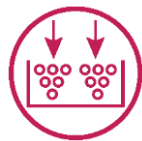


ROSÉ WINE STYLE PROTOCOL: RED BERRY

Tasting notes: red fruit, cherry, raspberry, redcurrant, pomegranate, smooth, some black fruits and roundness.
All red varieties, except Pinotage.



WINEMAKING STAGE	ACTION	DESIRED WINE STYLE AND PRODUCT RECOMMENDATIONS RED BERRY
RECEPTION AND PRE-FERMENTATION	Press enzyme.	<p>Add as early as possible for targeted extraction of aroma precursors: RAPIDASE EXPRESSION AROMA at 2 - 4 g/100 kg</p> <p>Allow for short maceration before pressing (depending on desired colour intensity)</p> <p>Cooling.</p>
	Settling enzyme.	<p>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)</p> <p>OR</p> <p>RAPIDASE CLEAR EXTREME at 1 - 4 g/hL (more challenging settling conditions)</p> <p>OR</p> <p>RAPIDASE FLOTATION at 1 - 3 mL/hL (to reduce flotation time and increase migration of solid particles)</p>
	OPTIONAL: Colour correction. (Contact your Technical Sales Manager if you require product options with anti-oxidant capabilities and/or for <i>Botrytis</i> management).	<p>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:</p> <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.	<p>Add directly to the settling/flotation tank (multiple products may be selected):</p> <p>IOC INOFINE V MES at 50 - 100 mL/hL</p> <p>IOC BENT'UP at 30 - 80 g/hL</p> <p>IOC COLORPROTECT V at 25 - 80 g/hL</p> <p>IOC QI UP'XC at 3 - 10 g/hL</p>



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RACK TO FERMENTATION TANK	Solids content.	80 - 130 NTU
ALCOHOLIC FERMENTATION	Rehydration nutrient.	Add ANCHOR REVIVE at 30 g/hL to the rehydration solution
	Yeast strain.	Inoculate the selected yeast strain (select one or ferment separately and blend): ANCHOR LEGACY NT 116 at 20 g/hL for fresh red fruit (alcohol tolerance 16%) AND/OR FERMIVIN XL at 30 g/hL for softness, round mouthfeel and red and black fruit (alcohol tolerance 15.5%) AND/OR ANCHVHOR ALCHEMY IV at 30 g/hL for intense red fruit aromas (alcohol tolerance 16%)
	Fermentation temperature.	18 - 22°C
	Organic and complex nutrition.	Add NATUFERM FRUITY at 20 - 40 g/hL at the beginning of the fermentation ANCHOR QONQUER at 20 - 40 g/hL at 1/3 of fermentation (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