



ViniTannin Application



APPLICATION GUIDE	Cold-soak	Fermentation	Pressing-off	Pre-bottling
ViniTannin W	Max addition 5g/hL (or per 100kg)			
Sauvignon Blanc, Riesling	-	0.5-1 g/hL	-	Not recommended
Viognier, Chenin Blanc	-	1-2 g/hL	-	0.5-1g/hL
Chardonnay, Pinot Gris, Pinot Blanc	-	1-3 g/hL	-	0.5-1g/hL
Rosé	-	1-5 g/hL	-	0.5-2g/hL
ViniTannin SR	Max addition 15g/hL (or per 100kg)			
Pinot Noir, Pinotage	2-5g/100kg	2-5g/100kg	-	1-2g/hL
Cabernet, Merlot, Malbec	5-10g/100kg	5-10g/100kg	-	3-5g/hL
Syrah, Grenache, Tempranillo	5-10g/100kg	10-15g/100kg	-	3-5g/hL
ViniTannin Multi Extra	Max addition 50g/hL (or per 100kg)			
Pinot Noir, Pinotage	20-30g/100kg	20-30g/100kg	20-30g/100kg	10-20g/hL
Cabernet, Merlot, Malbec	10-20g/100kg	10-20g/100kg	10-20g/100kg	5-10g/hL
Syrah, Grenache, Tempranillo	10-20g/100kg	10-20g/100kg	10-20g/100kg	5-10g/hL

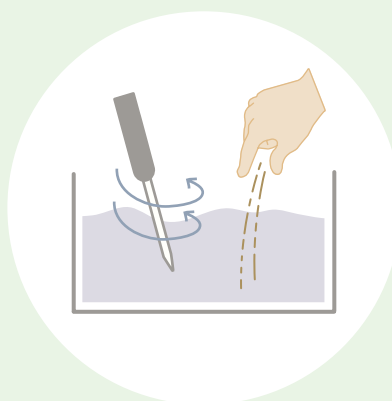
ViniTannin Application Instructions IMPORTANT!

For all wine applications it is important to add ViniTannins before adding any SO₂ to the process. If adding SO₂ is a necessity, please wait at least 15 minutes before SO₂ is added. We also recommend acidifying the tannin suspension with a small amount of tartaric acid during preparation to assist integration and improve effectiveness.



STEP 1

Add ViniTannin to warm water/wine.



STEP 2

Stir well until fully dissolved and acidify with tartaric acid.



STEP 3

Add to the juice/wine making sure the suspension is evenly distributed.



Kauri Winemaking Innovation

Aus Tel: 1800 127 611

NZ Tel: 0800 528 749

Email: info@kauriwine.com

Web: www.kauriwine.com