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CLARIFICATION & CLEANING MUST

CLARIFICATION METHODS

While there are various methods of clarification, the selected method should be based on:

- · characteristics of the must and suspended solids
- the practical implications in the cellar
- the desired final wine style

IMPACT IN WINE

The degree of must clarification in white wine is known to influence the following:

- fermentation kinetics and cell viability of the yeast
- sensory characteristics of the finished wine

Sterols are essential lipids that reinforce yeast resistance to ethanol, especially at the end of fermentation, and thus allow better cell viability and decrease the risk of sluggish fermentations. Lipid availability in the must also affects the formation of yeast volatiles, like acetate and ethyl esters, higher alcohols, and medium-chain fatty acids. Excessively high turbidity levels could:

- enhance the formation of higher alcohols which have a negative impact, and lead to wines that are less rich in esters compared to much lower turbidity levels
- promote the formation of C₆ alcohols and aldehydes, which are responsible for green and herbaceous flavours in wine
- also favour must browning, which is related to the presence of grape polyphenol oxidase activities

Excessively low turbidity levels could:

- favour the formation of fruity aromas
- lead to sluggish or stuck fermentations
- lead to lipid deficiency, which is particularly detrimental in the case of nitrogen-rich musts

The objective in winemaking is therefore to find a balance to benefit from the positive impact associated with suspended solids, while avoiding their negative effects. The desired turbidity levels can vary according to the type of wine, but generally fall between 50 and 200 NTU.

CLEANING THE MUST

The main objective of cleaning the juice is to remove enough of the suspended solids to avoid their negative impact on wine quality. A secondary objective is to achieve the appropriate clarification level for the targeted wine style. To define this ideal clarification level is a challenge due to the lack of a direct correlation between turbidity and lipid availability and the impact of several other factors.

The most widely practiced technique is settling at low temperatures (with/without the use of commercial enzymes and/or fining aids). Besides settling, flotation can also be used to accelerate the process.

SETTLING: HOW CAN WE HELP?

In static settling, the suspended particles are separated according to their density in relation to that of the fluid. The driving force for the separation is the acceleration due to gravity.

Settling will be strongly favoured by particle aggregation, which in turn is favoured by low temperatures. Temperatures in the range of 8 - 10 °C are recommended and the operation usually lasts between 16 and 24 hours.

Pectolytic enzymes, naturally present in grapes, degrade the cell wall soluble pectin polysaccharides. This promotes the aggregation and sedimentation of suspended solids. The use of commercial pectolytic enzymes make it possible to compensate for the insufficient pectolytic activity in grapes and/or to accelerate this degradation.

In addition, different fining aids can be used to facilitate the aggregation of suspended solids and accelerate their sedimentation. In addition to their impact on settling velocity, these different fining aids promote the subsequent colloidal and colour stability of wines.

Protein fining agents can be used alone or in combination with adjuvants such as bentonite, that facilitate their precipitation in musts. The impact of fining on must clarification is highly dependent on the dosage and the combination of products. The desired turbidity levels can vary according to the type of wine required.

Clarification via settling

	RAPIDASE CLEAR	IOC INOFINE V	IOC COLORPROTECT V	IOC QI FINE	
WHAT Is it?	Pectinase enzyme for fast and efficient clarification.	Pea protein to prevent oxidation in must.	A blend of pea protein, PVPP and bentonite to prevent and treat oxidation and pinking.	A blend of chitosan and pea protein to improve the mouthfeel.	
WHAT DOES It do?	Decreases viscosity allowing for more compact lees and clearer must.	Alternative to gelatine with the capacity to form complexes with polyphenols.	Reduces the levels of oxidisable and oxidised phenolic compounds in must.	Improves the sensory profile of oxidised wines due to its strong reactivity to phenolic compounds.	
WHY USE IT?	 APPLICATION pectin degradation decreased lees percentage decreased turbidity 	 APPLICATION preventative treatment of musts prone to oxidation ensures good sediment compaction reduced turbidity 	 APPLICATION enhanced resistance to oxidation prevents atypical ageing reduced brown colouring in oxidised wines reduced pinking phenomena reduced bitterness or herbaceous notes 	 APPLICATION corrects the brown colour of oxidised musts reduced bitterness and astringency reduced taste of harsh tannins 	

FLOTATION: HOW CAN WE HELP?

The process of flotation applies to particles whose real (natural flotation) or apparent density (induced flotation) is lower than that of the liquid phase. When dealing with must clarification, the flotation is induced, whereby the suspended particles have a good ability to interact with gas bubbles.

For the gas used in winemaking, nitrogen is preferred for musts sensitive to oxidation. The average size of the bubbles and the bubble concentration are important parameters for the success of the flotation. Bubbles that are too large rise very quickly to the surface, which is unfavourable for good adhesion of the particles in suspension, and tend to form very aerated foams, which are more difficult to separate. Moreover, it decreases the surface available for particle-bubble interactions. The hydrolysis of pectins in must is one of the key points for the success of their clarification by flotation. Therefore, the use of commercial enzymes is required. The best way to ensure the absence of pectins or β -glucans in musts before flotation is using a simple and rapid pectin test. If the must remains clear (negative pectin test), the flotation process can be started.

