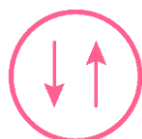
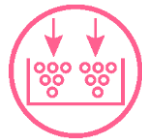


ROSÉ WINE STYLE PROTOCOL: FRUITY ESTERS

Tasting notes: raspberry, strawberry, cherry and fruity esters.
All red varieties, especially Pinotage.



WINEMAKING STAGE	ACTION	DESIRED WINE STYLE AND PRODUCT RECOMMENDATIONS FRUITY ESTERS
RECEPTION AND PRE-FERMENTATION	Press enzyme.	Add as early as possible to increase juice yields and allow for softer and shorter press cycles: RAPIDASE EXPRESSION AROMA at 2 - 4 g/100 kg Allow for 2 - 8 hours skin contact before pressing (depending on desired colour intensity) Cooling.
	Settling enzyme.	Add directly to the clarification tank post pressing (select one): RAPIDASE CLEAR at 1 - 3 g/hL (granulated) or 1 - 4 mL/hL (liquid) (normal settling conditions) OR RAPIDASE CLEAR EXTREME at 1 - 4 g/hL (more challenging settling conditions) OR RAPIDASE FLOTATION 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: IOC ACTICARBONE ENO at 25 - 100 g/hL with the following considerations/precautions: <ul style="list-style-type: none"> - Perform lab trial using paper filter (instant results; few minutes required) - Do not add SO₂ in the juice before using Acticarbone. SO₂ does not interfere with Acticarbone, but it will hide the true colour until the end of fermentation when all the free SO₂ is consumed. - During addition, keep carbon in suspension for 30-60 minutes before starting flotation/filtration/cold settling. - Carbon has to be removed from the juice before fermentation. Flotation with Bent'Up is recommended.
	Settling/flotation and fining.	Add directly to the settling/flotation tank (multiple products may be selected): IOC INOFINE V MES at 50 - 100 mL/hL IOC BENT'UP at 30 - 80 g/hL IOC COLORPROTECT V at 25 - 80 g/hL IOC QI UP'XC at 3 - 10 g/hL



WINEMAKING STAGE	ACTION	DESIRED WINE STYLE AND PRODUCT RECOMMENDATIONS FRUITY ESTERS
RACK TO FERMENTATION TANK	Solids content.	60 - 80 NTU
ALCOHOLIC FERMENTATION	Rehydration nutrient.	Add ANCHOR REVIVE at 30 g/hL to the rehydration solution
	Yeast strain.	ANCHOR LEGACY VIN 13 at 20 g/hL
	Fermentation temperature.	12 - 16°C
	Organic and complex nutrition.	Add NATUFERM BRIGHT at 20 g/hL at the beginning of the fermentation Add NATUFERM BRIGHT at 20 g/hL at 1/3 of fermentation ANCHOR NOURISH at 20 - 40 g/hL (optional: dosage based on YAN level and yeast requirement)
FINING (OPTIONAL)	Fining aids.	Recommended fining aids (bench trials recommended to determine dosage): IOC QI NO[OX] at 20 - 60 g/hL
STABILISATION	Protein stabilisation.	Add: IOC BENT'UP at 30 - 80 g/hL
FINISHING/ PRE-BOTTLING	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: IOC FLASHGUM RMF at 20 - 80 mL/hL improves mouthfeel, volume and fullness AND/OR FINAL TOUCH range at 5 - 40 mL/hL improves quality and prevents premature ageing