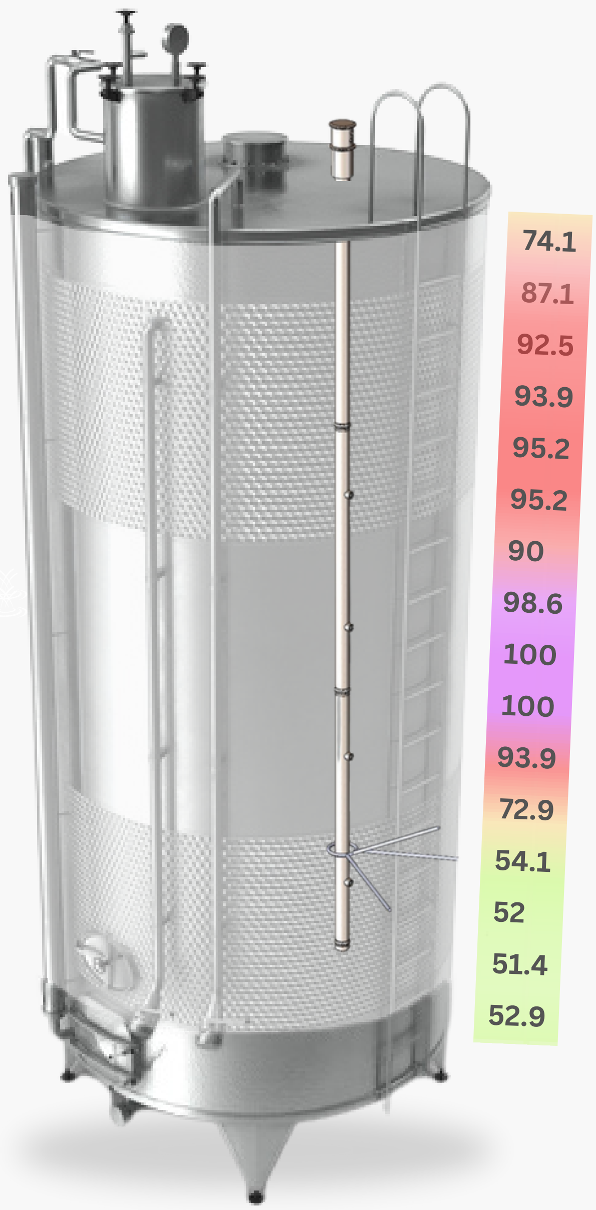
VINWIZARD
RELEASES AN INDUSTRY FIRST, UNLOCKING **SECRETS OF THE WINE FERMENT**



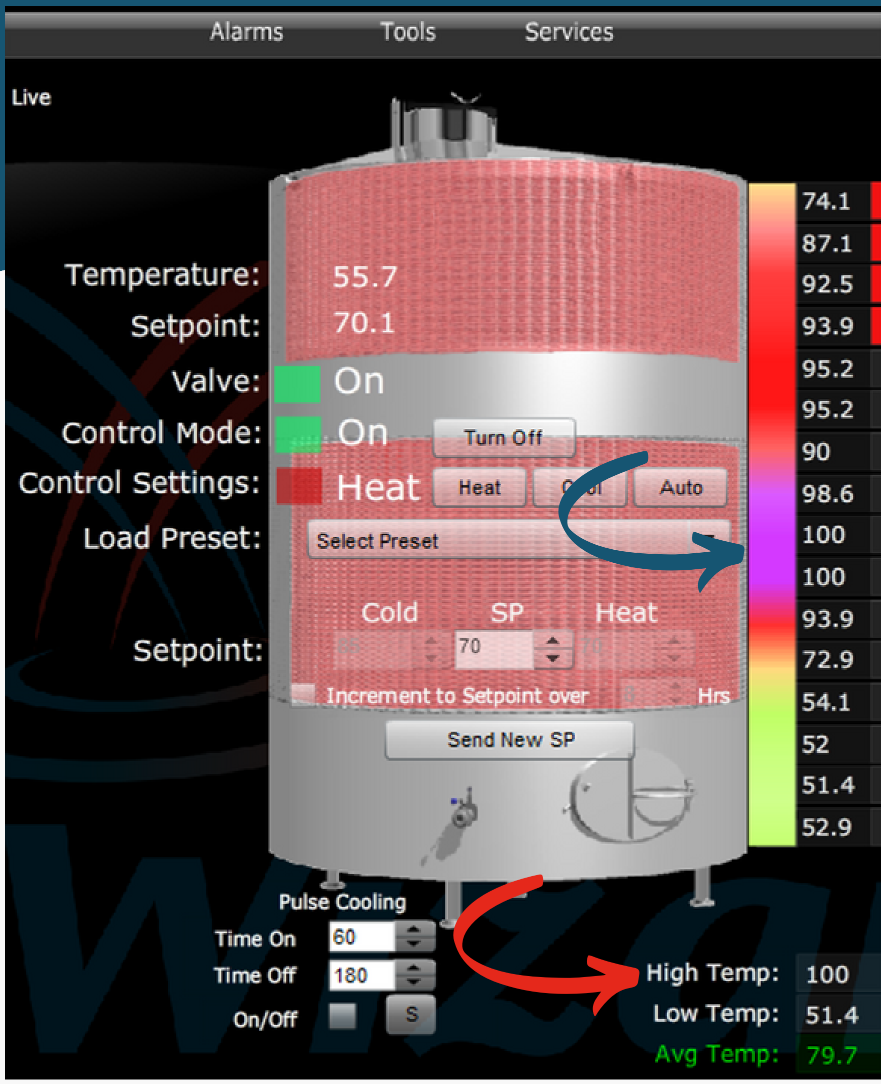
MULTI-SENSOR PROBE (MSP)

