



Phi'on products are designed to address the fundamental link between healthy soils, plants, water, animals and humans.



Wine with Syntropy

Many people enjoy wine, because a glass of wine or shot of whiskey is our signal to relax with company and food. Wine can elevate the subtle flavors in a meal, bring spirit to a conversation, and renew the soul. Wine consumed in moderation can also support your wellbeing.

The Phi'on team would like to talk to you about how to convert your wine or other alcoholic drinks (eg. spirits) into a healthy form.

Phi'on MEA water devices transform the water in wine (82% of wine volume) to a structured water state that produces a greater complexity and flavour that is no comparison to the wine produced in its conventional *industrial* state. Similarly, the cultivation and production of grapes are significantly improved with the use of Phi'on structured (syntropy) water. This form of grape production is reflected in the quality of the grape juice. Phi'on water devices can be used as a pre-treatment of grape juice before fermentation and during wine bottling. Water that has been conditioned with a Phi'on water device will hold a permanent negative charge (-mV), and when the wine is restructured and left open to the air in a carafe the wine will not oxidise or turn to vinegar.

Described below are the many other benefits of conditioning your wine from the bottle, and this only takes 1 minute with a Phi'on MEA water, bottle top device, that we named Apollo (see images below). Consequently, Phi'on conditioned wine has a **100% enjoyment value**. A video on how to use a Phi'on bottle top device is at www.meawater.com. This website also includes over 20 essays on the science of structured water and research results with water, food, animals and humans since 2012.



The conditioning of a bottle of wine is easy. Decanter it to the Phi'on bottle, then vortex the wine **anti-clockwise four (4) times**. Once the wine is conditioned through the action of the bottle top device, decanter the wine to a wine carafe and leave open to the air for at least 40 minutes before drinking. This allows time for the elimination of gasses and toxins, and completion of the wine water restructuring process. You may also wish to prepare the wine well in advance, eg. hours before a dinner party or a day before an event. Once the wine is in a wine carafe it will not oxidise and will only improve in quality.



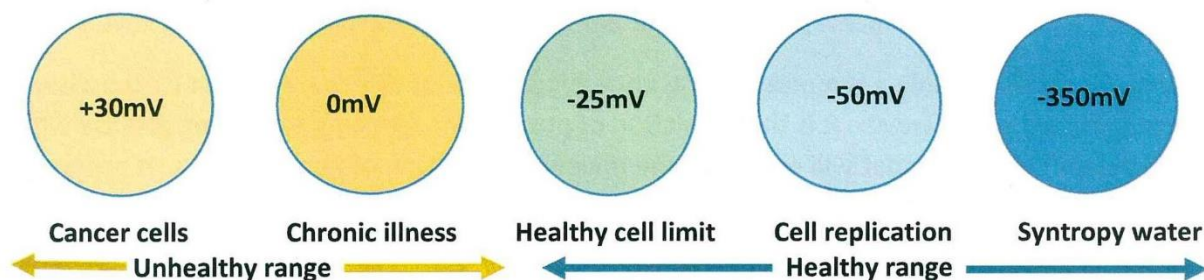
The health of a wine depends on the state of wine you drink. Wine can contain chemicals either as part of the growing and wine production process. Most conventional (non-organic/biodynamic) vineyards are sprayed with pesticides, herbicides, and fungicides to protect their crops from insects and infection. These chemicals get in the soil, the grapes and ultimately in the wine you drink. Grapes are near the top of the *Dirty Dozen* foods that are sprayed with chemicals. If you try to avoid these chemicals in your food, then you should avoid them in your wine, or at least take measures with a Phi'on water device to neutralize these toxins.

Grapes have a thin and porous skin that absorb the chemicals sprayed on the skin. Also, wine is a concentrate from about 600-800 grapes and therefore the wine is a condensed source of chemical compounds that can concentrate as toxins in human cells. Wine producers can use as many as 76 different additives in wine without disclosing any of them on the bottle. Additives like:

- Defoaming agents
- Artificial coloring (virtually every red wine under \$20 has the colorant *mega purple*)
- Extra sugar
- High fructose corn syrup
- Ammonia
- GMO bacteria and yeasts
- Fining and Clarifying Agents like fish bladder, casein or polyvinyl-polpyr-rolidone (PVPP)
- Sulfites, and many other additives.

The Phi'on team is dedicated to a healthy diet and lifestyle that may include alcohol. Therefore, how does a Phi'on water device change wine into a healthy, clean state that enhances enjoyment and reduces the effects on human cells? That is, how can the food qualities in wine be protected, the chemicals neutralised and the water in the wine transformed into a structured (six-sided crystalline form), or its natural water state.

