

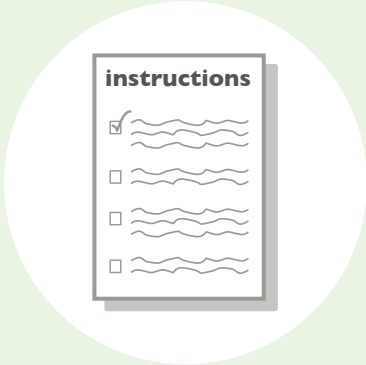


# MaloBacti Activation Guide

## IMPORTANT!

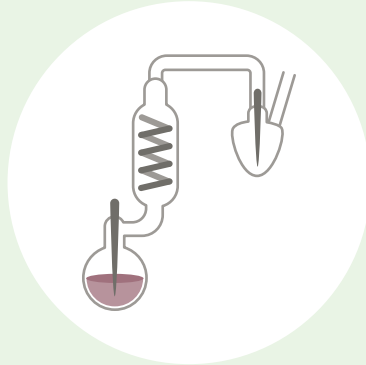


MaloBacti strains are not build-up cultures. We deliver you the full cell count so all you have to do is activate the bacteria in water; that's why wine is not required for the activation. As always, when dealing with yeasts or bacteria it is extremely important to strictly follow the activation instructions.



### STEP 1

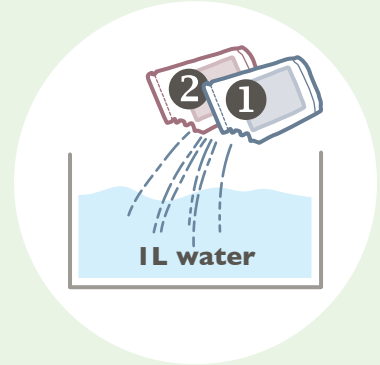
PLEASE FOLLOW INSTRUCTIONS CAREFULLY.



### STEP 2

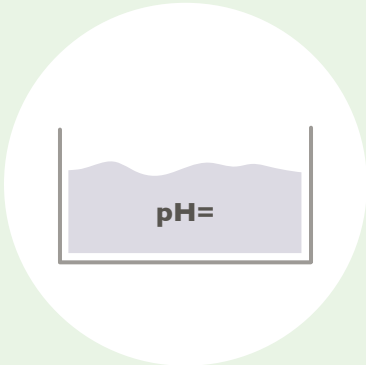
Check wine parameters\*

- Total SO<sub>2</sub> < 20ppm at pH 3.3
- pH > 3.2 • Alc. < 14.5% vol.
- Temperature > 17°C



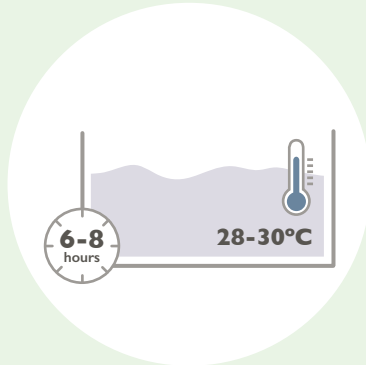
### STEP 3

Add chamber ① to 1L of non-chlorinated, non-distilled water at 23-28°C. Stir well. Then add chamber ② stir well for 5-8 min.



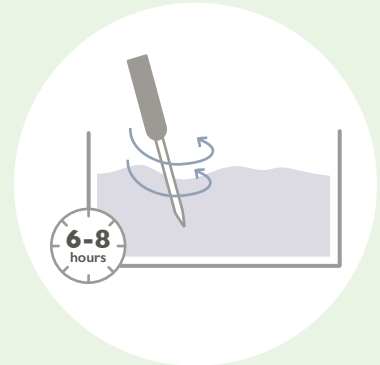
### STEP 4

Measure and record the pH of the suspension.



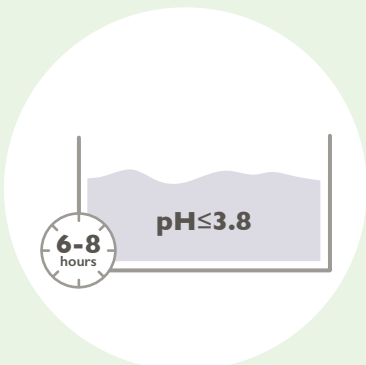
### STEP 5

Activate the suspension in a warm environment (23-28°C) for 6-8hrs.



### STEP 6

During activation stir suspension twice.



### STEP 7

Within 6-8 hours the pH should drop to 3.8-3.6, the bacteria are now completely activated. Verify with a pH meter.



### STEP 8

Stir suspension and inoculate directly into 2500L of wine. Mix well.



### STEP 9

Maintain wine temperature between 18-20°C.

25hL pouch = 1L non-chlorinated water

250hL pouch = 10L non-chlorinated water

100kL pouch = 40L non-chlorinated water

After complete activation the suspension can be stored at 4-6°C for maximum of 5 days. Bring suspension to >17°C and stir before inoculation.

\*Even if wine parameters are within range we can not guarantee MLF due to other inhibitory factors that can be present in all wines.



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