



## FT ROUGE SOFT

Red, Fruit

*Fermentation tannin for red wine*



### **CHARACTERISTICS**

Scott'Tan™ FT Rouge Soft is a proprietary tannin specifically formulated for its gentle impact. It is particularly suitable for Pinot Noir and early-to-release wines. FT Rouge Soft is reactive with natural grape proteins and thus helps promote optimal color and color stability while enhancing structure. Mouthfeel and roundness are improved while the potential for bitter characters is reduced.

### **RECOMMENDED**

Red Vinifera Must	200-500 ppm	20-50 g/hL
Non-Vinifera Red Must	300-600 ppm	30-60 g/hL
Fruit	200-500 ppm	20-50 g/hL

### **DIRECTIONS FOR USE**

Gradually sprinkle FT Rouge Soft directly on grapes at the crusher or add to the must during the pump-over to obtain good homogenization. If subsequent additions of FT Rouge Soft are desired, this can be done in increments of 6 g/hL (63 ppm) during pump-overs. If you add FT Rouge Soft post-fermentation, wait 3-6 weeks after the addition before racking, fining, filtering or bottling.

### **PACKAGING and STORAGE**

Dated expiration. Unopened the shelf life is 5 years at 18°C. Once opened keep tightly sealed and dry.

*The information is herein true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee or condition of sale of this product.*

Distributed by Anchor Wine Yeast, South Africa



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