

NOMA *Sense*™

by  NOMACORC™

The “essential” tool for measuring oxygen

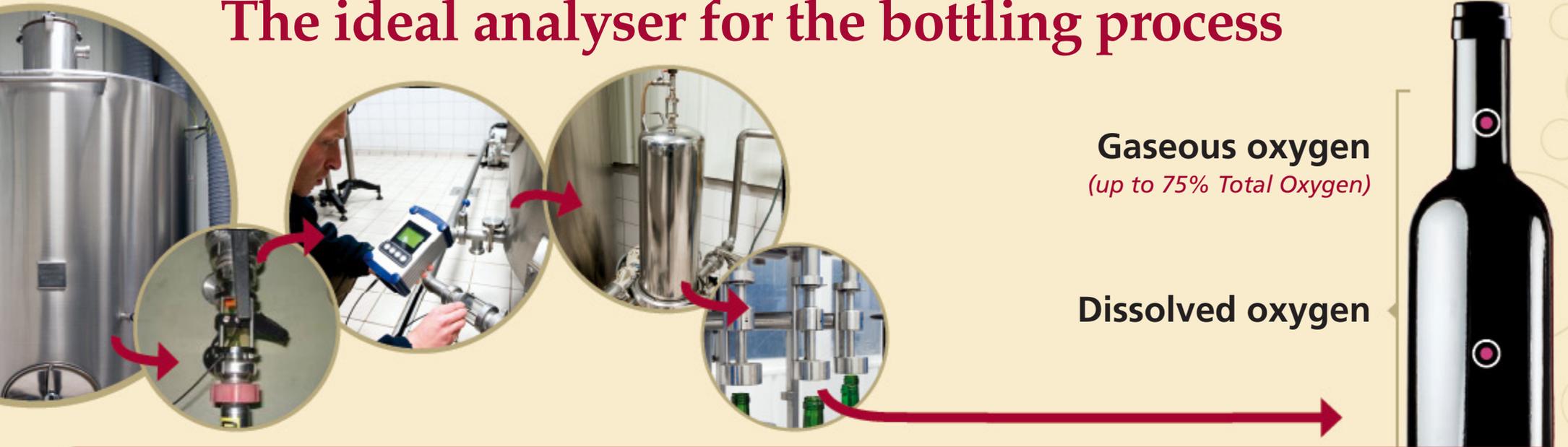
- Oxy-luminescence
- Accurate
- Versatile
- Portable
- Easy to use
- Non destructive

▶ NomaSense O₂ Prime

▶ NomaSense O₂ Trace

**Manage your winery processes
and your cost**

The ideal analyser for the bottling process



Defining the total amount of oxygen at this stage (dissolved + gaseous)

The perfect assistant in the cellar or the laboratory

N E W F O R 2 0 1 1



▶ BIB



▶ Sparkling



▶ Must, press



▶ Micro ox, Fermentation



▶ Process, Equipment



▶ Permeability, choice of closure



The reliable choice for every application



NOMA *Sense*™ O₂ Trace Oxygen Analyser

SENSOR RECOMMENDATIONS FOR WINEMAKING STAGES



3 LCD TRACE V7	INVASIVE OXYGEN SENSOR		NON-INVASIVE OXYGEN SENSOR	
	PSt3	PSt6	PSt3	PSt6
Pressing/crushing	✓	✗	(✓)	✗
Fermentation	✓	✓	✓	✓
Barrel aging	✓	✓	✓	✓
Micro-oxygenation	✓	✓	✓	✓
Bottling	✓	✗	✓	✗
Bottle aging	✗	✗	✓	✓
Closure permeation testing	✗	✗	✗	✓
Process, equipment	✓	✗	✓	✗

SENSOR SPOT SPECIFICATIONS

SPECIFICATIONS	SENSOR TYPE PSt3		SENSOR TYPE PSt6	
	GASEOUS OXYGEN	DISSOLVED OXYGEN	GASEOUS & OXYGEN	DISSOLVED OXYGEN
Measurement range	0-500 hPa	0-22 mg/L	0-42 hPa	0-1.8 mg/L
Limit of detection	0.31 hPa	15 ppb	0.02 hPa	1 ppb
Accuracy at 20°C	1% of the concentration		0,5% of the concentration	
Measurement temperature range	0-50°C		0-50°C	



NOMA *Sense*™ O₂ Prime

Oxygen Analyzer Set



THE PERFECT DEVICE FOR MEASURING THE TOTAL AMOUNT OF OXYGEN DURING THE BOTTLING PROCESS

During the bottling process:

- measure the initial level in the holding tank
- measure throughout the process using sight glasses
- measure the total amount of oxygen in the bottle (DO + head space O₂/ gas)

This value assists in ensuring the bottling conditions are under control.

