



VINIBLOCKS

- Excellent textural enhancement
- Provides diverse aromatic complexity
- Increases volume and roundness on the palate
- Allows for more rapid integration of oak and wine

Wine Style/Variety	Fermentation	Maturation
Aromatic whites	0.25 - 0.5g/L	0.25 - 1g/L
Chardonnay, Viognier, Pinot Gris	0.25 - 4g/L	0.25 - 2g/L
Rosé	0.25 - 1g/L	0.25 - 1g/L
Pinot Noir, Pinotage	0.25 - 1g/L	0.5 - 4g/L
Cabernet, Merlot, Malbec	0.5 - 5g/L	1 - 5g/L
Syrah, Grenache, Tempranillo	0.5 - 5g/L	1 - 5g/L

Selection

French and American Oak
 Odyse M, M+
 Ambrosia sweet, complex and intense

Dimensions

20 x 20 x 10mm average size.

Format

Food grade polyethylene infusion bag (tea bag) with fixation loops at corners.

Weight

10kg with 2 x 5kg tea bags

Pallet Quantity

29 bags (290kg)

Uses

1-2

Installation

The flexible formats allow insertion into tanks of all types and capacity.

Contact Ratio

4-5g/L for 100% new oak equivalence.

Application Stage

Fermentation, maturation and for freshening up wine pre-bottling.

Application Period

2-12 months with minimum extraction time during maturation of 60 days.

Application Advice

5 minute soak in non-chlorinated water prior to addition to the wine.