The use of fining aids is common for the flotation of white musts. The objectives are to enhance the formation of large bubble-particle aggregates that quickly rise to the surface and to decrease the volume of foam.

Please have a look at our *Flotation Guide* for more detailed information on the technical process of flotation.

Clarification via flotation

	RAPIDASE FLOTATION	IOC QI-UP XC	IOC INOFINE V	IOC BENT-UP	IOC COLORPROTECT V	IOC ACTICARBONE
WHAT Is It?	Pectinase enzyme for enhanced efficiency during flotation.	Chitosan-based solution for enhanced flotation.	Pea protein to prevent oxidation in must.	Active sodium bentonite for flotation.	A blend of pea protein, PVPP and bentonite to prevent and treat oxidation and pinking.	Active charcoal to treat discolouration.
WHAT DOES It do?	Rapidly decreases viscosity, allowing for faster migra- tion of solid particles.	Alternative to gelatine.	Alternative to gelatine with the capacity to form com- plexes with polyphenols.	Ensures excellent cap compaction for optimal juice recovery.	Reduces the levels of oxidis- able and oxidised phenolic compounds in must.	Use in combination with enzymes and fining additives.
WHY USE IT?	 APPLICATION soluble pectin degradation reduced flotation time more compact foam decreased lees percentage and turbidity 	 APPLICATION enhanced speed of particle separation increased aromatic fruity and fresh notes 	 APPLICATION preventative treatment of musts sensitive to oxidation ensures good foam compaction reduced turbidity in must 	 APPLICATION effective clarification and sediment compaction rapid flotation times removes protein fractions, oxidation enzymes and unstable phenolic fractions removes thermosensitive proteins 	 APPLICATION enhanced resistance to oxidation prevents atypical ageing reduced brown colouring in oxidised wines reduced pinking phenomena reduced bitterness or herbaceous notes 	 APPLICATION removes discolouration without affecting the aroma profile



COMPLEX & STRUCTURED RED WINES



1 Improve with nutrients

Rehydration

ANCHORFERM

Enhanced yeast viability & survival (20 g/hL)

AND

Organic

NATUFERM PURE

Optimised yeast performance; add during the first third of fermentation (20 - 40 g/hL)

AND/OR

Complex

ANCHOR NOURISH

Quality yeast performance; add after the yeast lag phase is complete (20 - 40 g/hL)

2 Enhance with tannins

Crush

IOC TANNIN SR

Proanthocyanidin/sacrificial tannin; prevent oxidative spoilage; stabilise colour & improve structure (15 - 30 g/100 kg)

AND

Fermentation

IOC FULLCOLOR

Protect & stabilise colour; enhance structure; reduce astringency (20 - 40 g/hL)

Optimise with enzymes

RAPIDASE EXTRA COLOR Targeted colour & polyphenol extraction (2 - 4 g/100 kg)

Create quality with yeast

ANCHOR ALCHEMY III

Complexity, structure & body; complex, rose, floral, fruit & raspberry aromas (30 g/hL)

OR

ANCHOR LEGACY NT 116

Full-bodied; varietal aroma; blackberry, blackcurrant & Bordeaux-style wines (30 g/hL)

5 Refine with bacteria

Co-inoculation

ANCHOR DUET SOFT

Enhance mouthfeel & softness; decrease greenness; reduce astringency; enhance dark fruit aromas (1 g/hL)

Enhance with tannins

Ageing/finishing

IOC ESSENTIAL OAK SWEET

Oak tannin; complexity, body & length; aroma intensity: honey & cocoa (1 - 15 g/hL)

AND/OR

IOC ESSENTIAL OAK BARREL

Oak tannin; aromatic complexity, structure & balance; colour intensity (1 - 10 g/hL)

7 Finish with mannoproteins

FINAL TOUCH GUSTO

Enhance aroma intensity, fineness & freshness; reduce astringency (10 - 40 mL/hL)

AROMATIC & COMPLEX RED WINES



1 Improve with nutrients

Rehydration

ANCHOR REVIVE

Enhance yeast viability; optimise yeast aroma precursor assimilation (30 g/hL)

AND

Organic

NATUFERM PURE

Optimised yeast performance; add during the first third of fermentation (20 - 40 g/hL)

AND/OR

Complex

ANCHOR NOURISH

Quality yeast performance; add after the yeast lag phase is complete (20 - 40 g/hL)

2 Enhance with tannins

Crush

IOC TANNIN SR

Proanthocyanidin/sacrificial tannin; prevent oxidative spoilage; stabilise colour & improve structure (15 - 30 g/100 kg)

