



# VERSAILLES

WINES

## CA Filtration

Mobile lees filtrations and cross-flow filtrations.

In 2009, Christo de Wit and Annareen Malan recognised the demand in cross-flow filtration and decided to start the company CA Filtration (using their initials, “C” and “A” as the company name). In communication with our clients, we don’t use our heritage names to avoid confusion, so in our marketing channels we decided to refer to the Versailles Group (Versailles Filtration).

In 2013 it was decided to expand our services and we started with the filtration of fermented lees, juice lees, bentonite lees, fortified lees and any kind of solid separation needed.

Today, we pride ourselves on being one of the best mobile services in the wine industry. We strive to maintain good relationships with our clients by delivering a good service. To ensure that we deliver a good service, we make use of only the best machinery available, and we’ve invested a lot of time and effort to ensure that our operators are trained and capable to handle the filtration units. The main goal of the mobile service is to relieve the “worries” of the winemaker.

## Lees Filtrations

We broke the lees filtration down into two processes. Firstly, we make use of a decanter to reduce the solid percentage of the lees, and then we put the lees through a lees filter to be clarified. By doing this, we recover all the wine from the lees. By following these processes, we manage to push up recovery rates.

Why should a cellar make use of this mobile filtration service?

1. The income on recovered wine being sold is so much more than the income of the lees being sold.
2. These filtration methods do not make use of any diatomaceous earth whatsoever.
3. The recovered wine is under 1 NTU.
4. Clean and hassle-free filtration.
5. Highest recovery rate of all the filtration methods available.
6. No capital investment needed to buy machinery.

## Cross-flow Filtrations

Over the last 10 years, the makers of cross-flow filters have improved their technology to such an extent that these clean, convenient filters are not just limited to large, industrial wineries anymore.

Cross-flow filtration is different to traditional “dead head” perpendicular filtration as the wine being filtered travels tangentially, or alongside, the filter membrane. It essentially gets “pulled” through the membrane rather than being forced through the filter medium like a paper pad.

Unlike traditional filtration methods, cross-flow filtration doesn’t produce such high amounts of waste products.

NTU (nephelometric turbidity units) refers to the amount of suspended material that needs to be filtered, i.e., how cloudy the wine is. Crossflow membranes act to reduce the wine’s NTU measurement of 1000:1 – in effect, cloudy wine in and clear wine out.