

tarac technologies



In 1929, the company's founder, A J Allen, invented processes and equipment to extract alcohol and tartrates from wine by-products.

Since then, Tarac Technologies has invested heavily in developing these processes, where today Tarac branded products are renowned and respected by companies around the world. Culturally committed to research and development, Tarac Technologies is focussed on transforming natural grape tannins and extracts into valuable additives for the wine, food and beverage industries.

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.

It is committed to the recycling of its own residuals, returning them for compost and stock feed. Plans are in place for liquid by-product to be treated and returned to irrigate vineyards and pasture.

tailor made solutions

For 75 years Tarac Technologies has been committed to the Australian Wine Industry through innovation and development. If you require a custom designed OakEX *Select* product for your wine, Tarac will work with you to produce a tailor made toasted product. Our precision temperature control system enables us to confidently reproduce specialised toasting recipes consistently. Simply contact Tarac Technologies to discuss how we can tailor the most perfectly partnered oak that your wine deserves ... and the consumer demands.



rethink *recycle* reformulate *revalue*

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crafting synergy

 OakEX™

what is OakEX™?

OakEX™ is a specially crafted range of oak products designed to promote structure, finesse and elegance in your wine. The Tarac range encompasses two toasting styles and a wide selection of different oak products enabling a perfect match for your individual wine style.

what is convection toasting?

Traditional toasting of oak alternative products has involved radiant heating oak batches for short periods without a great deal of temperature control. The result is a product with high variation between batches. Comparatively, convection toasting results in a product with exceptional consistency. Whole barrel staves are stacked onto racks in a staggered pattern to promote even air circulation around the oak. These racks are then slowly toasted at lower temperature with precise temperature control. Finally they are cut into our OakEX *Select* range of convection toasted products. Convection toasting produces a temperature gradient between different layers of the stave as with barrel toasting, creating a broader range of oak volatiles capable of being integrated into your wine to produce the closest thing to barrel treatment without the expense.



Fines (OakEX *Select*, Traditional Toasted or Natural)

Powder consistency for ease of use at the crusher and speedy uptake of oak flavours. Excellent for stabilizing colour and promotion of tannin building early in the wines life. Typically used during ferment as it is easily pumped and pressed and can be used to combat undesirable herbaceous characters in low quality fruit.



Blocks (OakEX *Select* or Traditional Toasted)

Suitable for extended extraction periods as blocks have a smaller surface area to mass ratio than chips. Body and structure can be enhanced by slower extraction rates, producing more elegant integrated results.



Mini Staves (OakEX *Select* or Traditional Toasted)

Small lengths of oak that can be easily handled around the winery. Typically used for extended periods in tank for maturation purposes (6-14 months). Slowest of all extraction rate, provides greatest integration of oak with fullest body. The closest thing to a barrel treatment.

Chips (OakEX *Select* or Traditional Toasted)

An extensive range of size options are available to enable varied rates of extraction. Smaller sized chips provide more immediate effects with larger ones emulating characteristics typically found with barrel maturation.

Tarac Technologies is also able to supply barrel insert kits, barrel renewal kits and staves upon request. Packaging in food grade infusion bags is also available.

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