="text"/>
Winery Technology & Operations: (Yair Margolit) 1990, 216 pages. This handbook for small wineries covers vineyard and cellar operations in considerable detail and is very well organized. It is an excellent guide whether you have a technical background or not. Its sections on fining and must and wine analysis are especially well presented.		\$37	<input type="text"/>

SUBMIT ORDER

** Prices are subject to change without notice. Prices are in Canadian dollars and taxes are not included.*

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