



The Smart Bung gives winemaker yet another way of monitoring it.

The Smart Bung

Tool for controlling the loss of wine ageing in barrel (225 L)

Is there a quick and easy way of finding out to what extent your barrels have filled up without opening them?

What do you do when you see a headspace in a barrel?

Generally, you fill them to the brim. However, there is a clear relationship between wine quality, the volume of air and the surface area of the wine in contact with the air. The Smart Bung gives winemaker yet another way of monitoring it.

[Presentation]

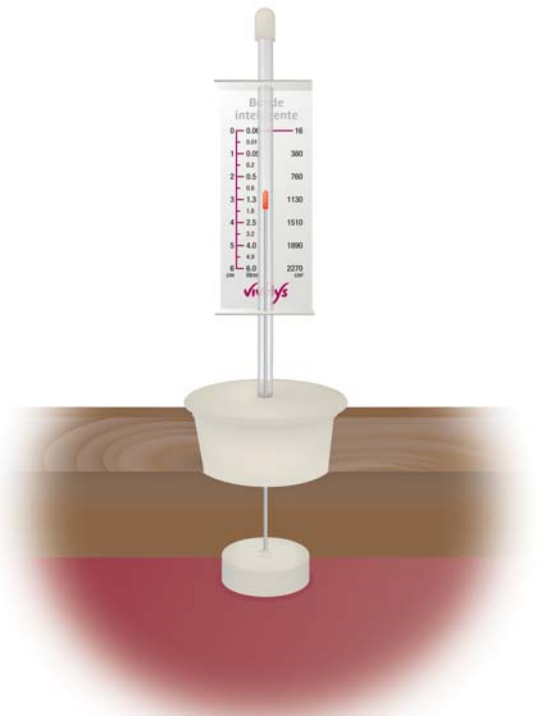
Mounted on a silicon bung, the gauge will permanently indicate the amount of wine in a 225-litre barrel.

[Ullage management]

Quickly check the headspace in your barrels without interfering with your wine while it is maturing. At a glance, you can find out how much air there is in the barrel and the surface area for exchange between the wine and the air. You can control the headspace in your barrels according to the wine and the product target sought.

[Usage suggestion]

Each barrel will behave in its own way because the oak from which the barrel is made will vary, but also because of the type of cellar and where it is placed in the cellar. Ideally, you should obtain as much information as you can by fitting a measuring bung to each barrel. In practice, we recommend fitting a measuring bung every 5 barrels.



You can quite easily serve yourself using your bung. But you can also make the most of all of that hidden richness. In fact, there is a close relationship with the way the wine is matured and the ullage of the barrels. The infiltration of the wine into the wood and the evaporation which takes place through this porous container creates a volume of air at the top of the barrel. The Smart Bung can thus be an invaluable tool when it comes to maturing wine.