



TANNIN ESTATE

Cellaring tannin for red wine



CHARACTERISTICS

Tannin Estate can help compensate for lack of tannins in finished wine without the “dryness” associated with barrels. It enhances mid-palate and complexity while providing a measure of antioxidant protection. Fruit characters can be enhanced. It is especially recommended when using older, tannin depleted barrels.

RECOMMENDED DOSAGE

Prior to barrel aging red wine	50-300 ppm	5-30 g/hL
Prior to bottling (3-6 weeks) or during rackings	50-100 ppm	5-10 g/hL

Note: Tannin Estate and Tannin Complex are best used prior to barrel aging. This encourages tannin integration in the wine over time. These tannins may also dramatically improve a red wine when added prior to bottling. At this stage, they should be added at least six weeks before bottling to allow full reaction and polymerization. Successful additions can be made closer to bottling, but this may result in less throughput during filtration.

DIRECTIONS FOR USE

During transfer or racking add Tannin Estate into the wine. Mix well to assure homogeneity. Additions may be made during the first 2-3 rackings, followed by organoleptic evaluation. First additions should be made 3-6 weeks before bottling to allow for complete polymerization and settling.

BENCH TRIAL PREPARATION

Prepare a 2.5% solution of Tannin Estate by mixing 2.5 g of Tannin Estate 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>
5 g/hL	0.75
10 g/hL	1.50
15 g/hL	2.25
20 g/hL	3.00
30 g/hL	4.50

PACKAGING and STORAGE

Dated expiration. Unopened, shelf life is 5 years at 18°C (65°F). 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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