

PERFECTING WINES NATURALLY

Crafting wine Is an art

PERFECTING TASTE

Common opinion is that adding a tannin means increasing wine astringency. Nothing could be more wrong. Tannin additions can help to balance the taste of the wine by minimising the alcoholic sensation or increasing the perception of structure and volume. Similarly, this can be done with polysaccharides.

PERFECTING AROMA

Depending on their origin, tannins can heighten specific wine aroma features such as fruit, oak and spice notes. A tannin extracted from grape skin, for example, can be used to enhance the fruitiness in a wine with an overwhelming oaky character. At the opposite end of the spectrum, an oak tannin can perfect the under-oaked character of a wine that must be bottled before the ideal maturation period in barrel is completed.

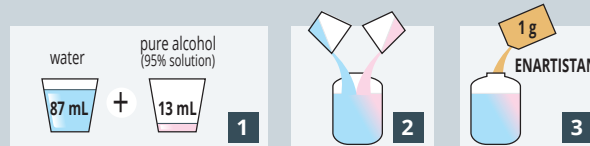
SOLVING OR PREVENTING DEFECTS

Tannins and polysaccharides can prevent and treat defects that diminish overall wine quality. For this application, they are often more effective and more respectful of wine quality and less labour intensive than the more traditional curative tools.

Sometimes Mother Nature provides grapes that are, shall we say, challenging in terms of producing the kind of wine you want to deliver to the eager wine lover. Other times the market may ask for something completely unexpected and you are then faced with a market demand that was not exactly planned for. So, what can you do? Well, tannins and polysaccharides are strategic tools that can allow for wine polishing with increased wine quality.

How to choose the Enartis tannins?

When deciding on which EnartisTan to use and at what dosage, it is important to understand the organoleptic and technical characteristics of each tannin and perform preliminary tasting trials. A simple and rapid method consists of dissolving 1 g of EnartisTan in a solution made with 87 mL of water and 13 mL of pure alcohol of 95% then dissolve 1 g of EnartisTan.



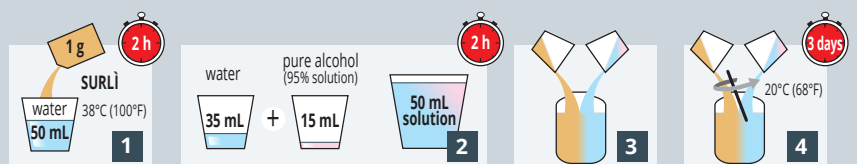
This solution can be used for rapid taste tests knowing that 1 mL of this solution in 100 mL of wine is the equivalent dosage of 10 g of EnartisTan per 100 L.

! Tannin solution prepared as above can be used for four months when stored at temperature below 25°C (77°F).

How to choose the correct Surli product?

To determine which Surli to use and the appropriate dosage, it is necessary to use the following rapid taste test.

1. Rehydrate 1 gram of Surli in 50 mL of water at 38°C (100°F) for 2 hours.
2. Meanwhile, prepare a 50 mL solution with 15 mL alcohol 95% and 35 mL water.
3. After 2 hours, add the 50 mL alcohol solution to the suspension and let it cool at room temperature with periodic mixing.
4. The final solution must be kept at a temperature of at least 20°C (68°F) and mixed two or three times daily for at least three days.





The solution is now ready to add directly to wine being treated, knowing that 1 mL in 100 mL of wine corresponds to a dose of 10 grams of Surli per 100 L (0.85 lbs/1000 gallons).

! Surli Elevage, Surli Vitis, Surli Velvet, and Surli Velvet Plus can be simply dissolved in a water solution containing 15% alcohol (1 g of Surli in 100 mL of water solution) and be used immediately.

Surli solution prepared as above can be used for 1-2 months when stored in the refrigerator at 4°C (39°F).

