



ViniTannin W

Special tannin preparation for the fermentation and refinement of white and rosé wines

The new approach for tannin management in white and rosé wines

ViniTannin W is a highly purified tannin preparation derived from white grape skins. It optimises the redox potential of the juice and therefore the aromatic stability and enhances the wine complexity. ViniTannin W also improves the texture of the wine without any bitterness or harsh astringent flavours and increases the ageing potential of the wine. ViniTannin W helps to prevent early ageing in wines made without any addition of SO_2 .

Benefits

- Highly purified, 100% natural and derived from high quality grapes.
- Optimises redox-potential and the wines aromatic stability.
- Excellent integration into the wine or juice.
- No bitter or astringent flavour.
- Easy to dissolve due to lyophilisation.

Shelf Life and Storage

ViniTannin W will be delivered in flexible plastic drums. Shelf life at room temperature (25-30°C) is 24 months. Protect against light.

Practical Application Advice

- 1) Dissolve the dried product of ViniTannin W in warm wine or water.
- 2) Use per 10g of ViniTannin W 250ml of water or wine. Optimal temperature between 35° and 40°C.
- 3) Acidify the volume of suspension with 5g/L of tartaric acid (i.e. 5L of suspension = 25g tartaric acid).
- 4) Add the suspension homogenously to the juice, must or wine.



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