

FINING



Fining agents can be both subtractive and additive. Subtractive fining agents are usually protein-based products added to wine to flocculate, i.e. to agglomerate with unstable or suspended particles. In most cases, the unwanted suspended particles in wine possess either a positive or a negative electrical charge while in a low pH, colloidal state. By introducing fining agents with an opposite electrical charge, the suspended particles are attracted to and combine with the fining agent. When these formed particles have grown sufficiently, they rapidly precipitate and form a sediment. Thus, the subtractive fining of wines improve their clarity, brightness, filterability, colloidal stability, microbiological stability and taste.

- fining can improve the brightness, clarity and filterability of the wine by removing suspended particles responsible for cloudiness;
- fining can increase the stability of the wine by eliminating particles that could potentially cause cloudiness/haze, like colouring material, certain polysaccharides and some metals, as well as haze-causing proteins in the case of white and rosé wine;
- fining can refine the sensory characteristics by targeting astringent and bitter tannins or by enhancing or adding to the aromatic expression.

The two main factors influencing the fining process, is that of pH and temperature. The pH of the wine has a direct influence in the relative charge of suspended

particles. An increased pH leads to a decrease in the charge of the suspended particles. This can negatively influence the removal of positively charged particles like proteins and some metals with negatively charged tannin or bentonite. Conversely, negatively charged phenolic compounds will be more difficult to precipitate with positively charged fining agents like gelatine, albumin (egg white), casein, isinglass, chitosan etc. In addition, lower temperatures speed up the fining process, while the process is more challenging at higher temperatures.

Contrary to subtractive fining, additive fining agents like finishing tannins, mannoproteins and yeast-derived protein fractions work by either overlaying, adding to or interacting with the configuration of certain compounds, usually those that play a role in the texture, structure, mouthfeel and stability of the wine. These interactions can also affect the aromatic profile of the wine.

It is imperative to perform bench trials to not only determine the product that is most suited to your wine, but also to define the ideal dosage rate to achieve the desired result. Anchor Oenology brings you a range of fining and finishing products, designed to naturally compliment and enhance your existing wine. These products are perfectly suited to use on finished wines and before bottling. Please contact your Technical Sales Manager if you are interested in exploring this amazing toolbox of fining and finishing possibilities.

FINING AGENTS



Qi-No[Ox]

- prevent and treat oxidation
- remove brown discolouration
- remove oxidative characters
- preserve aromatic freshness
- reduce vegetal notes and bitterness
- chitosan, bentonite and pea protein
- alternative to: casein and PVPP
- 20 - 60 g/hL (white/rosé)



Qi-Fine

- adsorbing polyphenolic compounds that play a role in oxidation
- corrects defects linked to bitterness and astringency
- sediments rapidly and creates compact lees
- complex blend of chitosan and pea protein
- alternative to: gelatine and isinglass
- 10 - 30 g/hL (white/rosé)



Fyneo

- clarification: facilitating sedimentation and stabilisation
- eliminate harsh and bitter back palate notes
- reduce astringency and bitterness
- preserve aromatic profile
- yeast protein extract
- alternative to: egg white, gelatine, pea proteins
- 5 - 15 g/hL (white/rosé)
5 - 30 g/hL (red)



Bent'Up

- clarification and protein stabilisation
- prevent protein haze in white wines
- prevent colour precipitation in red wines
- remove protein fractions
- remove oxidative enzyme complexes
- remove unstable phenolic fractions
- high performance, active sodium bentonite
- 30 - 80 g/hL (white/rosé/red)



FINISHING TANNINS | ELLAGIC



AMERICAN OAK

Privlège Bleu (white, rosé, red)

- silky and soft tannins
- vanilla, cocoa, chocolate and coffee notes
- 0.5 - 5 g/hL

FRENCH OAK

Privlège Noir (rosé, red)

- sweetness, elegance, finesse and fullness
- structure
- new oak characteristics
- 0.5 - 10 g/hL

FRENCH OAK

Tanifase Elevage (red)

- structure
- stabilise wine colour and aroma
- 2.5 - 15 g/hL

Essential Oak Sweet (white, rosé, red)

- sweetness
- roundness of the palate
- honey, vanilla and caramel notes
- 0.5 - 10 g/hL



FRENCH OAK

Essential Oak Strong (white, rosé, red)

- oak flavour
- structure, length and complexity
- liquorice and tobacco notes
- 0.5 - 10 g/hL

Essential Oak Barrel (white, rosé, red)

- fullness and balance
- vanilla, coconut and cappuccino notes
- 1 - 10 g/hL

FINISHING TANNINS | CONDENSED

GRAPE SEED

Essential PEP (white, rosé, red)

- build structure and palate density
- preserve sensorial freshness and colour
- 0.2 - 20 g/hL

GRAPE SKIN

Essential PEL (white, rosé, red)

- build refined tannin structure
- improve taste and balance
- 0.2 - 20 g/hL

A ratio of 2:1 of PEL:PEP is recommended.



EXOTIC WOOD

Essential Passion (white, rosé, red)

- red berry fruit aromas
- enhance mid palate
- 0.5 - 10 g/hL

EXOTIC WOOD

Essential Free Veg (white, rosé, red)

- mask greenness and vegetal characters
- reduce astringency
- 1 - 20 g/hL



MANNOPROTEIN SOLUTIONS



Final Touch POP

- adds softness, freshness & elegance
- results in better effervescence/bubble quality
- retain fermentation aromas and minerality during ageing and storage
- yeast derived mannoproteins
- sparkling and Cape Classique wines
- 20 - 40 ml/hL

Final Touch Tonic

- enhance the aromatic intensity and freshness
- reduce oxidative aromas
- increase finesse
- yeast derived mannoproteins
- white and rosé wines
- 20 - 50 ml/hL



Final Touch Gusto

- increase the aromatic intensity
- promote freshness and fruitiness
- reduce astringency
- increase the roundness of the structure
- yeast derived mannoproteins
- red wines
- 10 - 40 ml/hL