

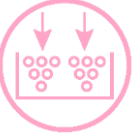

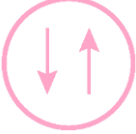


# ROSÉ WINE STYLE PROTOCOL: AMYLIC

Tasting notes: candy, sweet, confectionary and bonbon.  
All red varieties, except Pinotage.

WINEMAKING STAGE	ACTION	DESIRED WINE STYLE AND PRODUCT RECOMMENDATIONS AMYLIC STYLE
    	Press enzyme.	Add as early as possible to increase juice yields and allow for softer and shorter press cycles: <b>RAPIDASE EXTRA PRESS</b> at 2 - 3 mL/100 kg  Allow for minimum skin contact before direct pressing (depending on desired colour intensity)  Cooling.
	Settling enzyme.	Add directly to the clarification tank post pressing (select one): <b>RAPIDASE CLEAR</b> at 1 - 3 g/hL (granulated) or 1 - 4 mL/hL (liquid) (normal settling conditions)  OR <b>RAPIDASE CLEAR EXTREME</b> at 1 - 4 g/hL (more challenging settling conditions)  OR <b>RAPIDASE FLOTATION</b> at 1 - 3 mL/hL (to reduce flotation time and increase migration of solid particles)
	OPTIONAL: Colour correction.  (Contact your Technical Sales Manager if you require product options with anti-oxidant capabilities and/or for <i>Botrytis</i> management).	In the case of too intense colour, add to the juice as early as possible: <b>IOC ACTICARBONE ENO</b> at 25 - 100 g/hL with the following considerations/precautions: <ul style="list-style-type: none"> <li>- Perform lab trial using paper filter (instant results; few minutes required)</li> <li>- Do not add SO<sub>2</sub> in the juice before using Acticarbone. SO<sub>2</sub> does not interfere with Acticarbone, but it will hide the true colour until the end of fermentation when all the free SO<sub>2</sub> is consumed.</li> <li>- During addition, keep carbon in suspension for 30-60 minutes before starting flotation/filtration/cold settling.</li> <li>- Carbon has to be removed from the juice before fermentation. Flotation with Bent'Up is recommended.</li> </ul>
	Settling/flotation and fining.	Add directly to the settling/flotation tank (multiple products may be selected): <b>IOC INOFINE V MES</b> at 50 - 100 mL/hL <b>IOC BENT'UP</b> at 30 - 80 g/hL <b>IOC COLORPROTECT V</b> at 25 - 80 g/hL <b>IOC QI UP'XC</b> at 3 - 10 g/hL



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<b>RACK TO FERMENTATION TANK</b>	Solids content.	50 - 80 NTU
<b>ALCOHOLIC FERMENTATION</b>	Rehydration nutrient.	Add to the rehydration solution <b>ANCHOR REVIVE</b> at 30 g/hL
	Yeast strain.	<b>ANCHOR LEGACY VIN 13</b> at 20 g/hL
	Fermentation temperature.	13 °C
	Organic and complex nutrition.	Add <b>NATUFERM PURE</b> at 20 - 40 g/hL at the beginning of the fermentation <b>ANCHOR CONQUER</b> at 20 - 40 g/hL at 1/3 of fermentation (optional: dosage based on YAN level and yeast requirement)
<b>FINING (OPTIONAL)</b>	Fining aids.	Recommended fining aids (bench trials recommended to determine dosage): <b>IOC QI NO[OX]</b> at 20 - 60 g/hL
<b>STABILISATION</b>	Protein stabilisation.	Add: <b>IOC BENT'UP</b> at 30 - 80 g/hL
<b>FINISHING/ PRE-BOTTLING</b>	Finishing aids. (Bench trials should be conducted to determine optimal dosage. Contact your Technical Sales Manager and request assistance with the Anchor Oenology fining and finishing kit).	Recommended addition of arabic gum <u>and/or</u> mannoprotein: <b>IOC FLASHGUM RMF</b> at 20 - 80 mL/hL improves mouthfeel, volume and fullness AND/OR <b>FINAL TOUCH</b> range at 5 - 40 mL/hL improves quality and prevents premature ageing