

Tarac Liquid Tannin Application & Addition Instructions

Tarac liquid tannin can be added throughout the winemaking process. All recommendations are subject to a bench trial to find the most desirable rate for your wine.

Tarac Liquid Tannin Guidelines

Stage	Timing	Addition range (%)	Addition range (volume)
Fermentation	Pre or post AF/MLF	0.2-1.5%	2-15ml per litre of wine
Building	Pre or post blending, fining	0.3-1.0%	3-10ml per litre of wine
Finishing	Pre bottling:		
	- Pinot Noir	0.1-0.4%	1-4ml per litre of wine
	- Bordeaux reds, Syrah etc	0.2-0.8%	2-8ml per litre of wine

Pre-bottling Condition: Subject to stability testing after addition. The objective is to guard against winemakers making additions to wine after cold stabilisation and outside winemaking practice for pre-bottling which is normally four weeks.

Contact Kauri to request a 50ml sample for benchtop trials!

Product Applications

Tarac liquid tannin is available as a pure red concentrate.

Tarac liquid tannin can be applied:

- Pre/post fermentation
- Pre/post malo-lactic fermentation
- Post fining
- Post blending
- Pre-bottling

Pre-bottling Conditions: Subject to stability testing after addition.

The objective is to guard against winemakers making additions to wine after cold stabilisation and outside winemaking practice for pre-bottling which is normally four weeks.

Dosage

Addition rate will depend on the quality of the base wine. Recommended dosage is between 0.1 - 2.0% (1-20ml per litre of wine).

Directions for Use

Add to juice or wine and mix or pump over in order to obtain a homogenous mixture.

Filterability and Turbidity

When tested in commercial wines against competitors' products, Tarac liquid tannin exhibited superior filterability and demonstrated minimal effect on final blend turbidity.

Quality and Assurance

Tarac Technologies test in accordance with industry standards against:

- Microbiological status
- Agro chemicals - pesticides and metals
- Ochratoxin A

Benefits for the Winemaker

Winemaking is an art. A subtle blending of nature, science and the individual talent of the winemaker.

Careful and individual integration of Tarac liquid tannin provides the means to:

- Add value
- Improve quality
- Improve wine structure and mouth feel
- Integrate with complete confidence

