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• COOPERS •



# VINTAGE RICE/POWDER

- Unique blend of untoasted and toasted French and American oak
- Available in Rice and Powder
- Stabilises and intensifies the colour, protecting the wine from effects of oxidation and reduction
- Heightens aromatic intensity and fruit expression
- Increases palate volume and structure
- Masks green characters
- Quick extraction and integration of oak and wine

## Application Guide

Wine Style/Variety	Fermentation	Maturation
White wine	0.5 - 1g/L	0.5 - 1g/L
Red wine	0.5 - 2g/L	0.5 - 2g/L

## Descriptions

Rice.

Powder.

## Dimensions

**Vintage Rice** Irregular chip ave length > 2mm.

**Vintage Powder** Ultra-fine flour.

## Format

Food grade aluminium foil bag.

## Weight

15kg.

## Pallet Quantity

20 bags (300kg).

## Uses

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## Installation

Addition into tanks of all types and capacity.

## Contact Ratio

3-4 g/L for 100% new oak equivalence.

## Application Stage

At the crush or during fermentation.

## Application Period

1-4 months with minimum extraction time during maturation of 15-30 days.

## Application Advice

5 minute soak in non-chlorinated water prior to addition to the wine.



**Kauri Winemaking Innovation**

**Aus Tel:** 1800 127 611

**NZ Tel:** 0800 528 749

**Email:** [info@kauriwine.com](mailto:info@kauriwine.com)

**Web:** [www.kauriwine.com](http://www.kauriwine.com)