

For Making Perfect White and Rosé Wines

Most white and rosé wines suffer a continuous loss of varietal aromas and fermentation esters as they age. This loss is due to the slow oxidation of aromatic compounds and may be accompanied by a color change.

With its expertise in the oenological applications of mannoproteins, Oenobrand has developed **Final touch TONIC**. This specially selected mannoprotein-based solution contains mannoproteins for their powerful reducing and protective colloid properties. **Final touch TONIC** preserves the initial aromatic freshness of white and rosé wines as they age.

ACTION MECHANISM

Final touch TONIC is supplied as a liquid that acts instantly and has a long-term effect.

Final touch TONIC noticeably enhances the organoleptic qualities of white and rosé wines, whilst preventing premature ageing of their aromas.

Over time, wines treated with **Final touch TONIC** are fresher, have greater aromatic intensity and a punchier taste.

Mannoproteins' protective colloid properties also contribute to the tartaric stability of wine. In all cases, laboratory stabilization tests must be carried out beforehand.

USE AND DOSAGE

Final touch TONIC is completely soluble and can be added directly to wine at a rate of 20-40 ml/hl. Add homogeneously to white and rosé wines just before bottling.

Final touch TONIC retains its properties and works in perfect synergy with the usual additives used to make still white and rosé wines.

For optimal aroma protection, we recommend protecting wine against oxidation during the preparation and bottling stages.

COMPOSITION, PACKAGING AND STORAGE

Final touch TONIC is a mannoprotein fraction extracted from a specific strain of *Saccharomyces cerevisiae* and preserved in liquid form.

Final touch TONIC contains sulfites (1,5 g/l).

- ◆ Packaged in 1 and 5 litres canisters.
- ◆ Store in a cool place (< 10°C).
- ◆ Use within 4 weeks; after opening store in a cool place.

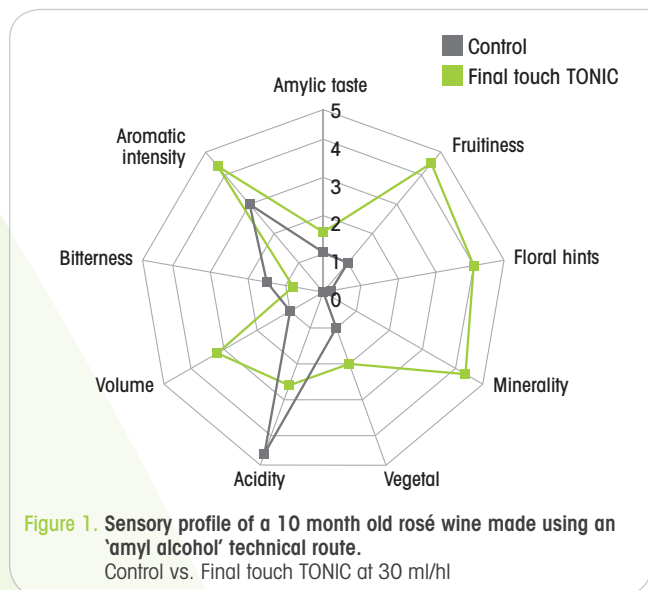


Figure 1. Sensory profile of a 10 month old rosé wine made using an 'amyl alcohol' technical route. Control vs. Final touch TONIC at 30 ml/hl

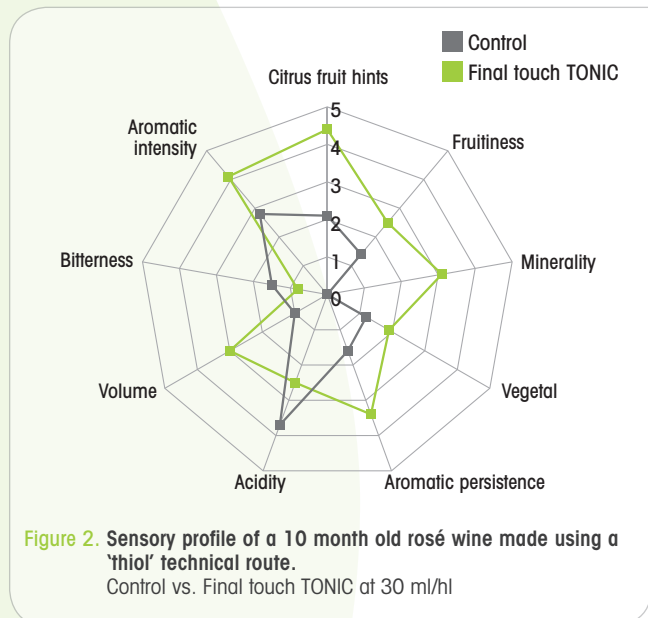


Figure 2. Sensory profile of a 10 month old rosé wine made using a 'thiol' technical route. Control vs. Final touch TONIC at 30 ml/hl

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Vir die bereiding van perfekte wit- en rosé wyne

Meeste wit en rosé wyne ondergaan 'n voortdurende verlies van variëteit-gedrewe aromas en fermentasie esters soos hulle verouder. Hierdie verlies is weens die stelselmatige oksidasie van die aromatiese komponente en mag gepaardgaan met 'n kleurverandering.

