

PIERRE'S WINES

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I am writing in support of the proposal to allow the use of CMC products for cold stabilization of white and sparkling wines. Pierre's Wines is a small boutique winery in the Hunter Valley specializing in méthode traditionnelle sparkling wines.

The significant advantages of CMC use over traditional cooling techniques are as follows:

1. The electricity cost of cold stabilizing wine is between 3 and 6 cents per bottle of wine. Prices for CMC from product suppliers indicate the price per bottle is about 1.2 cents per bottle for CMC use.
2. There is obviously a considerable saving in CO₂ emissions.
3. There is also the considerable cost of cleaning/removing tartrate from cold stabilizing tanks. The cost arises from cellar staff time and electricity for pumps. There is also the use of caustic soda in the cleaning process. On top of the chemical cost, one must consider the waste water stream of high pH water.
4. Often with sparkling wine, a wine which was cold stable before tirage bottling will become unstable after the second fermentation in bottle. Addition of CMC after disgorging will solve this problem.

I encourage the FSANZ to expedite the approval process for this valuable material.

Yours sincerely,

Peter Went. BSc(Hons) BAppSc(Wine)
Owner and Winemaker