



Anchor

O E N O L O G Y

Supporting you from grape to glass

THE ANCHOR
PRICE LIST AND
ORDER FORM
2019

YEAST



	Exotics Mosaic	Exotics Novello	Alchemy I	Alchemy II	Alchemy III	Alchemy IV	VIN 2000	VIN 13	VIN 7
White wine	■	■	■	■			■	■	■
Rosé wine	■	■				■		■	
Red wine	■	■			■	■		■	
Sweet or semi-sweet wine									
Restart fermentation								■	
Base wines and secondary fermentation									
Barrel fermentation	■						■		
Complexity	■	■			■				
Mouthfeel and body	■						■		
Aromatic and fruity		■				■		■	
Thiols		■		■				■	■
Esters			■					■	
Fresh, crisp and mineral									
Red fruit					■	■			
Dark fruit	■				■				
Floral	■								
Structured	■				■				
Spice									
Soft, smooth and round	■					■			
All white varieties								■	
All red varieties					■	■		■	
Chardonnay	■	■	■				■		
Chenin blanc	■	■	■	■			■		■
Viognier	■								
Colombard				■					■
Sauvignon blanc		■	■	■					■
Shiraz	■								
Merlot	■	■				■			
Pinotage	■					■			
Cabernet franc		■			■				
Grenache					■				
Pinot noir						■			
Cabernet Sauvignon		■			■				
SKU	250 g	250 g	1 kg	1 kg	1 kg	1 kg	1 kg	1 kg	1 kg
Dosage	30 g/hL	30 g/hL	20 g/hL	20 g/hL	30 g/hL	30 g/hL	20 g/hL	20 g/hL	20 g/hL
Price per kg excl. VAT			R 906.00	R 906.00	R 906.00	R 906.00	R 748.00	R 675.00	R 536.00
Price per unit excl. VAT	R 362.00	R 362.00							

YEAST



	NT 116	WE 14	N 96	NT 202	NT 50	NT 112	WE 372
White wine	■		■				
Rosé wine	■						
Red wine	■	■		■	■	■	■
Sweet or semi-sweet wine		■					
Restart fermentation							
Base wines and secondary fermentation			■				
Barrel fermentation							
Complexity				■			
Mouthfeel and body							
Aromatic and fruity	■				■		
Thiols							
Esters							
Fresh, crisp and mineral	■						
Red fruit				■	■		■
Dark fruit				■	■	■	
Floral							■
Structured				■		■	
Spice					■		
Soft, smooth and round					■		
All white varieties		■	■				
All red varieties							■
Chardonnay	■						
Chenin blanc	■						
Viognier							
Colombard							
Sauvignon blanc	■						
Shiraz					■	■	■
Merlot				■			■
Pinotage		■		■	■	■	
Cabernet franc					■	■	
Grenache					■		
Pinot noir					■		
Cabernet Sauvignon				■			
SKU	1 kg	1 kg	1 kg	1 kg	1 kg	1 kg	1 kg
Dosage	20-30 g/hL	20 g/hL	20 g/hL	30 g/hL	30 g/hL	30 g/hL	30 g/hL
Price per kg excl. VAT	R 686.00	R 590.00	R 362.00	R 748.00	R 686.00	R 686.00	R 570.00

NUTRIENTS



	AnchorForm	Nutrivin	Nutrivin Super	Extraform	Natuform	Natuform Pure	Natuform Bright
Rehydration	■						
Complex		■	■				
Aroma enhancing	■				■	■	
Source of organic nitrogen						■	■
Detoxifying and improving yeast viability				■			
Nitrogen contribution at 20 g/hL dosage	2 mg/L	30 mg/L	26 mg/L	0 mg/L	5 mg/L	5 mg/L	2.5 mg/L
Use additional nitrogen source	■			■	■		■
Inactivated yeast	■	■	■				
Di-ammonium phosphate		■	■				
Ammonium sulphate		■					
Thiamine	■		■				
Autolysed yeast					■	■	■
Yeast hulls				■			
SKU	1 kg 10 kg	1 kg 10 kg	1 kg 10 kg	1 kg	1 kg	1 kg	1 kg
Dosage	20 g/hL	20 g/hL	20 g/hL	20-40 g/hL	20-40 g/hL	20-30 g/hL	20-30 g/hL
Price per kg excl. VAT	R 293.00 R 254.10	R 145.00 R 110.60	R 242.00 R 218.70	R 601.00	R 533.00	R 533.00	R 466.00

