



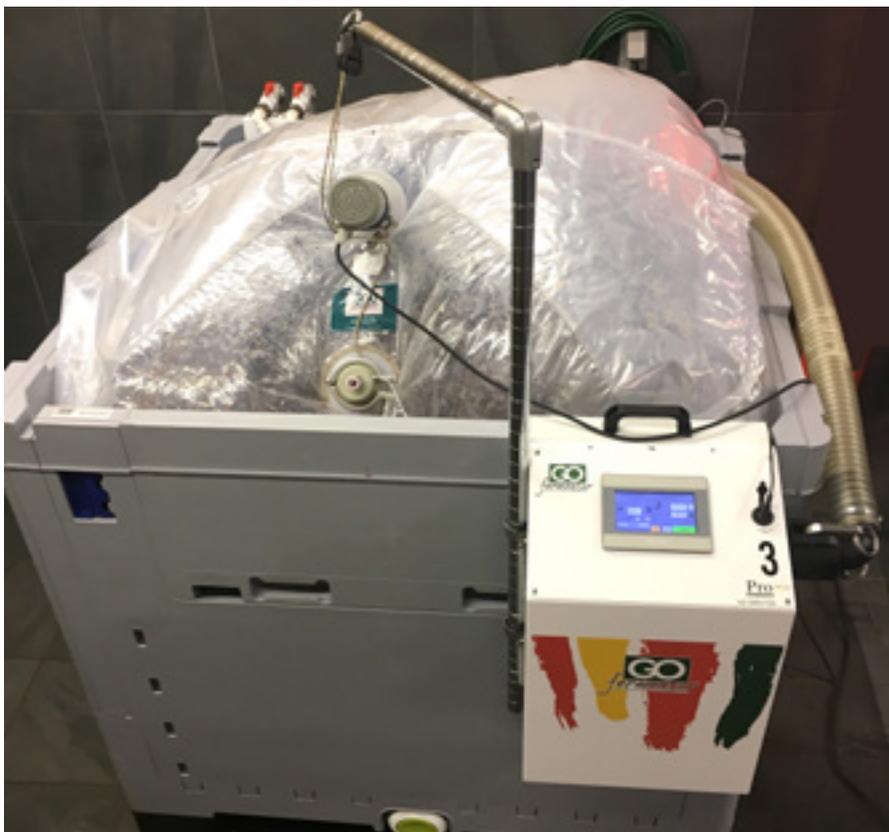
Products that are smart, make your tasks easier and provide cost or labor savings

Bill Pregler

Bill Pregler has worked in the winery equipment industry for many years and is a former staff writer for *Wine Business Monthly*.

Cool New Products from Syracuse

New wine technology knows no borders



GOfermentor

AFTER 18 CONSECUTIVE YEARS of prospecting for new products at the **Unified Wine and Grape Symposium (UWGS)**, I spent last year (in failed retirement) roaming the Atlantic Coast instead. My search was finished at the **Eastern Winery Exposition in New York**.

Years ago, many in the wine business believed all winery equipment came from three countries: Italy, Italy and Italy. Today, innovation knows no boundaries, and in keeping with that knowledge, I'll be expanding my horizons for What's Cool by offering a look at out-of-the-box producers, updates to existing products and the West Coast tradeshow.

INSTANT WINERY



NO INSTALLATION

One ton maximum grape capacity. 4'x4' space. 110VAC.

NO WASTE WATER

Single-use liner, no cleaning. No wash or waste water, no environmental permits.

NO CLEANING

Medical grade BPA-free biodegradable single-use liner. No contamination. No off-odors.

AUTOMATED PUNCH

Unattended punch. Set schedule on smart phone.

NO PRESS REQUIRED

Built-in press. Machine presses out the wine.

\$71/month

Complete system \$1700, 0% financing 24 months.
Temperature control option extra.
Single-use liners \$100 each.

877 377 5359

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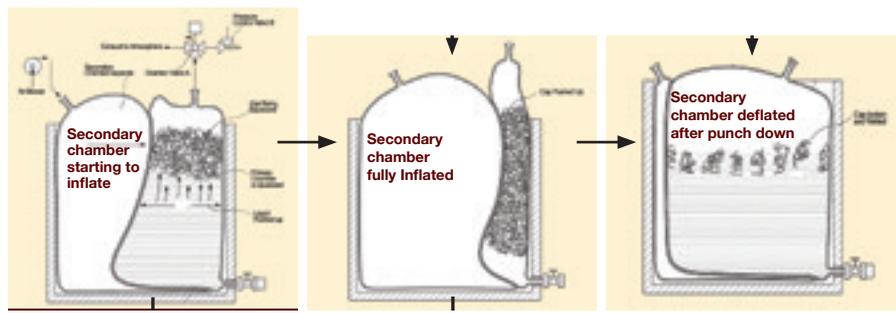
US patent 9,260,682 9,611,452 9,802,805
France 1461410 Australia 2014268161. Other patents pending.

www.GOfermentor.com

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Dr. Vijay Singh, biotech scientist and owner of **Sky Acres Winery** in Bedminster, New Jersey, has an extensive portfolio of patents in the pharmaceutical industry focused on sanitary, polyethylene containment and mixing systems. It is no surprise that, given this background, he's invented something similar for our wine industry.

