

Sauvignon Blanc Styles

Winemaking Guidelines for SB: Flinty/Gun powder Style

- Maintain low pH and high ratio Malic/Tartaric acid. Acid adjustment with malic acid.
- Early harvest
- Direct pressing: no destemming, no maceration
- Fermentation with higher turbidity (~200 NTU)
- Use yeast strains able to express thiols and benzylmercaptan
- Limit amino acids precursors of esters and acetates
- Maintain reductive conditions during fermentation and ageing

HARVEST	100-150 g/ton of AST (Ascorbic acid, SO₂, gallic tannins) Prevent oxidation of aromatic and phenolic compounds with antioxidant protection and maintain low redox potential. 100 ppm of AST = 28 ppm SO ₂
PRESS	30 g/ton of Zym Arom MP Pectinase, cellulase, hemicellulase, and protease activities. Increases extraction of aromatic compounds, free run juice yield, helps clarification and improves protein stability. Protease activity reduces the molecular weight of the protein present in juice, increasing their solubility and stability.
SETTLING	Turbidity of juice ~ 200 NTU
YEAST INOCULATION	20 g/hL of Enartis Ferm Q9 <i>S. cerevisiae</i> with β-lyase. New Zealand SB style wine, flinty and gun powder notes. Increases the perception of minerality.
	20 g/hL of Nutrifer Energy Provides essential nutrient for the proper yeast development: amino acids, vitamins and mineral salts.
	10 g/hL of Tan Arom Blend of hydrolysable tannins that react strongly with protein and yeast derivative rich in sulfur-containing peptides to reinforce antioxidant effect and enhance thiols production. Improves protein stability, protects aromas and enhances thiol production
1/3 FERMENTATION	20-30 g/hL Nutrifer Advance Organic and inorganic nitrogen, yeast cell walls rich in sterols and fatty acids and cellulose. Helps yeast with stress resistance, detoxifies wine, ensures complete fermentation, and reduces production of H ₂ S.
AFTER FERMENTATION	No MLF Rack off gross lees Maintain reductive conditions: fine lees ageing, limit stirring and FSO ₂ levels around 40 ppm.

The above is achieved to the best of our knowledge and experience.
The industrial application of the advice provided does not imply any responsibility on the part of our company.

Revision: August 2021

Winemaking Guidelines for SB: Sancerre Style

- Maintain low pH and high ratio Malic/Tartaric acid. Acid adjustment with malic acid.
- Early harvest
- Destemming
- Fermentation with higher turbidity (~200 NTU)

HARVEST	100-150 g/ton of AST (Ascorbic acid, SO₂, gallic tannins) Prevent oxidation of aromatic and phenolic compounds with antioxidant protection and maintain low redox potential. 100 ppm of AST = 28 ppm SO ₂
PRESS	30 g/ton of Zym Arom MP Pectinase, cellulase, hemicellulase, and protease activities. Increases extraction of aromatic compounds, free run juice yield, helps clarification and improves protein stability. Protease activity reduces the molecular weight of the protein present in juice, increasing their solubility and stability.
SETTLING	Turbidity of juice ~ 200 NTU
YEAST INOCULATION	20 g/hL of Enartis Ferm Perlage S. cerevisiae resistant to stress conditions, that requires low nutrients. Increase production of thiols, produces high amount of amnno proteins and produces clean and elegant wines.
	20 g/hL of Nutrifer Energy Provides essential nutrient for the proper yeast development: amino acids, vitamins and mineral salts.
	20 g/hL of Incanto NC White Soluble oak extract: untoasted oak tannin, acacia tannins and yeast polysaccharides rich in sulfur-containing peptides. Mimics the effect of untoasted oak chips. Decreases off flavors, protects against oxidation, enhance complexity and increases wine volume.
1/3 FERMENTATION	20-30 g/hL Nutrifer Advance Organic and inorganic nitrogen, yeast cell walls rich in sterols and fatty acids and cellulose. Helps yeast with stress resistance, detoxifies wine, ensures complete fermentation, and reduces production of H ₂ S.
AFTER FERMENTATION	No MLF Rack off gross lees Fine lees ageing, lees stirring and FSO ₂ levels around 30 ppm.

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Winemaking Guidelines Summary

- Maintain low pH and high ratio Malic/Tartaric acid. Acid adjustment with malic acid.
- Early harvest
- Destemming
- Fermentation with higher turbidity (~200 NTU)

	FLINTY	SANCERRE -COMPLEX	TROPICAL THIOLS
HARVEST	100-150 g/ton of AST		
PRESS	30 g/ton of Zym Arom MP		
	Whole cluster press no destemming, no maceration Use inert press	Standard pressing Destemming Use inert press	Standard pressing Destemming
SETTLING	Turbidity of juice ~ 200 NTU		
YEAST INOCULATION	20 g/hL Enartis Ferm Q9	20 g/hL Enartis ES PERLAGE	20 g/hL Enartis ES 181
	20 g/hL Nutrifer Energy	20 g/hL Nutrifer Energy	30 g/hL Nutrifer Arom Plus
	10 g/hL of Tan Arom	20 g/hL of Incanto NC White	20 g/hL of Pro Blanco 10 g/hL Tan Citrus
1/3 FERMENTATION	20-30 g/hL Nutrifer Advance		
			10 mg/L oxygen with MicroOx or pumping over * 2-3 time during fermentation
AFTER FERMENTATION	Rack off gross lees Fine lees ageing Maintain reductive conditions FSO ₂ levels around 40 ppm.	Rack off gross lees Fine lees ageing Lees stirring FSO ₂ levels around 30 ppm.	Rack off gross lees Fine lees ageing Lees stirring FSO ₂ levels around 30 ppm.

For more information, please contact the Enartis Technical line at (707) 836-2451.