NUTRIENTS

BACTERIA

BACTERIA



	Anchor Duet Arom	Anchor Duet Soft
Fruit and spicy notes	■	
Mouthful and softness		■
Co-inoculation	■	■
Red wine	■	■
White wine		■
<i>Oenococcus oeni</i>	■	■
<i>Lactobacillus plantarum</i>	■	■
SKU	25 g	25 g
Dosage	1 g/hL	1 g/hL
Price per unit excl. VAT	R 1049.00	R 1088.00

ENZYMES

	Expression Aroma	Clear	Clear Extreme	Batonnage	Extra Press	Rapidase Filtration
White and Rosé wine						
Red wine						
Liquid						
Granulated						
Aroma precursor extraction						
Clarification						
Efficient pressing						
Flotation						
Yeast autolysis						
Colour and polyphenol extraction						
Short maceration						
Efficient filtration						
Inhibit lactic acid bacteria						
SKU	100 g	100 g 1 kg 5 kg 20 kg	100 g	100 g	5 kg 20 kg	1 kg
Dosage	2-4 g/100 kg	1-3 g/hL 1-4 ml/hL	1-4 g/hL	3-5 g/hL	2-3 ml/100 kg	3-6 ml/hL
Price per unit excl. VAT	R 240.00	R 246.00	R 269.00	R 411.00		
Price per kg excl. VAT		R 718.00 R 695.00 R 495.70			R 725.00 R 724.65	R 750.00

ENZYMES



	Flotation	Extra Color	Extra Fruit	Fast Color	Delvozyme
White wine					
Red wine					
Liquid					
Granulated					
Aroma precursor extraction					
Clarification					
Efficient pressing					
Flotation					
Yeast autolysis					
Colour and polyphenol extraction					
Short maceration					
Inhibit lactic acid bacteria					
SKU	5 kg	100 g 1 kg	100 g	5 kg	1 kg
Dosage	1-2 ml/hL	2-4 g/100 kg	2-4 g/100 kg	1-3 ml/hL	100-500 mg/L
Price per unit excl. VAT		R 252.00	R 272.00		
Price per kg excl. VAT	R 789.00	R 1889.00		R 716.60	R 2118.00

TANNINS



	FT Blanc	FT Blanc Citrus	FT Rouge	FT Rouge Berry
Fermentation				
Ageing				
Finishing				
White				
Rosé				
Red				
Promotes colour, body and fruit				
Anti-oxidative				
Mouthfeel				
Structure				
Mid-palate				
Stabilises colour				
Enhances fruit				
Protects against rot				
Enhances ageing potential				
SKU	1 kg	1 kg	1 kg 5 kg	1 kg
Dosage	5-15 g/hL	2-15 g/hL	20-50 g/hL	2-20 g/hL
Price per kg excl. VAT	R 688.00	R 832.00	R 317.00 R 264.40	R 1078.00

MANNOPROTEINS



	Claristar	Final Touch POP	Final Touch Tonic	Final Touch Gusto
White wine	■		■	
Rosé wine	■		■	
Red wine	■			■
Sparkling and MCC wines		■		
Tartaric stabilisation	■			
Enhanced mouthfeel	■	■	■	■
Stabilises aroma			■	■
Softens tannins				■
Enhanced softness				■
Enhanced bubble finesse		■		
SKU	2.5 L	1 L	1 L	1 L
Dosage	50-120 ml/hL*	20-40 ml/hL	20-40 ml/hL	10-40 ml/hL
Price per L excl. VAT	R 1142.40	R 1117.00	R 1117.00	R 1117.00

*subject to analysis

ORDER FORM 2018/2019

DATE:

CELLAR:

AREA:

TEL:

CONTACT PERSON:

ACCOUNT NUMBER:

ORDER NUMBER:

DELIVERY DATE:

Prices valid from 1 December 2018.

