



## TANNIN RICHE

White, Rosé, Red

*Finishing tannin for red and white wine*



### CHARACTERISTICS

Tannin Riche is a cellaring and finishing tannin notable for enhancing complexity. Derived from 100% toasted French oak, Tannin Riche imparts hints of coconut and vanilla together with a perception of sweetness. It will contribute the final touch for your wine.

### RECOMMENDED DOSAGE

White and Rosé Wine	30-70 ppm	3-7 g/hL
Red Wine	30-150 ppm	3-15 g/hL

### DIRECTIONS FOR USE

Gradually add Tannin Riche into the wine during a transfer or mixing, mixing well to achieve homogeneity. After additions with Tannin Riche we recommend continuing racking as normal. Final additions should be made at least 3 weeks prior to bottling.

### BENCH TRIAL PREPARATION

Prepare a 2.5% solution of Tannin Riche by mixing 2.5 g of Tannin Riche with 80 mL of deionized water in a 100 mL graduated cylinder. Once combined bring the volume up to 100 mL.

***Bench Trial Recommendations (per 375ml bottle). Allow a minimum of 24 hours before tasting.***

<u>Target Addition</u>	<u>mL's of 2.5% Lab Dilution</u>
3 g/hL	0.45
5 g/hL	0.75
7 g/hL	1.05
10 g/hL	1.50
15 g/hL	2.25

### PACKAGING and STORAGE

Dated expiration. Unopened, 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**



**Tel: (021) 534-1351**