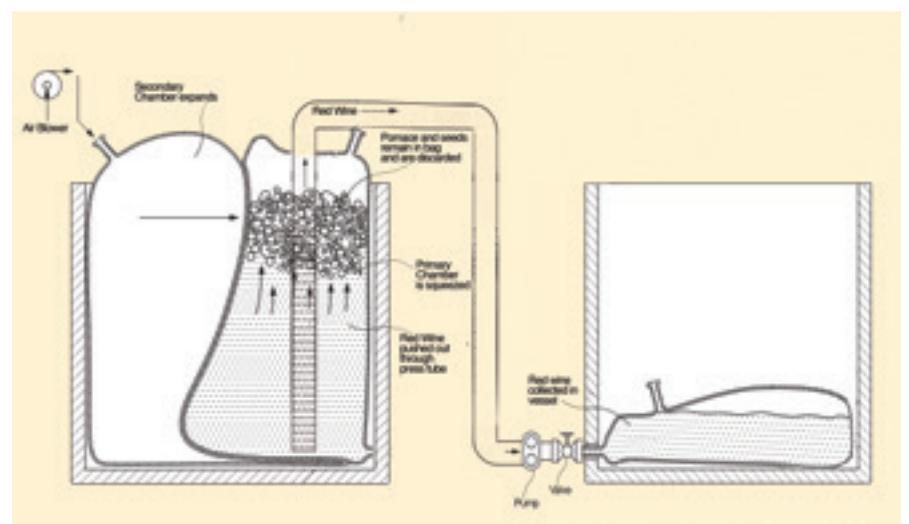
The **GOfermentor** is a totally self-contained, single-use, hermetically-sealed fermenter which allows no air inside and requires little water for clean-up.



TOP: The first stage in the GOfermentor process, when the secondary chamber starts to inflate.

He conjoined poly-nylon “bladders,” called **GOLiners**, which are BPA-free and medical-pharma-grade (FDA-CFR-177), to provide a new method for winemakers in cap management (punch-down) and the final pressing of must. All this is achieved by simply inflating and deflating the bladders.

The GOfermentor's second main component is the industrial-strength, plastic **GObase**. The bladders fit inside this base container, measuring 4x4x5 feet. A controller, with options for manual operation or pre-programmed use, operates all functions: setting and logging press cycles, adjusting PSI increments, durations and timing, and temperature alarms (both hot and cold).



Red wine is pumped out of the GOfermentor and into another vessel, leaving pomace and seeds behind.

The controller, made in the United States, contains all electrical components, including the inflating blower and valves. It simply hangs on the side of the GObase and attaches to the liners via hoses. The inflation and exhaust ports and sampling tube are again sealed. The temperature sensor is centered in the fermenting must. The list of other features and benefits include:

- A built-in ethernet interface, which enables data to be sent to a computer or mobile devices. According to Singh, the controller will even send text messages for temperature alerts.
- An optional stainless heat exchanger plate, which lies beneath the liner. Wineries will need to supply their own glycol and chiller.
- Since the GOfermentor is totally sealed, there is almost no wash down, implying a huge reduction in water usage and labor. When finished pressing, simply remove the bladders, slit them open for pomace removal and dispose.
- The base is easy to move around the cellar with a pallet jack—it is **Department of Transportation** (DOT) certified. After use, the base, manufactured in Germany, can be easily wiped clean then folded into an 18-inch high package for convenient storage. Several can be stacked on top of each other.
- Set-up takes only 10 minutes and uses 100V power. The company maintains a complete inventory of replacement parts, which are easily delivered via **UPS**. If there are any problems with the controller, it can simply be removed and replaced.

As said, this is an affordable unit and, as it is designed to accommodate 1 ton of fruit, perfect for experimental wine programs in an established winery or for the beginning home winemaker. Simply add grapes and yeast and GOferment. As a bonus, financing is available.

Read more about GOfermentor's small-scale lab version, GOfermentor Jr., in the August 2019 issue of *Wine Business Monthly*.

For more information contact: sales@Gofermentor.com or 908-884-5557.