CODE	PRODUCT	QUANTITY ORDERED
YEAST		
695	Exotics Mosaic	
936	Exotics Novello	
693	Alchemy I	
694	Alchemy II	
919	Alchemy III	
920	Alchemy IV	
692	VIN 2000	
625	VIN 13	
613	VIN 7	
636	NT 116	
601	WE 14	
609	N 96	
641	NT 202	
639	NT 50	
640	NT 112	
603	WE 372	
667	Fermivin LVCB	
661	Fermivin VR5	
651	Fermivin A33	
650	Fermivin MT48	
670	Fermivin XL	
666	Fermivin 4F9	
668	Fermivin Champion	
NUTRIENTS		
680	Anchorferm 1 kg	
652	Anchorferm 10 kg	
655	Nutrivin 1 kg	
630	Nutrivin 10 kg	
615	Nutrivin Super 1 kg	
616	Nutrivin Super 10 kg	
669	Extraferm	
938	Natuferm Bright	
939	Natuferm Pure	
4114	Natuferm	

CODE	PRODUCT	QUANTITY ORDERED
BACTERIA		
900	Anchor Duet Arom	
901	Anchor Duet Soft	
ENZYMES		
4080	Rapidase Expression Aroma	
4082	Rapidase Clear 100 g	
4078	Rapidase Clear 1 kg	
935	Rapidase Clear 5 kg	
4079	Rapidase Clear 20 kg	
4115	Rapidase Clear Extreme	
4081	Rapidase Batonnage	
934	Rapidase Extra Press 5 kg	
4088	Rapidase Extra Press 20 kg	
812	Rapidase Flotation	
4077	Rapidase Extra Color 100 g	
4087	Rapidase Extra Color 1 kg	
4104	Rapidase Extra Fruit	
4116	Rapidase Fast Colour	
4117	Rapidase Filtration	
4044	Delvozyme	
TANNINS		
684	FT Blanc	
923	FT Blanc Citrus	
800	FT Rouge 1 kg	
803	FT Rouge 5 kg	
924	FT Rouge Berry	
MANNOPROTEINS		
4122	Claristar	
921	Final Touch POP	
922	Final Touch TONIC	
937	Final Touch GUSTO	

For more information contact us or one of our consultants in your area:

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Mmule Masalesa: 082 882 3539

Orange River, Worcester, Algoa, Klein Karoo, Breedekloof, Robertson, Tulbagh

Praisyl Dlamini: 082 907 0171

Midlands, Southern Cape, Cape Peninsula, Overberg, Durbanville, Paarl, Swartland, Johannesburg

Lauren Behrens: 082 426 1369

Olifants River, Stellenbosch, Garden Route, Franschhoek, Helderberg

Julie de Klerk: 082 943 0651

IOC product portfolio

IOC PRICELIST 2019



PRICES VALID FROM 1 DECEMBER 2018 TO 30 NOVEMBER 2019.
IOC PRODUCT ORDERS CAN BE PLACED FROM 1 JANUARY 2019.
ALL PRICES EXCLUDING VAT.

