GF Piping Systems

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COOL-FIT

Pre-insulated piping system for Australian winery

COOL-FIT installed at Zonzo Estate

Deadline to start vintage production on time met with high quality COOL-FIT piping systems.

Premium wines for friends in the valley

ZONZO

Located in the Yarra Valley, in Victoria, Australia, Zonzo Estate's wine label was born from a simple aspiration to bring friends the best drop possible. In late 2019, the business embarked on an ambitious project to convert an empty warehouse into its own, brand new winery. To meet the tight deadline of the next vintage production, Zonzo Estate chose GF Piping Systems' COOL-FIT 4.0 piping system for the wine production cooling circuit and COOL-FIT 2.0 for comfort cooling and heating for the whole facility.

Project background

Perseverance and devotion to restore the Estate's rich winemaking past has led to Zonzo's production of premium wines including Yarra Valley's famous Chardonnay and Pinot Noir. The timescale was tight: all equipment had to be fully installed and commissioned in time for the 2019 wine harvest, so that it could be used to produce the 2019 vintage. The cooling circuit, custom-designed for the project, uses a mixture of glycol and water, circulating at a temperature of –5°C and 4 bar of pressure and is supported by 200 kW of chiller capacity. The glycol circuit is the main pipe run for the winery production for white and red wine.

With a hard outer jacket and sealing lip, the corrosion-free COOL-FIT system can be easily power washed.

Selected technical solution

This was the first time that the latest-generation pre-insulated piping technology COOL-FIT 4.0 had been selected for installation in a winery anywhere in the world. Zonzo Estate explained: "We chose this refrigeration piping not only for its clean-line industrial aesthetic, but also its incredible energy efficiency. There is minimal heat transfer and energy loss due to the pre-insulated piping." Despite changes in the bill of materials after the project had started, the speed and ease of installation of the piping system, combined with the training provided by the piping systems manufacturer, ensured that the build remained on schedule.

COOL-FIT 2.0 for comfort cooling and heating.

Achieved improvement

Now that the new facility is up and running, the full benefits of Zonzo Estate's careful approach to equipment design and selection will start to become apparent: an array of challenges, such as a tight construction timescale, stringent technical requirements, and the need to minimize the environmental footprint, was overcome thanks to the right products being chosen at the outset. Pre-insulated plastic piping technology, with its combination of reliable, corrosion-free components and excellent energy performance, is just one link in the chain of high-quality systems and components designed to ensure the success of Zonzo Estate's new winery project.

Customer benefits

- **Up to 65 % lighter than metal piping, reducing loads on buildings and easier for transport and handling.**
- **Faster, easier installation with pre-insulation requiring no post-lagging.**
- **Easy to clean, prevention of build-up of deposits and minimized pressure drop issues thanks to smooth internal surfaces of corrosion- and maintenance-free components.**
- **Increased energy efficiency, reduced environmental footprint due to low thermal conductivity, and integrated foam insulation.**
- **No maintenance cost throughout the entire lifetime of the system thanks to corrosion-free components.**

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