GrapEX can be added throughout the winemaking process. All recommendations are subject to a bench trial to find the most desirable rate for your wine.

<table>
<thead>
<tr>
<th>Stage</th>
<th>Timing</th>
<th>Addition range (%)</th>
<th>Addition range (volume)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fermentation</td>
<td>Pre or post AF/MLF</td>
<td>0.2-1.5%</td>
<td>2-15ml per litre of wine</td>
</tr>
<tr>
<td>Building</td>
<td>Pre or post blending, fining</td>
<td>0.3-1.0%</td>
<td>3-10ml per litre of wine</td>
</tr>
<tr>
<td>Finishing</td>
<td>Pre bottling:</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>- Pinot Noir</td>
<td>0.1-0.4%</td>
<td>1.4ml per litre of wine</td>
</tr>
<tr>
<td></td>
<td>- Bordeaux reds, Syrah etc</td>
<td>0.2-0.8%</td>
<td>2-8ml per litre of wine</td>
</tr>
</tbody>
</table>

**Pre-bottling Condition:** Subject to stability testing after addition. The objective is to guard against winemakers making additions to wine after cold stabilisation and outside winemaking practice for pre-bottling which is normally four weeks.

**Product Applications**
GrapEX liquid grape skin tannin is available as a pure red concentrate.

GrapEX can be applied:
- Pre/post fermentation.
- Pre/post malo-lactic fermentation.
- Post fining.
- Post blending.
- Pre-bottling.

Pre-bottling Conditions: Subject to stability testing after addition.

The objective is to guard against winemakers making additions to wine after cold stabilisation and outside winemaking practice for pre-bottling which is normally four weeks.

**Dosage**
Addition rate will depend on the quality of the base wine. Recommended dosage is between 0.1 - 2.0% (1-20ml per litre of wine).

**Directions for Use**
Add to juice or wine and mix or pump over in order to obtain a homogenous mixture.

**Filterability and Turbidity**
When tested in commercial wines against competitors’ products, GrapEX liquid grape skin tannin exhibited superior filterability and demonstrated minimal effect on final blend turbidity.

**Quality and Assurance**
Tarac Technologies test in accordance with industry standards against:
- Microbiological status.
- Agro chemicals - pesticides and metals.
- Ochratoxin A.

**Benefits for the Winemaker**
Wine making is an art. A subtle blending of nature, science and the individual talent of the winemaker.

Careful and individual integration of GrapEX liquid grape skin tannin provides the means to:
- Add value.
- Improve quality.
- Improve wine structure and mouth feel.
- Integrate with complete confidence.

Request a free 50ml sample bottle for laboratory/benchtop trial today!