

ANCHOR OENOLOGY

PRICE LIST 2019/2020



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ORDER ONLINE: WWW.ANCHOROENOLOGY.COM

Prices valid from 1 December 2019 to 30 November 2020. All prices excluding VAT.

PRODUCT NAME	MAIN APPLICATION	CODE	SKU	Price	Per kg/ L/unit
CLARIFICATION					
ColorProtect V	Reduce oxidation effects	4231	1 kg	R350,00	kg
ColorProtect V MES	Liquid formulation to reduce oxidation effects	4322	10 L	R1 550,00	unit
Qi-Fine	Remove oxidised compounds	4309	1 kg	R850,00	kg
		4233	1 L	R255,00	L
Clarifiant XL	Clarification during riddling	4236	5 L	R975,00	unit
		4235	10 L	R1 790,00	unit
Inofine V	Settling	4307	1 kg	R320,00	kg
		4308	15 kg	R4 200,00	unit
Inofine V MES	Quick flocculation and settling	4321	22 kg	R2 310,00	unit
Qi-UP XC	Concentrated solution for the flotation of white, rosé and red juice	4237	1 kg	R875,00	kg
Bent-Up	Bentonite for flotation	4310	25 kg	R500,00	unit
Qi No[Ox]	Prevent or treat oxidation	4311	1 kg	R650,00	kg
YEASTS					
<i>White wine production</i>					
Exotics Mosaic	Iconic, barrel fermented white wines with intense mouthfeel	695	250 g	R380,00	unit
Exotics Novello	Iconic, fresh and fruity wines with thiol aromas	936	250 g	R380,00	unit
Alchemy I	Wines with fruity and floral esters	693	1 kg	R925,00	kg
Alchemy II	Wines with volatile thiols	694	1 kg	R925,00	kg
VIN 2000	Full-bodied wines with good mouthfeel	692	1 kg	R710,00	kg
VIN 13	Aromatic white wines	625	1 kg*/**	R710,00	kg
VIN 7	Thiolic white wines	613	1 kg*/**	R560,00	kg
NT 116	Crisp, aromatic white wines	636	1 kg*/**	R710,00	kg
WE 14	Natural sweet white wines	601	1 kg	R600,00	kg
N 96	Strong fermenting, all-purpose wine yeast	609	1 kg*	R380,00	kg
LVCB	Mineral, fresh, aromatic white wines	667	500 g	R380,00	unit
4F9	Aromatic white wines with a long finish	666	500 g	R380,00	unit
Champion	Restarting stuck fermentations	668	500 g	R380,00	unit
18-2007	Sparkling wines	4245	500 g	R302,50	unit
Twice	Fresh, complex and balanced white wines	4243	500 g	R340,00	unit
B 2000	Fresh and aromatic white wines	4280	500 g**	R305,00	unit
BE THIOLS	Wines with fruity thiols	4242	500 g	R337,50	unit
BE FRUITS	Wines with fruity esters	4241	500 g	R337,50	unit
GAÍA	Bio-protection for grapes and must	4123	500 g	R800,00	unit
<i>Rosé wine production</i>					
Exotics Mosaic	Iconic, barrel fermented rosé wines with intense mouthfeel	695	250 g	R380,00	unit
Exotics Novello	Iconic, fresh and fruity wines with thiol aromas	936	250 g	R380,00	unit
Alchemy IV	Intense fruit rosé wines	920	1 kg	R925,00	kg
VIN 13	Aromatic rosé wines	625	1 kg*/**	R710,00	kg
NT 116	Crisp, aromatic rosé wines	636	1 kg*/**	R710,00	kg
4F9	Aromatic rosé wines with a long finish	666	500 g	R380,00	unit
XL	Fruity and smooth rosé wines	670	500 g	R380,00	unit
Champion	Restarting stuck fermentations	668	500 g	R380,00	unit
Fresh Rosé	Complex and round rosé wines	4240	500 g	R340,00	unit
18-2007	Sparkling rosé wines	4245	500 g	R302,50	unit
B 2000	Fresh and aromatic rosé wines	4280	500 g**	R305,00	unit
GAÍA	Bio-protection for grapes and must	4123	500 g	R800,00	unit

PRODUCT NAME	MAIN APPLICATION	CODE	SKU	Price	Per kg/ L/unit
<i>Red wine strains</i>					
Exotics Mosaic	Iconic, barrel-aged red wines	695	250 g	R380,00	unit
Exotics Novello	Soft, full-bodied and aromatic red wines	936	250 g	R380,00	unit
Alchemy III	Complex red wines	919	1 kg	R925,00	kg
Alchemy IV	Intense fruit red wines	920	1 kg	R925,00	kg
NT 202	Intense, structured and complex red wine	641	1 kg**	R655,00	kg
NT 50	Fruity, rounded and easy drinking red wines	639	1 kg*	R655,00	kg
NT 116	Full-bodied red wines for barrel maturation	636	1 kg*/**	R710,00	kg
NT 112	Red wines with firm tannin structure	640	1 kg	R710,00	kg
WE 372	Fruity and floral red wines	603	1 kg*	R600,00	kg
WE 14	Fruity Pinotage wines	601	1 kg	R600,00	kg
VR5	Red wines to be aged	661	500 g	R380,00	unit
MT48	Fruity and spicy red wines	650	500 g	R380,00	unit
A33	Structured red wines	651	500 g	R380,00	unit
XL	Fruity and smooth red wines	670	500 g	R380,00	unit
P21	High quality, fruity red wines	4315	500 g	R400,00	unit
Champion	Restarting stuck fermentations	668	500 g	R380,00	unit
R 9008	Complex red wines from mature fruit	4244	500 g	R320,50	unit
Révélation Terroir	Fruity red wines with finesse	4294	500 g	R337,50	unit
GAÏA	Bio-protection for grapes and must	4123	500 g	R800,00	unit

