



ViniTannin Multi Extra

Special tannin preparation for colour improvement in red wines

The new approach for tannin management in red wines

ViniTannin Multi Extra is a highly purified grape skin extract from high quality red grapes. It helps to optimise colour concentration and stabilisation of colour pigments (anthocyanin chains) in the juice or wine stage. ViniTannin Multi Extra improves the colour intensity and texture of all wines without any bitterness or harsh astringent flavours and improves the ageing potential of the wine.

Benefits

- Highly purified, 100% natural and derived from high quality red grapes.
- Optimises colour fixation and the anthocyanin concentration.
- Excellent integration into the wine or juice.
- No bitter or astringent flavour.
- Easy to dissolve due to lyophilisation.

Shelf Life and Storage

ViniTannin Multi Extra will be delivered in 5kg or 10kg flexible plastic drums. Shelf life at room temperature (25-30°C) is 24 months. Protect against light.

Practical Application Advice

- 1) Dissolve ViniTannin Multi Extra in medium warm water and wine.
- 2) Use per 100g of ViniTannin Multi Extra 2/3 L of water plus 1/3 L of wine. The optimal temperature is between 40° and 50°C.
- 3) Acidify the suspension with 10g/L of tartaric acid.
- 4) Add the volume of suspension with 10g/L of tartaric acid (i.e. 5L of suspension = 50g tartaric acid).
- 5) If used before bottling as refinement, please wait 10 days before the final filtration.



Kauri Winemaking Innovation

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