

ESSENTIAL COMPONENTS OF A WINE CELLAR

INSULATION IS CRUCIAL

All ceilings **and** walls **must** have a continuous rigid insulation board in front of (not between) stud walls to provide a composite R2.7 or higher. We recommend Kingspan Kooltherm 60mm, a high performance, fibre-free rigid thermoset with a closed cell phenolic insulation core.

- If there is underfloor heating in adjacent rooms, thermal breaks must be used.

Example:
EUROCAVE
INOA WINE
CELLAR
CONDITIONER
(through the
wall unit)

WINE CELLAR CONDITIONER

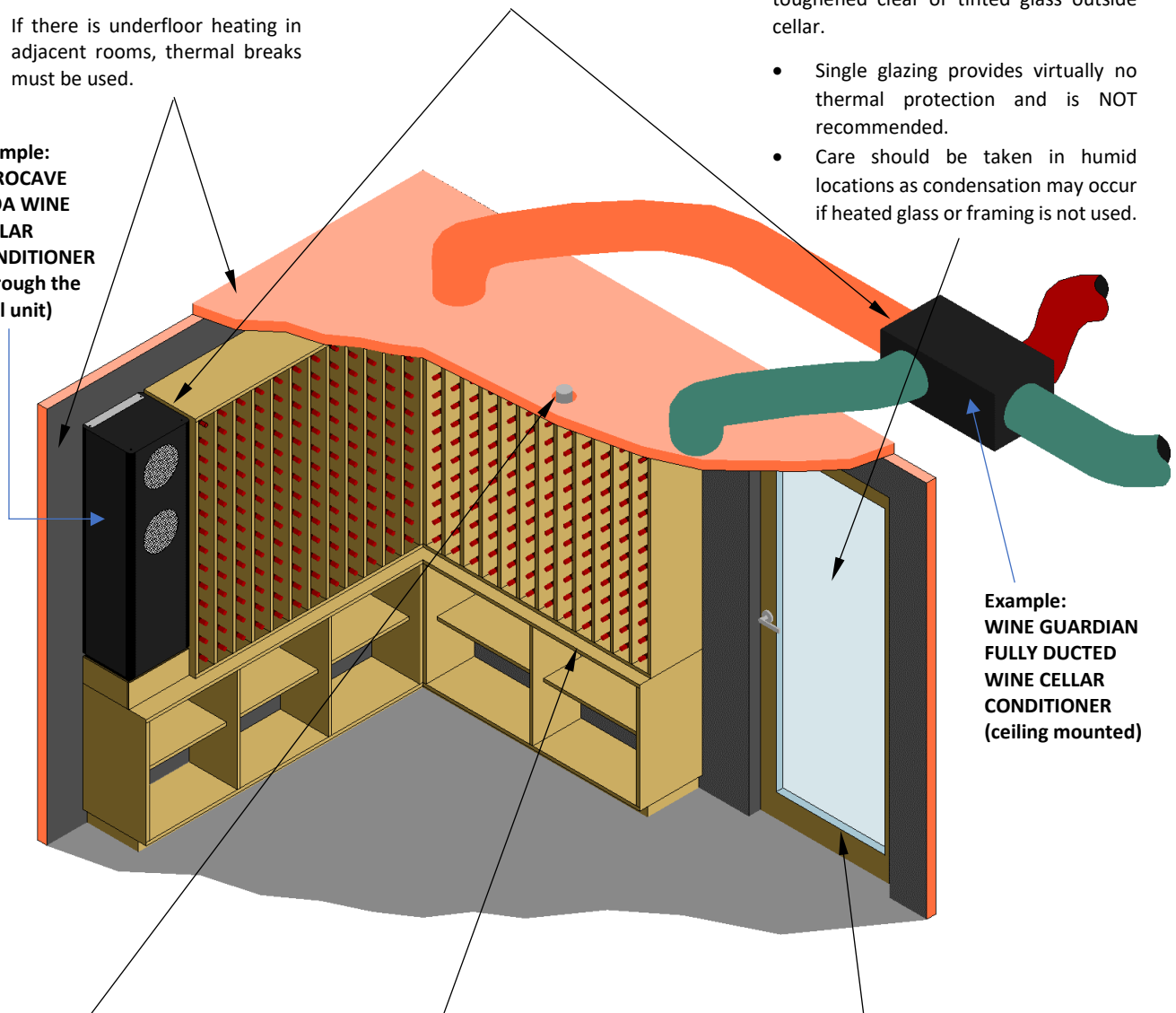
Creates the conditions required to ensure wine matures correctly. Many options available to suit the space (only 2 shown below).

- Must be able to be easily accessed / removed for servicing and maintenance.

GLASS WALLS & DOORS

Glass windows or doors **MUST** be double (or triple) glazed with a 12mm argon filled cavity, and an energy or UV coating (U-value of 2.27 or lower). We recommend 4mm Viridian EnergyTech clear toughened glass inside cellar, 12mm argon filled cavity, and 4mm Viridian toughened clear or tinted glass outside cellar.

- Single glazing provides virtually no thermal protection and is **NOT** recommended.
- Care should be taken in humid locations as condensation may occur if heated glass or framing is not used.



Example:
WINE GUARDIAN
FULLY DUCTED
WINE CELLAR
CONDITIONER
(ceiling mounted)

LIGHTING AND AMBIANCE

UV free lighting (i.e. LED) **must** be used as UV harms wine.

- Less is more when it comes to lighting, and a warm lighting colour combined with dark walls creates a better ambience.

WINE RACKING

MacPhee's can assist with a large range of wine racking systems.

- Visit www.macphees.com.au or call 1800 733 621.

DOORS

The cellar door should be solid or engineered timber, insulated or glazed as above.

WARNING

Failure to insulate or use insulated glass as specified will significantly increase the heat load, particularly during warmer periods. This may affect the warranty.