MULTI-LEVEL TEMPERATURE, BRIX, AND MORE IN REAL TIME

VinWizard

WHY MULTI-LEVEL MEASUREMENT?

SINGLE POINT TEMPERATURE MEASUREMENT **DOES NOT PROVIDE** A REPRESENTATIVE **VIEW** OF THE FERMENT:

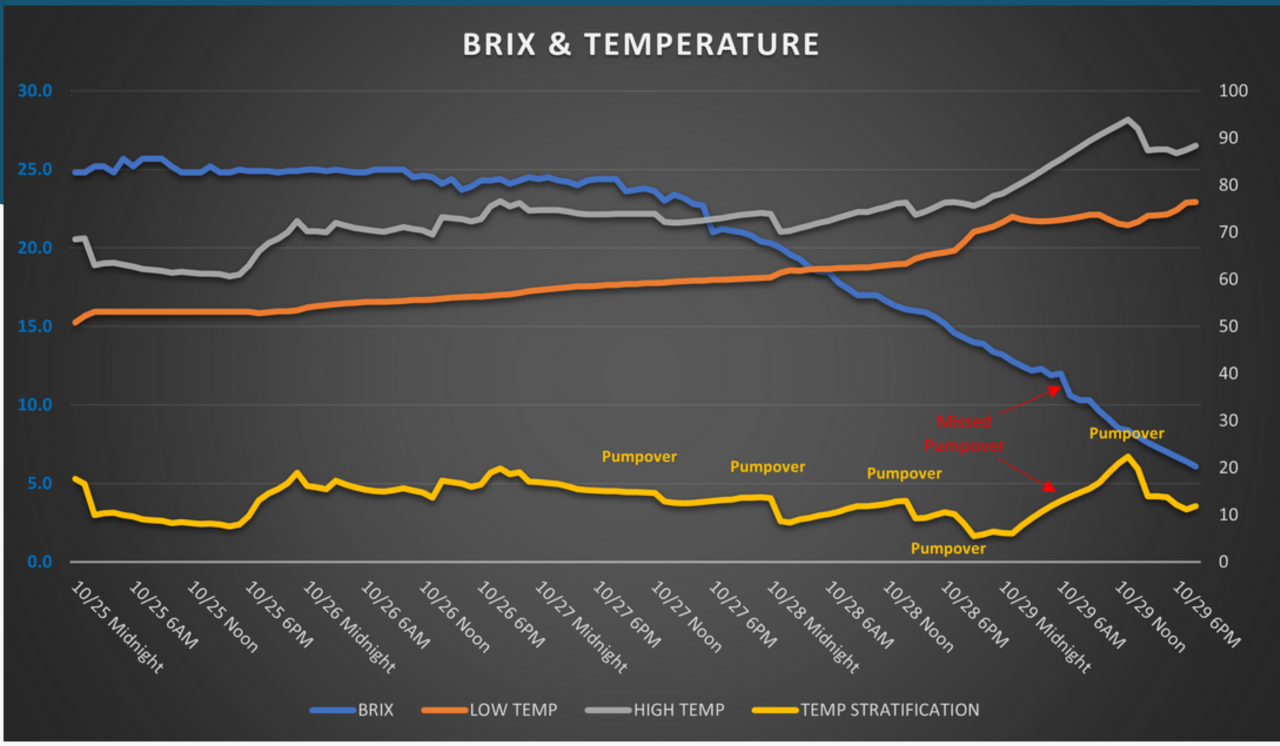


Standard Tank temperature monitoring relies on wall mounted sensors which are influenced by cooling & heating jackets

Single thermwell monitoring doesn’t detect temperature stratification, misinforming winemaking decisions.

In the graphic above, the thermwell probe indicated below target fermentation temperature, resulting in Tank heating. However, the MSP demonstrated heating was not appropriate, rather a thorough mixing was needed, saving the fermentation.

