



## ViniFix™

### Multifunctional Fining Product

ViniFix™ is a multifunctional sensory fining agent based on refined yeast cell walls. The primary application and benefit of ViniFix™ is its ability to replace harsh fining agents in the removal of unwanted wine faults. Many traditional fining agents such as copper sulphate, copper citrate, activated carbon, and chitosan can be effectively replaced.

Unlike standard yeast cell wall products, ViniFix™ offers a wide range of new applications that provide useful tools in modern winemaking. These include the gentle removal of off-flavours such as mercaptans (reduction taints), indole, and thiol esters. It also allows sensory reduction of volatile phenols, such as 4-EG and 4-EP associated with Brettanomyces, and smoke taint characteristics 4-MP and 4-ME.

#### Function

Due to its particularly high lipid content, ViniFix™ displays multiple properties which are highly beneficial for modern winemaking and can contribute to improving mouthfeel and wine quality.

Active components such as ascorbic acid, bentonite, activated carbon and chitosan in suspension; help for a better removal of the sulphur compounds bound to copper ions. In addition, other organic off-flavours are also bound and the bouquet and mouthfeel of the wine are improved. The wines are fined in the process without removing any components that add sensory value. The wines retain their fruitiness without accelerated ageing.

#### Properties

- Reduces undesirable phenols and tannin in must or young wines
- Alternative to copper sulphate
- Sensory reduction of volatile phenols (e.g. Brettanomyces related)
- Improves the sensory quality of wines from stressed fermentations
- Decreases thiol based off-notes in young wines
- Reduces or eliminates sulphur-related off-flavours
- Reduces impurities such as spray residues to support MLF

#### Practical Application Advice

- Completely dissolve the amount of ViniFix™ determined in prior trials, in the wine/must.
  - » 1:10 ratio (ViniFix™: must or wine)
- Ensure thorough distribution when adding, if necessary mix or pump over
- Recommended contact time should be at least 1 - 2 hours, a maximum contact time of 48 hours should not be exceeded
- Do not centrifuge or use cross flow filtration as this can cause compound separation. Simple filtration is recommended over racking, to ensure all product is removed

Application	Dosage
For removal of sensory faults (odour/taste)	2 - 20g/hL
Based on bench trial	As determined

**Note:** Any bentonite fining should be applied after treatment with ViniFix™.

**If the dosage of max. 20g/hL is adhered to, the legal EU limit of 1mg/L copper is not exceeded.**

#### Shelf Life and Storage

ViniFix™ is supplied in resealable tins of 250g or 500g. Shelf life from production min. 36 months at 15°C. Please store in a cool and dry place. Storage above 35°C can damage the product.

