



GrapEX LIQUID SKIN TANNIN

Ultimate flexibility - natural grape tannin in liquid form

Unlike pigments extracted from fresh grape skin or whole grapes, GrapEX liquid skin tannin contains a large concentration of complex wine pigments (pigmented tannins). These complex tannins are formed during the winemaking process and are responsible for maintaining the colour of red wine during ageing.

GrapEX contains approximately 25 times more colour than premium red wines and is therefore **great for improving the colour** of all red wines. But most importantly GrapEX **contributes to overall palate weight and texture** by adding subtle tannins that **integrate seamlessly** with young wine tannins resulting in a perfect harmony and balance.

GrapEX benefits the winemaker by adding value, improving quality and integrating with complete confidence. It is a very useful tool in difficult vintage conditions where lower quality wines can be improved, to over deliver on consumer taste expectations.



GrapEX
5L, 20L

Suitable for all red wines, rosé wines and blush ciders

- Superior colour stability at low pH.
- Resistant to sulphur dioxide bleaching.
- Stable to oxidation.
- Colour density - contains approximately 20-25 times more colour than premium red wines.
- Superior filterability.
- Minimal effect on final blend turbidity.
- Improves quality of all red wines.

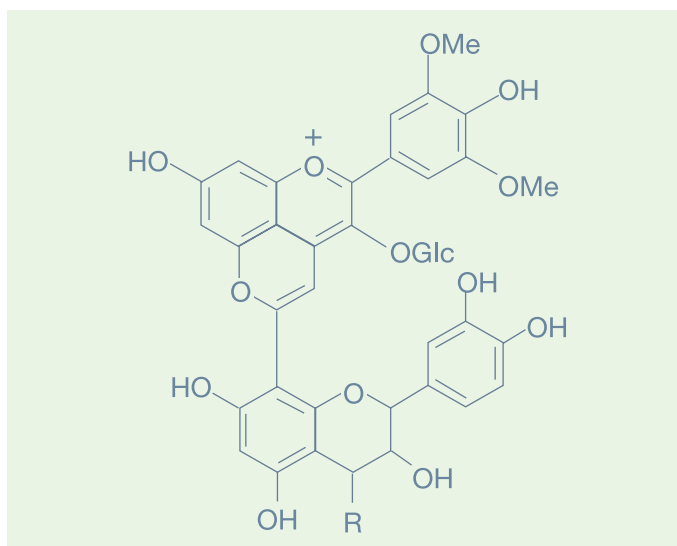
Technical Notes

GrapEX products are a unique range of natural grape tannin products researched and developed by Tarac Technologies.

GrapEX products are made from 100% premium wine grapes ensuring quality finished products which meet Australian and New Zealand standards.

Unlike simple anthocyanins the complex pigments found in red wine and GrapEX liquid grape skin tannin;

- maintain their colour at low pH.
- are resistant to sulfur dioxide bleaching.
- are stable to oxidation.



GrapEX Application & Addition Instructions

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.

GrapEX Liquid Skin Tannin Guidelines			
Stage	Timing	Addition range (%)	Addition range (volume)
Fermentation	Pre or post AF/MLF	0.2-1.5%	2-15ml per litre of wine
Building	Pre or post blending, fining	0.3-1.0%	3-10ml per litre of wine
Finishing	Pre bottling:		
	- Pinot Noir - Bordeaux reds, Syrah etc	0.1-0.4% 0.2-0.8%	1-4ml per litre of wine 2-8ml per litre of wine

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.

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

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.



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