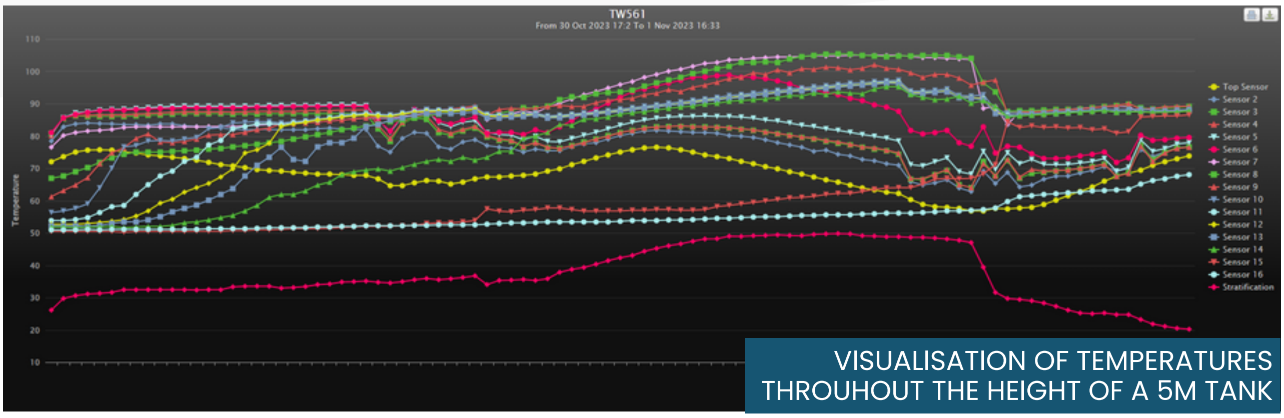
WHY REAL TIME BRIX?



Multi component charting helps tell a fermentation's story, identifying areas for improvement & process optimization.

By understanding what's happening inside the Tank, smarter decisions can be made regarding cooling and labor management, which saves cost and improves quality.

Refine pumpover and pulse-air profiles based on temperature trends, BRIX readings, or a combination of both.

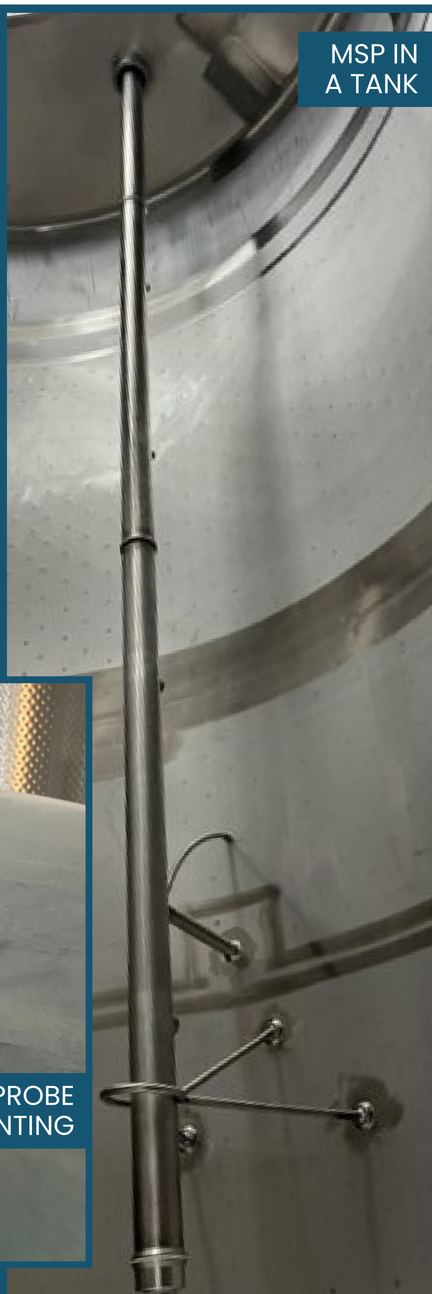


VISUALISATION OF TEMPERATURES THROUHOUT THE HEIGHT OF A 5M TANK

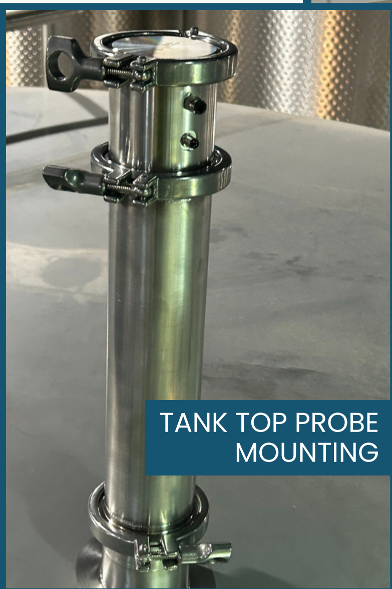
VINWIZARD'S
SOLUTION

Using a **patent** pending deployment of proven, **cost effective** and **reliable measurement** methods the VinWizard Multi Sensor Probe has made this breakthrough **accessible to all wineries**.

Probe data and charting are available via a cloud-based app, allowing **MSP** use without the VinWizard platform. However, **MSP** data integration with VinWizard winery management unlocks **real value**.



MSP IN A TANK



TANK TOP PROBE MOUNTING

Contact us to learn more about how your winery can benefit.

VinWizard

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