

HERONHILL

WINE CELLAR COOLING







CREATING A CONTROLLED ENVIRONMENT

Maintaining the correct temperature and humidity are critical when storing wine. Whether it be a traditional cellar in a private house, a bespoke glass cabinet, a wine room or a wine wall in a restaurant, it is important for the wine to be stored at a constant temperature to ensure quality is maintained.

We frequently work closely with architects and consultants and have an extensive knowledge of a wide variety of wine storage solutions.

Front cover image courtesy Smith & Taylor Ltd, London.

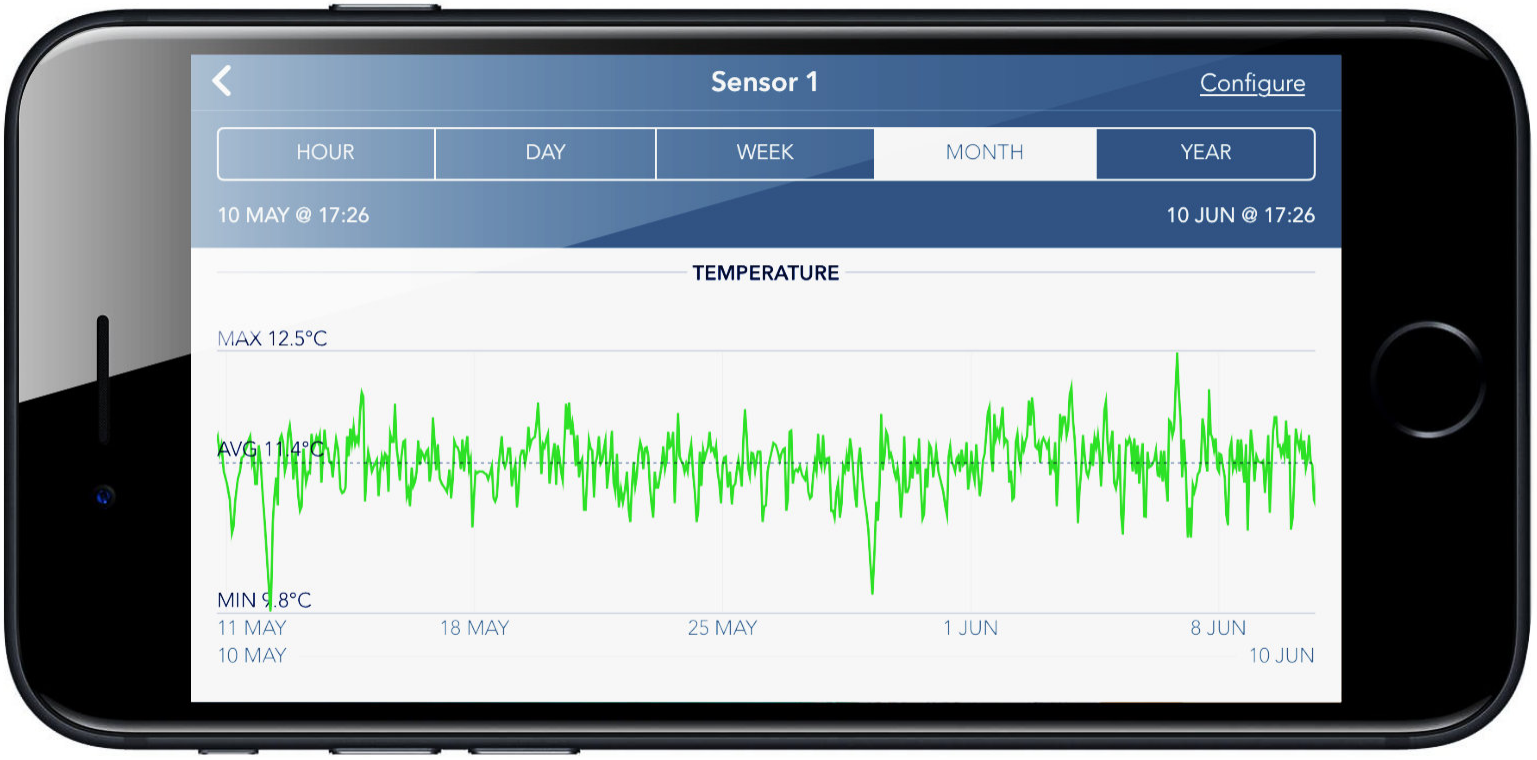


QUALITY IN CONTROL

It is generally accepted that a temperature of 12 degrees Centigrade and a humidity of 65-70% are the optimum conditions for wine storage.

Humidification ensures corks do not dry out, which can compromise the seal and prematurely age the wine. Excessive humidity, however, can risk damaging wine labels, which may hinder identification and affect potential resale value. Humidity control is, therefore, an intrinsic part of maintaining optimum conditions to preserve the wine.

Controlling this environment is critical so it is prudent to have a quality climate controlled product to prevent any fluctuations in temperature or humidity.





TEMPERATURE & HUMIDITY MONITORING

For reassurance that your cellar is being maintained at optimum conditions, it is recommended that you invest in a remote temperature and humidity monitoring system. Whilst the equipment will have its own controller located near the wine room, a web-based system is also available so you can monitor the conditions wherever you are. The SensorPush system can monitor, not only your wine cellar, but any space where temperature or humidity are critical.







UNOBTRUSIVE

At Heronhill, we recognise that the discerning wine connoisseur will not want to see, or hear, any cooling equipment. We therefore take pride in selecting the right product for each application which sympathetically blends in with the surroundings.

As the leading supplier of wine cellar cooling in the UK, we specialise in the best equipment available. We represent both Friax and Wine Guardian whose systems can be discretely hidden ensuring that noise is kept to a minimum and the integrity of the design is maintained.

NOT JUST WINE

The system used for controlling the temperature and humidity of wine can also be used effectively in humidors, gun rooms, pantries and many other applications.

Whether you have cigars, food or precious works of art to protect, we will have the right solution.





OUR SERVICE

Whatever the size of project, from a private house in Holland Park to a restaurant in the Channel Islands, Heronhill has the expertise you need. We select the most suitable cellar cooling system to suit your requirements, so you can rest assured your wine collection is being maintained at the optimum conditions. We are an experienced refrigeration and air conditioning company who specialise in serving the wine cellar market.

By working alongside a team of dedicated engineers, we ensure that the fundamentals of good cellar design are adhered to. Proper insulation to prevent condensation, correctly sized equipment to maintain the right conditions and efficient air distribution to cope with awkward shaped cellars are all fundamental requirements to ensure your project is completed successfully.

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INVESTORS IN PEOPLE

WINE GUARDIAN

FRIA INDUSTRIE

SensorPush

WCBS v4: 0619