PRE-ORDER: 5 kg* | 10 kg**

NUTRIENTS

Anchorferm	Rehydration	680	1 kg	R310,00	kg
		652	10 kg	R2 670,00	unit
Nutrivin	Standard fermentation conditions	655	1 kg	R155,00	kg
		630	10 kg	R1 255,00	unit
Nutrivin Super	Challenging fermentation conditions	615	1 kg	R255,00	kg
		616	10 kg	R2 296,00	unit
Natuferm	A yeast-derived nutrient source of organic nitrogen	4114	1 kg	R560,00	kg
Natuferm Pure	A yeast-derived nutrient source of organic nitrogen	939	1 kg	R560,00	kg
Natuferm Bright	Enhanced aroma production in white and rosé wines	938	1 kg	R495,00	kg
Natuferm Fruity	Enhanced fruitiness in red wines	4314	1 kg	R495,00	kg
Actiprotect+	Yeast protection	4283	1 kg	R635,00	kg
Activit Nat	Fermentation activator	4251	1 kg	R499,00	kg
Activit	Sluggish alcoholic fermentation	4250	1 kg	R217,00	kg
Extra PM	Fermentation activator for bottle fermentation	4252	1 kg	R899,00	kg
Phosphates Titres	Fermentation activator for sparkling wines	4270	1 kg	R285,00	kg
		4300	5 kg	R1 375,00	unit
Nutriflore FML	Malolactic fermentation	4253	1 kg	R445,00	kg

BACTERIA

Duet Arom	Fruity and spicy notes	900	25 g	R1 105,00	unit
Duet Soft	Mouthfeel and softness	901	25 g	R1 145,00	unit
Solo Select	Structure and balance	4316	25 g	R1 195,00	unit
Inobacter	Low pH must and wine	4201	25 hL	R1 200,00	unit
		4202	100 hL	R2 524,31	unit
		4203	1 000 hL	R23 414,30	unit

PRODUCT NAME	MAIN APPLICATION	CODE	SKU	Price	Per kg/ L/unit
ENZYMES					
<i>White and rosé wine production (G:granulated / L:liquid)</i>					
Expression Aroma	Aroma precursor extraction in white wines (G)	4080	100 g	R255,00	unit
		4303	1 kg	R985,00	kg
Extra Press	Efficient grape pressing (L)	934	5 kg	R3 825,00	unit
		4088	20 kg	R15 300,00	unit
		4082	100 g	R260,00	unit
		4078	1 kg	R750,00	kg
Clear	Clarification of grape must (G/L)	935	5 kg	R3 600,00	unit
		4079	20 kg	R10 700,00	unit
		4115	100 g	R285,00	unit
Clear Extreme	Clarification under difficult conditions (G)	4115	100 g	R285,00	unit
Flotation	Grape must flotation (L)	812	5 kg	R4 825,00	unit
Batonnage	Enhancing yeast autolysis to release mannoproteins (G)	4081	100 g	R435,00	unit
Filtration	Facilitate and speed up filtration (L)	4117	1 kg	R945,00	kg
Inozyme	Clarification and filtration (G)	4119	50 g	R107,00	unit
Inozyme Terroir	Clarification under difficult settling conditions (G)	4118	50 g	R170,00	unit
Delvozyme	Control of lactic acid bacteria population (G)	4044	1 kg	R2 225,00	kg
<i>Red wine production (G: granulated / L: liquid)</i>					
Extra Fruit	Aroma precursor extraction in red wines (G)	4104	100 g	R285,00	unit
Extra Color	Colour and polyphenol extraction in quality maceration (G)	4077	100 g	R265,00	unit
		4087	1 kg	R2 100,00	kg
Fast Color	Fast colour and polyphenol extraction during short maceration (L)	4116	5 kg	R3 775,00	unit
Filtration	Facilitate and speed up filtration (L)	4117	1 kg	R945,00	kg
Delvozyme	Control of lactic acid bacteria population (G)	4044	1 kg	R2 225,00	kg
TANNINS					
<i>Fermentation tannins</i>					
Tanin Bouquet R36	Enhance red berry fruit aroma	4220	1 kg	R895,00	kg
		4221	1 kg	R285,00	kg
Tanin SR	Improve colour, structure and roundness	4222	5 kg	R1 350,00	unit
		4297	15 kg	R3 000,00	unit
Tanin SR Terroir	Stabilise colour and anti-oxidant	4227	1 kg	R870,00	kg
FullColor	Colour stabilisation	4323	1 kg	POR***	kg
FT Blanc	Prevent browning on <i>Botrytis</i> contaminated grapes	684	1 kg	R688,00	kg
FT Blanc Citrus	Enhance fruity aromas in white and rosé wine	923	1 kg	R832,00	kg
FT Rouge Berry	Expression of red berry notes in red & rosé wines	924	1 kg	R1 078,00	kg
<i>Ageing and finishing tannins</i>					
Essential Free Veg	Reduce herbaceous characters	4229	500 g	R325,00	unit
Essential Oak Barrel	Improved fullness	4239	500 g	R2 497,50	unit
Essential Oak Strong	Structure	4224	250 g	R950,00	unit
Essential Oak Sweet	Softness and sweetness	4223	500 g	R1 600,00	unit
Essential Passion	Enhanced fruitiness	4230	500 g	R1 600,00	unit
Essential PEL	Structure and freshness	4246	500 g	R1 675,00	unit
Essential PEP	Stabilise colour and add structure	4238	500 g	R1 225,00	unit
Privilège Bleu	Body and aromatic intensity	4247	250 g	R2 045,55	unit
Privilège Noir	Red and ripe fruit notes	4248	250 g	R1 888,20	unit
Tanifase Elevage	Increase balance	4228	1 kg	R1 500,00	kg
<i>Conservation tannins</i>					
Solution ST	Preservation during second fermentation and riddling	4226	1 L	R167,00	L
		4225	10 L	R1 670,00	unit
Tanin Cristallin	Antiseptic, adding structure and finesse to white wines	4313	1 kg	POR***	kg
MANNOPROTEINS					
Final touch Pop	Improve the quality of sparkling wines	921	1 L	R1 180,00	L
Final touch Tonic	Enhance quality and prevent premature ageing	922	1 L	R1 180,00	L
Final touch Gusto	Enhance the organoleptic and sensory properties of red wines	937	1 L	R1 180,00	L