Met die ekstensiewe kennis van mannoproteïene en hul gebruik in wyn, het Oenobrand's **Final touch TONIC** ontwikkel. Hierdie spesifiek geselekteerde mannoproteïen-gebaseerde oplossing bevat mannoproteïene geselekteer vir hul sterk reduserende- en beskermende kolloïed eienskappe. **Final touch TONIC** behou die inisiële aromatiese varsheid van wit- en rosé wyne soos hul verouder.

MEGANISME VAN WERKING

Final touch TONIC word voorsien in vloeibare vorm en het 'n langdurige effek.

Final touch TONIC het 'n merkbare effek op die verbetering van die organoleptiese kwaliteit van wit- en rosé wyne, terwyl dit die vroeë veroudering van aroma verhoed.

Oor tyd, is die wyne wat met **Final touch TONIC** behandel is, varser, met hoër aromatiese intensiteit en meer verfrissende smaak.

Die beskermende kolloïed eienskappe van die mannoproteïene dra by tot die tartraat stabiliteit van die wyn. In alle gevalle word dit aanbeveel dat laboratorium proewe eers uitgevoer word voor gebruik.

GEBRUIKSAANWYSINGS EN DOSIS

Final touch TONIC is heeltemal oplosbaar en kan direk by die wyn gevoeg word teen 'n dosis van 20-40 ml/hl. Voeg by deur goed te meng in wit- en rosé wyne net voor bottelering.

Final touch TONIC behou sy eienskappe en werk perfek saam met die algemene bymiddels wat gebruik word vir die produksie van stil wit- en rosé wyne.

Vir optimale aroma beskerming, beveel ons aan dat die wyn teen oksidasie beskerm word tydens die voorbereiding- en bottelering stadiums.

SAMESTELLING, VERPAKKING EN OPBERGING

Final touch TONIC is 'n spesifieke mannoproteïen fraksie gekstraheer vanaf die gis *Saccharomyces cerevisiae* en gepreserveer in vloeibare vorm.

Final touch TONIC bevat sulfiete (1.5 mg/l).

- ◆ Verpak in 1 L en 5 L houers.
- ◆ Stoor in 'n koel plek (< 10 °C).
- ◆ Gebruik binne 4 weke na oopgemaak en stoor in 'n koel plek na oopmaak.

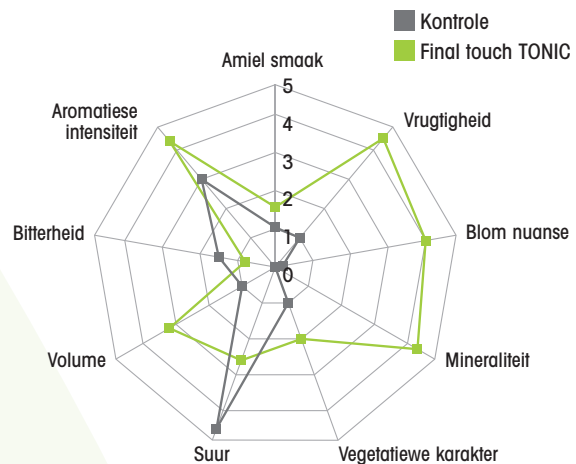
Voorsorg is getref om te verseker dat die informasie wat hier verskaf word, akkuraat is. Aangesien die verbruiker se spesifieke kondisies uniek is en die toepassing van ons produkte buite ons beheer is, kan ons geen waarborg gee aangaande die resultate wat deur die verbruiker verkry word nie. Die verbruiker is verantwoordelik daarvoor om die geskiktheid en wettige aspekte van die gebruik vas te stel.

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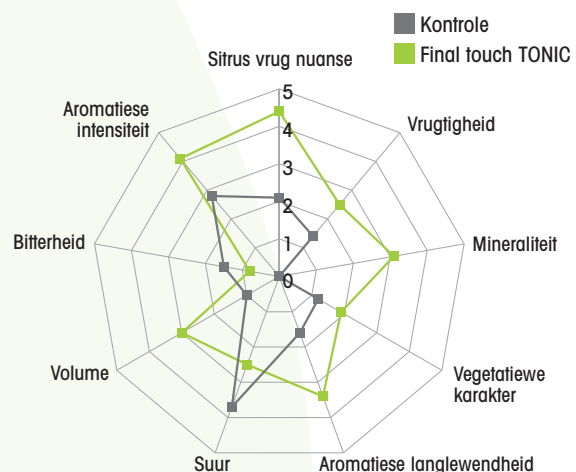
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Figuur 1. Sensoriese profiel van 'n 10 maande oue rosé wyn, gemaak in die 'amiel' styl. Kontrole vs. Final touch TONIC teen 30 ml/hl



Figuur 2. Sensoriese profiel van 'n 10 maande oue rosé wyn, gemaak in die 'tfoot' styl. Kontrole vs. Final touch TONIC teen 30 ml/hl