PERFECTING WINES NATURALLY

Legend

-  Early maturation
-  Anytime from early maturation to bottling



Perfecting aroma



Perfecting taste



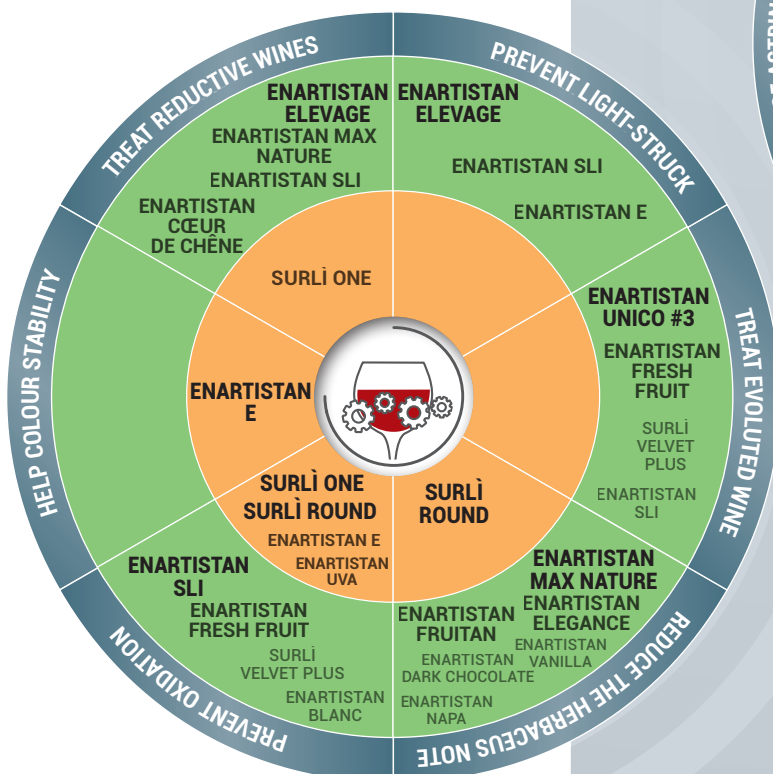
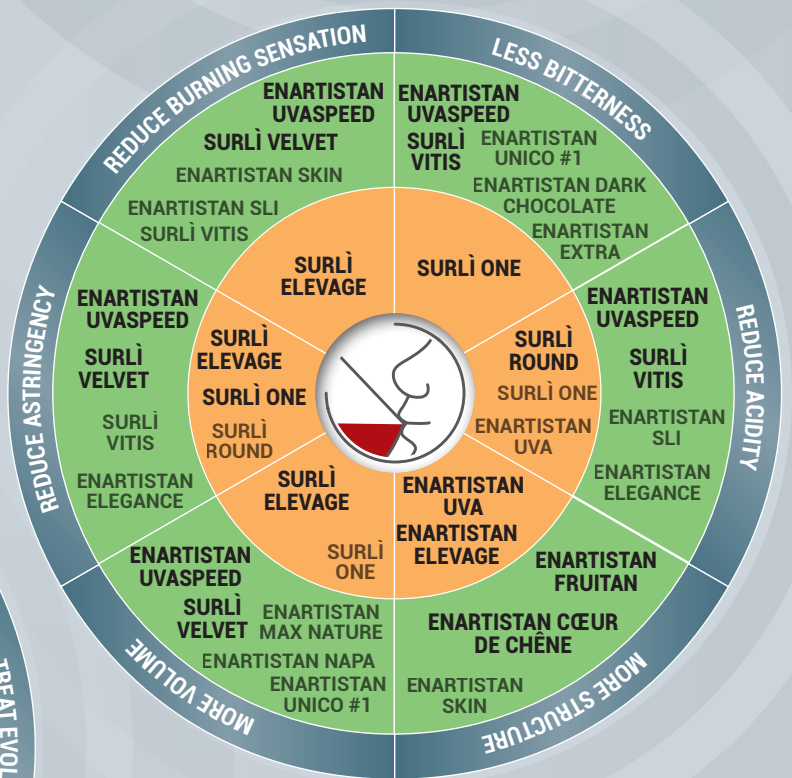
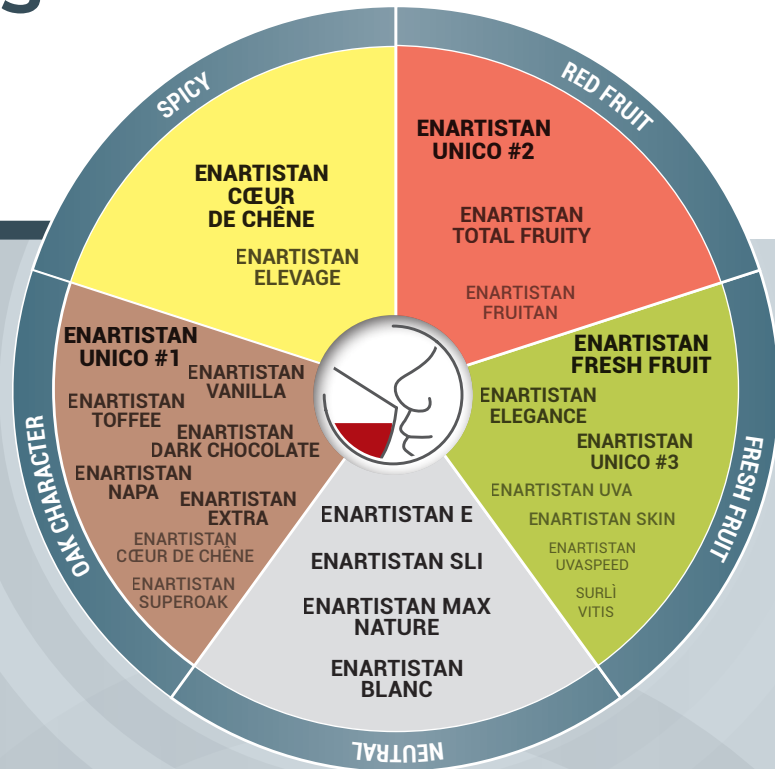
Solving or preventing defects

++++ INTENSE/EFFECTIVE

+++ INTENSE/EFFECTIVE

++ INTENSE/EFFECTIVE

+ INTENSE/EFFECTIVE



enartis

Inspiring innovation.

Australia Branch

21 Yorkshire Street, Richmond, Victoria, 3121

Phone: + 61 (03) 9428 0037

New Zealand Branch

PO Box 4304, Mārewa, Napier

Phone: + 64 (06)8434 413

www.enartis.com