



ViniTannin SR

Special tannin preparation for the fermentation of red grapes and refinement of red wine

The new approach for tannin management in red wines

ViniTannin SR is a highly purified tannin preparation derived from red grape skins. It optimises the stabilisation of the colour pigments (anthocyanin chains) in the juice or wine stage. ViniTannin SR also improves the texture of the 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 grapes.
- Optimises the colour fixation of the anthocyanins.
- Excellent integration into the wine or juice.
- No bitter or astringent flavour.
- Easy to dissolve due to lyophilisation.

Shelf Life and Storage

ViniTannin SR will be delivered in 1kg flexible plastic drums.
Shelf life at room temperature (25-30°C) is 24 months.
Protect against light.

Practical Application Advice

- 1) Dissolve the dried product of ViniTannin SR in warm wine or warm water.
- 2) Use per 10g of ViniTannin SR 250ml of warm water or wine. The optimal temperature is between 35° and 40°C.
- 3) Acidify the volume of suspension with 10g/L of tartaric acid (i.e. 5L of suspension = 50g tartaric acid).
- 4) Add the suspension homogeneously to the juice, must or wine.



Kauri Winemaking Innovation

Aus Tel: 1800 127 611

NZ Tel: 0800 528 749

Email: info@kauriwine.com

Web: www.kauriwine.com