

# WINEFINE

The purpose of adding Winefine to wine is to reduce astringency, remove higher molecular proteins that cause haze formation.

Winefine is best known for its gentle nature as it does not strip flavour from the wine.

## BENEFITS

Reduces the harshness and bitterness in Whites and Rosé

Reduces unwanted aromas

Strips out the browning pigmentation caused by oxidation

Removes permanently suspended particles

Adds lustre and polish to the wines appearance

Winefine has proved to be the best clarifying agent in the market as the concentration of collagen results in the most effective clarification, in a shorter period of time.



## How to use Winefine

### USAGE

Winefine can be added to the wine twice. The first time round, it is added in the beginning of clarification to remove the suspensoids.

It is then added again post fermentation. Winefine accelerates the fall-out of yeast cells and other impurities. It absorbs the long chained tannins to reduce astringency and polymeric phenols that contain 50-70% colour pigments.

The use of Winefine lends brilliancy to the colour and fullness to the wine.

### APPLICATION

1. Take 800 grams of Winefine, add adequate quantity of soft chilled water to make it into a honey like consistency.
2. Keep the paste for 48 hours between 15 - 20 degree centigrade. This process ensures faster hydrolysis due to the low pH count (2 to 2.6).
3. Add soft chilled water using a homogenizer to make a volume of 8 litres.

After fermentation, the Winefine solution is added to the wine while stirring/ dosing. It will produce a thin layer of fine sediment, as the last of the suspended solids precipitate to the bottom. Rack the wine within 1-2 weeks.

### DOSAGE

800 grams / 10,000 litres of wine.