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## wine industry services

Tarac has an enviable reputation within the wine industry, as a company that has provided long, strong and consistent service. This reputation was originally built on the supply of grape alcohol and tartaric acid.

### grape alcohol

As Australia's leading supplier of grape alcohol, Tarac currently processes in excess of 20 million litres of distillation wine, lees, desludge and

100,000 tonnes of grape marc and other residuals from winemaking every year.

With distilleries located at Nuriootpa and Berri in South Australia, and Griffith in New South Wales, Tarac is able to produce and supply -

- Fortifying spirit - 96% alcohol: a range of ex still brandy spirit styles and various ages of matured brandy spirit
- Industrial spirit - methylated grape alcohol for brine refrigeration systems.

These products are supplied to the Australian wine



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industry and exported to key world markets. Today Tarac exports in excess of 4 million litres of grape alcohol to key markets including South America, Japan and South Africa.

### tartaric acid

Tarac processes 5000 tonnes of filtration residuals through its modern tartrate recovery plant. In alliance with a European processor, Tarac also produces and distributes pharmaceutical and food grade tartaric acid. Currently Tarac sells all of its tartaric acid to the lucrative wine industry.

### natural grape extract

GrapEX™ is a range of new generation products developed by Tarac Technologies. Extracted from selected Australian wine grapes, GrapEX™ is valued by winemakers as a rich and natural source of tannins and colour. GrapEX™ qualities extend to its ability to integrate fully and effectively with wine. Both GrapEX™ grape skin and grape seed extracts are stable and possess no



filtration restrictions. GrapEX™ products can be incorporated at any stage of the winemaking process. Unlike its competitors, GrapEX™ is derived from 100% Australian wine grapes. Therefore, it meets the stringent P4.1.1 standard, which permits grape-derived products into wine without label declaration. This is commercially significant and an advantage for Australian winemakers.

### rum distillation

In the 1980's, Tarac acquired Australia's oldest registered distillery - the Beenleigh Rum Distillery, located



near the Gold Coast, Queensland.

Beenleigh Rum quickly gained a reputation for quality - during the adventurous 'colonial rum running' era. In 1884, Beenleigh became the first legal distillery in Australia and the first to be licensed by the Government of the new Commonwealth of Australia. Today, Beenleigh Distillery not only has an authentic rum distillation operation but also a contract bottling facility capable of packaging a variety of spirit styles and sizes.

# adding value to wine

## tarac & the environment

Tarac's commitment to the environment is unchallenged. The company collects and processes significant quantities of winery residue in Australia each year - approximately 100,000 tonnes of grape marc, 5,000 tonnes of filter cake and 20 million litres of distillation wine, lees, tank washings and centrifuge desludge.



Tarac's commitment is also reflected in its environmentally friendly approach to its

own residuals.

Spent marc is returned for compost and stock feed. Liquid waste is treated at a modern waste water treatment facility, developed and owned by Tarac in partnership with a major Australian wine producer. Plans are in place to return treated water to irrigate vineyards and pasture. Tarac is also a participant in the Greenhouse Challenge - a program to reduce the quantity of greenhouse gas emission into the atmosphere.



## tarac technologies - a profile

### yesterday



Alfred Allen established Tarac Technologies in 1929 at his home in the heartland of the Australian wine industry - The Barossa Valley. As an

ex-CSIRO scientist, Mr Allen focussed his attention to the development of processes used to recover grape alcohol. Tarac opened distillation plants to service other emerging wine regions. In 1936 at Berri, South Australia, then later, in 1971, at Griffith, New South Wales. The company expanded its operations still further in 1982, to include the Beenleigh rum distillery.

### today



Tarac remains culturally committed to research and development, investing heavily in technology to transform winemaking residual grape

marc [skins and seed] into commercially viable products. In 1999, Tarac Technologies constructed a modern recovery plant at Nuriootpa, South Australia. Considered by the industry to be at the leading edge, this plant recovers red colour from the skins in red grape marc, and

seed extracts from the seeds in both red and white marc. Tarac is building on its established position as the major supplier of grape alcohol and tartaric acid to the wine industry, by expanding into new markets with new grape derived products.

### tomorrow



The emerging consumer trends in the key areas of *health* and *convenience*, and the corresponding growth in the functional food and

nutraceutical markets, provides Tarac with the opportunity to develop product ranges that complement and enhance these categories.

These include - **VinLife™** - natural grape extracts rich in anti-oxidants and specifically developed to meet the needs of the food and beverage markets. **GrapEX™** - natural grape extracts specifically developed to suit the needs of the winemaking industry.



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