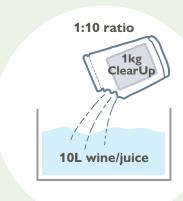
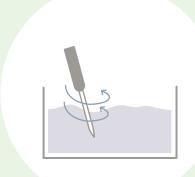


ClearUp BIO **Addition Instructions**

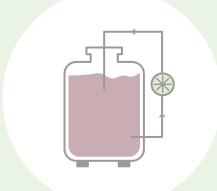




STEP 1 Add ClearUp BIO to wine/juice (>20°C).



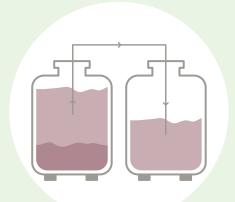
STEP 2 Stir well until you have a homogenous suspension without any solids.



STEP 3 Add to tank and mix well.



STEP 4



Note: For addition to increase internal surface (NTU), please follow steps 1 to 3 only, then rack as usual following fermentation.

STEP 5 Then remove ClearUp BIO by racking or filtration (do not use a centrifuge).



Allow contact time of up to 48hrs depending on application.

Practical Application

For all applications it is important to ensure that ClearUp BIO is well suspended and well distributed in the wine.

Any bentonite-fining should be applied after the ClearUp BIO fining.

Kauri Winemaking Innovation

oct24

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