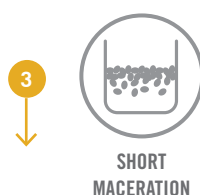
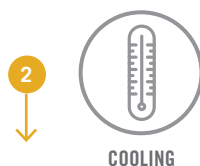
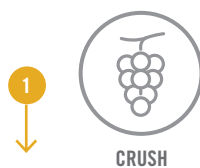


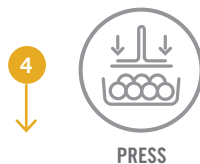
ROSÉ WINE IN THE **ESTER** STYLE VIA MACERATION

TASTING NOTES: Raspberry, strawberry, cherry and fruity esters.

All red varieties, especially Pinotage.



Add **RAPIDASE® EXPRESSION AROMA** as early as possible during maceration at 2 - 4 g/100 kg for the enhanced extraction of aroma precursors.



Add **RAPIDASE® FLOTATION** as early as possible after pressing at 1 - 3 ml/hL to reduce flotation time and increase migration of solid particles.



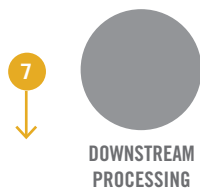
30-60 NTU
Add **RAPIDASE® CLEAR** for settling, more compact lees and clearer must.
> 13°C: 1 - 2 ml/hL
10 - 12°C: 2 - 3 ml/hL
Lower NTU's promote fruity ester production.

Rehydrate yeast in **NATUFERM® BRIGHT** at 20 - 30 g/hL, for a unique formulation rich in available amino nitrogen to promote a healthy yeast population and the production of aromatic compounds by the yeast. Add a second dosage before 1/3 of fermentation.



12 -16 °C
Add **ANCHOR NUTRIVIN** (complex yeast nutrient) 2 - 3 days after the start of the AF at 20 g/hL and future dosages as needed.

Inoculate for AF with **ANCHOR VIN 13** at 20 g/hL.



Add **FINAL TOUCH® TONIC** at 20 - 40 ml/hL to preserve the longevity of the aroma compounds and enhance the mouthfeel properties.

Add **CLARISTAR®** at the recommended dosage based on the analysis performed by Anchor Oenology to ensure tartrate stability in all Rosé wines.