The total amount of oxygen is directly linked to the development of the wine and the shelf life (colour, flavour/ aroma, mouth feel)

AND IN MUST & WINE

Critical control points in the cellar:

- monitoring oxygen pick up at the press, pumps, filtration etc.
- measuring the oxygen consumption of the must or wine
- optimisation of inert gas usage, ullage management
- validation of equipment and winery processes

SENSOR SPOT SPECIFICATIONS

	SENSOR TYPE PST3	
SPECIFICATIONS	GASEOUS OXYGEN	DISSOLVED OXYGEN
Measurement range	0-50% oxygen	0 – 22 mg/L
Limit of detection	0.31 hPa	15 ppb
Accuracy at 20°C	0.2 % of the concentration	
Measurement temperature range	0 – 50°C	



NOMACORC®

Testimonials



WOLFBERGER

"We use the PreSens at every stage of our wine-making process: during pressing, fermentation and on wines as they mature. Then we have a second use for it, which is more industrial, at the bottling stage and to monitor wines which are what we call "tiré-bouché": wines which are bottled and then we leave them to mature for 2 or 3 years. This device means we can monitor our process, alongside measuring oxygen we can conduct experiments on the aromas. We choose our corking methods depending on the technical information that the PreSens gives us. This information is more reliable than with the system we used to use, as we can measure the wine in enclosed spaces. Plus the fact that the system is non-invasive means that the data can be reproduced and monitored over time."

Stephan Grappe - Oenologist – Technical Director



embouteillage services

EMBOUTEILLAGE SERVICES

"We know that using this system to measure oxygen means that we can prove to our clients that we bottle their wine in the best possible conditions. The PreSens Fi-box that we have got helps us monitor new elements in our bottling lines, and so we can offer our clients an even better service."

Our work as a bottling company encourages us to be pro-active. It's up to us to carry out simple quality control tests to demonstrate the quality of what we do."

Jacques Beauclair – CEO

OENOLIA CONSEIL IMMELÉ



«The PreSens is a tool to monitor the quality of the process, and then afterwards, even for the customer too, to see how the wine is to be kept and how it can be protected to make sure it keeps developing. It's an extra aspect that we didn't know about before and that we couldn't manage, and that now we can understand and manage to protect the work done by the wine-maker right through the process until the wine gets to the client. The system is easy to use as the calibration is already taken care of. You come along, take a measurement and you have the results in real time, and they can be analysed straight away.

For a wine laboratory where we need to get answers quickly, we need something portable. The PreSens follows us back to the laboratory, we transfer the data, and that's it. We have the results, we have a curve that we can see, we can tell people about it. So the main advantage is how easy it is to use. And then there's its flexibility: whether it's oxygen as a gas, dissolved or saturated air. And so there's its reliability, precision, and the ease with which the results are presented."

Marie Cli dière - Technical sales representative



Olivier Leflaive FRÈRES

"We've been using Nomacorc closures for nearly fifteen years, and like everyone else, we're producing white wines which are very sensitive to premature oxidation. Although the Premium and Classic + closures were a great step forward, we still didn't understand enough about oxygen in the wine to be bottled. Being able to measure the amount of dissolved and gaseous oxygen in the wine and the head space helped us understand the weaknesses of a process, and to react to them. The audit that we carried out helped us identify the importance of the filtration stage. The next stage involves comparing different corking methods."

Franck Grux – Technical director



NOMACORC

Testimonials: The audits



PAUL SAPIN
UN NOUVEL ESPRIT DU VIN

MAISON SAPIN

"Our company has been investing in technology for many years now. Following on from an audit conducted with Nomacorc, we decided to make the most of PreSens technology. So, as of 2010, our bottling lines will be equipped with one, and so our staff will be able to define the technical evolution of oxygen with precision. Managing oxygen throughout our process (from the arrival of the wine in bulk right through to the bottling process) is crucial in our job."

Sébastien Steinfert
Production director



SMITH HAUT LAFITTE

"We wanted to carry out a complete audit for our bottling processes on the estate. Nomacorc offered a comprehensive solution, with an audit and a detailed report of the pre- and postbottling stages. It turned out to be very easy to use the PreSens system, and it meant that we could prove that our bottling supplier was very good at monitoring our total levels of oxygen."

After this, we introduced a number of checks with this device for grape must, during the pressing stage."

Fabien Teitgen – Technical director



LES PRODUCTEURS PLAIMONT

"The Producteurs Plaimont produce white wines containing aromatic thiols, which are very sensitive to the presence of oxygen. For a number

of years, we have been interested in measuring oxygen both in our vats and in our bottles. The presence of oxygen has major repercussions on our aromatic profile. Getting a PreSens seemed like the obvious thing to do. It has helped us be more pro-active and more autonomous when it comes to monitoring the bottling process, as it's a crucial part of the packaging process for our clients."

Les producteurs Plaimont, R&D department



ALBERT BICHOT

"We chose to embark on the PreSens adventure after a presentation at the Vinitech show in 2008. We've been analysing oxygen levels in wine for several years. The PreSens means that we can analyse oxygen in the head space of the bottle. The audit that was carried out pointed out ways in which we could improve our oxygen management. This system is incredibly useful in that it means you can monitor oxygen inside the bottles throughout the ageing process. In the not-too-distant future, we plan on investing in this area, and are considering buying a PreSens."

Philippe Seguin - Maïte de chai

KEY BENEFITS OF THE NOMASENSE™ OXYGEN ANALYZER SET

- **Accurate tool to determine the total amount of oxygen in wine (dissolved and gaseous oxygen in headspace)**
- **Portable and versatile tool for measuring oxygen at the various stages of winemaking**
- **Non-destructive and non-invasive tool, provide fast results and reduce testing time & cost**
- **Sensors are pre-calibrated, food grade, can be re-used many times and withstand winery cleaning**

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