CODE:	PRODUCT:	SKU:	Product description:	Price:	Per kg/L/unit:
YEAST					
4245	IOC 18-2007**	500 g	Neutral aroma contribution, maintaining varietal typicity and revealing terroir. A strong yeast with a high fermentation capacity in bottle, at low temperatures and to restart fermentation. Traditional yeast for bottle fermentation.	R 551.00	per kg
4243	TwICE	500 g	To enhance fresh citrus, peach, apricot and floral aromas in complex wines. Increased front and mid-palate roundness, followed by a fresh finish to create a balanced wine. For Chardonnay, Viognier, Grenache and Sémillon.	R 625.00	per kg
4280	B 2000	500 g	Used to significantly enhance varietal notes for the production of intense, fruity and fresh white and rosé wines.	R 551.00	per kg
4281		10 kg		R 510.00	per kg
4242	IOC BE THIOLS	500 g	For the formation of fruity (citrus and exotic fruit) thiols without the formation of SO ₂ . For Sauvignon blanc, Colombard and Rosé wines.	R 625.00	per kg
4241	IOC BE FRUITS	500 g	For the production of high concentrations of fruity esters to enhance strawberry, pineapple and citrus notes for intensely fruity wines.	R 625.00	per kg
4240	IOC Fresh Rosé	500 g	Increased intensity in floral, citrus and spicy aroma notes in complex and round Rosé wines. Softens the wine by decreasing acidity, dryness and bitterness. For rosé from Shiraz and Cabernet Sauvignon.	R 625.00	per kg
4244	IOC R 9008	500 g	For the development of ripe fruit aromas, roundness and volume in structured red wines made from mature grapes. It minimises the perception of dryness and bitterness, herbaceous aromas and aggressive tannins. For Merlot, Cabernet Sauvignon, Cabernet franc, Malbec and Grenache.	R 583.00	per kg
NUTRIENTS					
4250	Acitivit**	1 kg	A complex nutrient containing DAP, inactivated yeast and thiamine to optimise yeast viability in nitrogen deficient musts.	R 207.00	per kg
4251	Activit Nat**	1 kg	A natural fermentation activator that provides amino acids, small peptides and stress resistance factors. It is for use in musts with low to moderate nitrogen deficiencies and enhances the organoleptic quality of the wine.	R 455.00	per kg
4270	Phosphates titrés*	1 kg	A nutrient containing DAP and thiamine chlorhydrate to optimise yeast fermentation. Ideal for MCC secondary fermentation.	R 268.00	per kg
4252	Extra PM*	1 kg	A fermentation activator specifically developed for bottle fermentation. It contains inactivated yeast rich in glutathione to conserve varietal aroma and improve wine ageing, roundness and elegance.	R 808,00	per kg
4253	Nutriflore FML*	1 kg	A natural lactic acid bacteria activator consisting of inactivated yeast to support MLF in low pH wines.	R 403.00	per kg
BACTERIA					
4201	Inobacter*	25 hL	A bacteria starter culture for very low pH white and rosé musts and wine.	R 1 100.00	per unit
4202		100 hL		R 2 225.00	per unit
4203		1000 hL		R 20 500.00	per unit