Phi'on has been researching the effects of structured water and other liquids on the health of cells in plants, animals and humans since 2012. A cell works to its fullest potential for regulation and healing when it has a maximum negative charge, usually in the range of -50mV or higher to -75mV. When the cell's negative charge changes polarity to a positive (+mV) then the cell conditions for **disease** are present.



Therefore, drinking liquids that have a negative charge (ie. the natural state of pristine, flowing water), along with fresh food, sustains the negative charge of the cell within a healthy range. It is ideal to select food that is organic or biodynamic and less than 60 hours from harvest as this food has water (80-90% weight of food) in a negative charge state. The negative charge in the water of food can be restored by placing it in Phi'on's permanently structured, syntropy water for 12 hours.

Therefore, the restructuring of all positive charge water (+mV), eg. urban supplied water, bottled liquids, eg. wine, juices, etc. is a healthy option to sustain cell's in a healthy state. The key attributes of **syntropy water** for human, animal and plant health are:

1. Improved cell hydration and detox capacity
2. Improved blood circulation, viscosity and blood cell elasticity
3. Overall improvement in blood pH
4. Improved mental alertness
5. Improved digestion and absorption of nutrients due to increased gut microbe functionality
6. Improved skin and hair condition due to the improved uptake of silica.

In the case of wine, the effects of restructuring the water in the wine are:

1. Greater balance in wine structure
2. Increased sense of flavours and aroma is intensified
3. Considerably less tannin taste and sharpness (acidity), ie. smoother taste
4. Neutralises chemicals to a non-toxic form and converts them back to their elemental state
5. Enhances the beneficial aspects of polyphenols in the wine.

In the case of the polyphenols in wine (a collection of colourful compounds that include flavonoids, anthocyanins, and the well-known resveratrol), they are well-studied and linked in humans with:

- Longer lifespan
- Lower risk of ischemic stroke
- Lower risk of type 2 diabetes
- Lower risk of cardiovascular disease
- Improved immune response

In short, polyphenols in food and wine are good for you, and are abundant in the **biodynamic and organic wines**.

The Phi'on team recommends the following wineries because their vineyards utilise the Phi'on water conditioners on the water supply to the grapes: **Whistling Kite**, Loxton SA, www.whistlingkitewines.com.au and the **Kalleske** vineyard that has been certified since 1998 and is the oldest certified organic and biodynamic vineyard and winery in the Barossa Valley: www.kalleske.com and extends to minimal handling of the wine. The **Whistling Kite Winery** uses the Biodynamic Farming Practices and have found the vine structure changes during the growing period. The use of the BD501 formulation produces a strong, thick skinned berry that is naturally resistant to disease and fungal challenges. The **Kalleske family** have been farming and growing grapes since 1853 near the village of Greenock, in South Australia's Barossa Valley. They are one of the region's leading grape-growing families consistently growing some of the

Barossa's best quality grapes. After six generations of growing grapes, winemaker and seventh generation family member, Troy Kalleske, together with his brother Tony, established the Kalleske winery and made the first *Kalleske* wine. The winery is situated on the family estate where traditional winemaking techniques ensure the vineyard realises its full potential as wine. Of course, there are many other wineries that have adopted similar organic or biodynamic practices in Australia and overseas.

Also, we need to acknowledge that alcohol in excess can be toxic to human cells, therefore the amount that you drink is critical to your wellbeing. Studies have consistently shown that alcohol consumption is highly dose dependent. Research shows the lower doses may have positive benefits, while excess can be harmful. The Phi'on team supports drinking lower alcohol dosages.

A bottle of wine can have a surprising amount of sugar and there is no nutrition on the label. Red wines have higher sugar levels than you may think and will not always taste it because the underlying acidity and tannins hide the sugar tastes.

If you require further information, then:

1. Go to the MEA water website at www.meawater.com, and download the extended paper titled ***Wine with Syntropy***. This newsletter is the short version of the extended paper.
2. Contact the Phi'on staff at orders@phion.com.au, or ring 02-48428182 for product information and prices
3. Contact the wineries mentioned above, eg. www.kalleske.com, www.whistlingkitewines.com.au and discover the difference in chemical free wine, and then activate this wine with a negative charge from a Phi'on bottle top device, ***Apollo***.

Enjoy your wine and safe drinking.

The Phi'on Team.