



TANNIN REFRESH

White, Rosé, Red

Cellaring tannin for red and white wine



CHARACTERISTICS

Scott'Tan™ Tannin Refresh is a proprietary tannin extracted from 100% French oak. It will contribute wood nuance without smoky or toasty characters and is especially useful when old barrels are used during aging. This finishing tannin is a strong anti-oxidant. It will help preserve color and can increase the complexity of the wine finish.

RECOMMENDED DOSAGE

White Wine	30-200 ppm	3-20 g/hL
Red Wine	30-200 ppm	3-20 g/hL

DIRECTIONS FOR USE

Gradually add Tannin Refresh to the wine during a transfer or during racking. After the addition of Tannin Refresh, it is recommended to proceed with normal rackings until fining. In young wines kept in tanks, Tannin Refresh should be added immediately after malolactic fermentation. If malolactic fermentation is not desired, add at the end of alcoholic fermentation.

BENCH TRIAL PREPARATION

Prepare a 2.5% solution of Tannin Refresh by mixing 2.5 g of Tannin Refresh 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
10 g/hL	1.50
15 g/hL	2.25
20 g/hL	3.00

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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