IOC PRICELIST 2019



CODE:	PRODUCT:	SKU:	Product description:	Price:	Per kg/L/unit:
ENZYMES**					
4119	Inozyme	50 g	A pectolytic enzyme to help accelerate the clarification of white and rosé musts and improve wine filtration.	R 102.00	per unit
4118	Inozyme Terroir	50 g	An highly concentrated enzyme to help accelerate clarification and improve wine filtration in white, rosé and thermovinified musts.	R 154.00	per unit
TANNINS					
4221	Tanin SR Granulés	1 kg	Concentrated catechin tannins.	R 252.00	per kg
4222		5 kg	Fermentation tannin for colour stabilisation and improved structure in red wines and increased roundness in white wines.	R 186.00	per kg
4227	Tanin SR Terroir	1 kg	A combination of catechin and grape seed tannins for young red wines with structural deficiencies. During fermentation it helps to stabilise colour and reinforce the anti-oxidative properties of SO ₂ . During ageing/cellaring it improves structure and colour stability.	R 765.00	per kg
4220	Tanin Bouquet R36	1 kg	A fermentation tannin for red and rosé musts to increase cherry and strawberry aroma characters and stabilise colour.	R 760.00	per kg
4228	Tanifase Elevage	1 kg	Tannin extracted from oak and added after MLF or a few weeks before bottling. Stabilises colour and wine aroma and contributes to an increase in wine balance.	R 700.00	per kg
4223	Essential Oak Sweet	500 g	A finishing tannin that is a blend of ellagic tannins that contributes to softness and sweetness.	R 2 225.00	per kg
4224	Essential Oak Strong	250 g	A finishing tannin that is a blend of ellagic tannins that contributes to balance and structure.	R 3 350.00	per kg
SULPHUR PRODUCTS*					
4260	Sulfitanin	5 L	A SO ₂ solution of ammonium bisulfite and tannin for addition in must to prevent oxidation and microbial spoilage and to extract and stabilise the colour in red wines.	R 170.00	per L
FINING**					
4232	Freshprotect	1 kg	A complex formula of PVPP, bentonite, cellulose and gum arabic for white and rosé wines that show a sensitivity to oxidation. Eliminates the brown colour in oxidised wines. Improves the aromatic profile by decreasing bitter and herbaceous notes.	R 302.00	per kg
4231	Colorprotect V	1 kg	A complex formula of PVPP, bentonite and vegetal protein for white and rosé must and wine to protect against oxidation and 'pinking'. Eliminates the brown colour in oxidised wines.	R 334.00	per kg
FLOTATION**					
4237	Qi-Up XC	1 kg	A natural, biodegradable and non-allergenic flotation additive for white, rosé and red musts that enhances the speed and performance with which the particles separate from the suspension.	R 780.00	per kg
MCC BOTTLING					
4233	Clarifiant XL*	1 L	A liquid riddling additive suitable for manual and automated riddling with a high degree of clarification and sedimentation.	R 186.00	per L
4236		5 L		R 175.00	per L
4235		10 L		R 164.00	per L
4226	Solution ST*	1 L	Assists clarification during riddling.	R 180.00	per L
4225		10 L	Prevents oxidation and prevents and treats reductive odours to increase the ageing potential of the wine.	R 159.00	per L

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IOC PRICELIST 2019: ALL PRICES EXCLUDING VAT.

CONTACT PERSON:

CODE:	PRODUCT:	SKU:	QUANTITY ORDERED:
YEAST			
4245	IOC 18-2007**	500 g	
4243	TWICE	500 g	
4280	B 2000	500g	
4281		10 kg	
4242	IOC BE THIOLS	500 g	
4242	IOC BE FRUITS	500 g	
4240	IOC Fresh Rosé	500 g	
4244	IOC R 9008	500 g	
NUTRIENTS			
4250	Acitivit**	1 kg	
4251	Activit Nat**	1 kg	
4270	Phosphates titrés*	1 kg	
4252	Extra PM*	1 kg	
4253	Nutriflore FML*	1 kg	
BACTERIA			
4201	Inobacter*	25 hL	
4202		100 hL	
4203		1000 hL	
ENZYMES**			
4119	Inozyme	50 g	
4118	Inozyme Terroir	50 g	

CODE:	PRODUCT:	SKU:	QUANTITY ORDERED:
TANNINS			
4221	Tanin SR Granulés	1 kg	
4222		5 kg	
4227	Tanin SR Terroir	1 kg	
4220	Tanin Bouquet R36	1 kg	
4228	Tanifase Elevage	1 kg	
4223	Essential Oak Sweet	500 g	
4224	Essential Oak Strong	250 g	
SULPHUR PRODUCTS			
2460	Sulfitanin*	10 L	
FINING**			
4231	Colorprotect V	1 kg	
4232	Freshprotect	1 kg	
FLOTATION**			
4237	Qi-Up XC	1 kg	
MCC BOTTLING			
4233	Clarifiant XL*	1 L	
4236		5 L	
4235		10 L	
4226	Solution ST*	1 L	
4225		5 L	

* exclusive for MCC

** can also be used for MCC production

For more information contact us or one of our consultants in your area:

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Mmule Masalesa: 082 882 3539

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IOC product portfolio

All MCC related queries