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STABILISATION					
Claristar	Tartrate stabilisation and improvement of wine quality	4122	2.5 L	R2 997,50	unit
SULPHUR PRODUCTS					
Sulfitanin Liquid	Sulphur adjustment	4260	5 L	R950,00	unit
		4261	10 L	R1 800,00	unit
Inodose 5	Sulphur adjustment in barrels	4288	42 tablets	R195,00	unit
YEAST BIOPRODUCTS					
Glutarom	Protection of primary aromas against oxidation	4304	1 kg	R490,00	kg
SPECIFIC TREATMENTS					
Extraferm	Detoxification and improving yeast viability	669	1 kg	R635,00	kg
Acticarbone Eno	Remove discolouration	4282	15 kg	R2 925,00	unit
Otaclean	Remove unwanted odour compounds	4292	1 kg	R445,00	kg
Netarom	Remove reductive aromas	4291	1 kg	R580,00	kg
Fyneo	Fining agent	4306	1 kg	R1 200,00	kg
MCC					
<i>Press</i>					
Sulfitanin Liquid	Sulphur adjustment	4260	5 L	R950,00	unit
		4261	10 L	R1 800,00	unit
<i>Enzymes</i>					
Clear Extreme	Clarification in difficult conditions	4115	100 g	R285,00	unit
Inozyme	Clarification and filtration	4119	50 g	R107,00	unit
Inozyme Terroir	Clarification under difficult settling conditions	4118	50 g	R170,00	unit
<i>Clarification</i>					
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<i>Yeast</i>					
18-2007	Sparkling base wines	4245	500 g	R302,50	unit
VIN 13	Aromatic base wines	625	1 kg**	R710,00	kg
N 96	Strong fermenting, neutral yeast	609	1 kg*	R380,00	kg
<i>Nutrition</i>					
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Activit	Sluggish alcoholic fermentation	4250	1 kg	R217,00	kg
<i>MLF</i>					
Duet Soft	Enhanced mouthfeel and softness	901	25 g	R1 145,00	unit
		4201	25 hL	R1 200,00	unit
Inobacter	Low pH must and wine	4202	100 hL	R2 524,31	unit
		4203	1 000 hL	R23 414,30	unit
Nutriflore FML	Malolactic fermentation	4253	1 kg	R445,00	kg
<i>Second fermentation</i>					
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Phosphates Titres	Fermentation activator for sparkling wines	4270	1 kg	R285,00	kg
		4300	5 kg	R1 375,00	unit
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N 96	Strong fermenting, neutral yeast	609	1 kg*	R380,00	kg
		4233	1 L	R255,00	L
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		4235	10 L	R1 790,00	unit
Solution ST	Preservation during riddling	4226	1 L	R167,00	L
		4225	10 L	R1 670,00	unit
<i>Dosage</i>					
Final Touch POP	Improve quality of sparkling wines	921	1 L	R1 180,00	L

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