



RICE/POWDER

- Increases palate volume bringing sweetness
- Intensifies and respects fruit expression
- Helps stabilise colour and protects wine from oxidation
- Reduces the vegetal character
- Fast 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

Rice Irregular chip ave length > 2mm.

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.



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