AND

Fermentation

IOC FULLCOLOR

Protect & stabilise colour; enhance structure; reduce astringency (20 - 40 g/hL)

Optimise with enzymes

RAPIDASE EXTRA COLOR

Targeted colour & polyphenol extraction (2 - 4 g/100 kg)

Create quality with yeast

ANCHOR ALCHEMY III

Complexity, structure & body; complex, rose, floral, fruit & raspberry aromas (30 g/hL)

OR

ANCHOR LEGACY NT 202

Intense, structured & complex wines; red & black fruits, blackberry & blackcurrant (30 g/hL)

5 Refine with bacteria

Co-inoculation

ANCHOR DUET MATURE

Increase plum & dark berry aromas; hints of spice & black pepper (1 g/hL)

OR

Sequential inoculation

ANCHOR SOLO SELECT

Robust culture & secure MLF; enhance structure & balance; dark fruit & spice aromas (1 g/hL)

6 Enhance with tannins

Ageing/finishing

IOC ESSENTIAL PEP

Proanthocyanidin tannin; enhance structure; improve body & aromatic complexity (5 - 30 g/hL)

AND

IOC ESSENTIAL OAK STRONG

Oak tannin; enhance structure & aroma complexity; complex liquorice & tobacco notes (1 - 10 g/hL)

Finish with mannoproteins

FINAL TOUCH GUSTO

Enhance aroma intensity, fineness & freshness; reduce astringency (10 - 40 mL/hL)

02 | RED WINE STYLES

FRUITY & SOFT RED WINES



1 Improve with nutrients

Rehydration

ANCHOR REVIVE

Enhance yeast viability & wine quality; provide essential growth factors; optimise yeast aroma precursor assimilation (30 g/hL)

AND

Organic

NATUFERM FRUITY

Autolysed yeast supply amino acid precursors; poduction of ester aromas; add at the beginning of fermentation (20 - 40 g/hL)

AND/OR

Complex

ANCHOR NOURISH

Organic & inorganic nitrogen; complete fermentation; quality yeast performance; add after the yeast lag phase is complete (20 - 40 g/hL)

2 Enhance with tannins

Fermentation

IOC TANNIN BOUQUET R36

Ellagic & condensed tannin; enhance freshness & red fruit aromas; prevent oxidation; stabilise colour; cherry & strawberry (5 - 20 g/hL)

3 Optimise with enzymes

RAPIDASE EXTRA FRUIT

Targeted extraction of aroma precursors; enhance fruity characteristics; increase roundness, raspberry & cherry notes; reduce astringency & green notes (2 - 4 g/100 kg)

Create quality with yeast

ANCHOR ALCHEMY IV

Intensify red fruit aromas; cherry, raspberry, redcurrant & pomegranate; rounded & smooth wines (30 g/hL)

OR

ANCHOR LEGACY NT 50

Fruity, easy drinking wines; high glycerol production; strawberry, cherry, blackberry, blackcurrant, some spice & chocolate (30 g/hL)

OR

ANCHOR LEGACY WE 372

Fruity wines; soft & floral aroma notes (30 g/hL)

5 Refine with bacteria

Co-inoculation

ANCHOR DUET AROM

Release bound aroma compounds; produce esters that increase the aroma; red fruit characters, spicy & floral notes (1 g/hL)

Enhance with tannins

IOC ESSENTIAL PASSION

Increase aroma intensity; protect against oxidation (1 - 15 g/hL)

Finish with mannoproteins

FINAL TOUCH GUSTO

Enhance aroma intensity, fineness & freshness; reduce astringency (10 - 40 mL/hL)

ALTERNATIVES TO USING OAK CHIPS IN RED WINES



1 Harvest

2 Destem & crush

IOC TANNIN SR

Proanthocyanidin/sacrificial tannin; prevent oxidative spoilage; stabilise colour & improve structure (100 mg/L)

3 Alcoholic fermentation

IOC TANIFASE ELEVAGE

Oak tannin for colour stabilisation & structure contribution; add at the start of alcoholic fermentation (50 mg/L)

4 Press

Shiraz

IOC ESSENTIAL OAK SWEET

Oak tannin; complexity, body & length (1 - 15 g/hL)

OR

Cabernet Sauvignon

IOC ESSENTIAL STRONG OAK

Oak tannin; enhance structure & aroma complexity; intensifies length & overall balance (1 - 10 g/hL)

OR

Merlot

IOC ESSENTIAL PASSION

Cherry wood tannin; enhance varietal aromas, delicacy & freshness (1 - 15 g/hL)

5 Malolactic fermentation

Sequential inoculation

ANCHOR SOLO SELECT

Robust culture & secure MLF; enhance structure & balance; dark fruit & spice aromas (1 g/hL)

6 Racking

Shiraz

IOC ESSENTIAL OAK SWEET

Oak tannin; complexity, body & length; aroma intensity: honey & cocao (1 - 15 g/hL)

OR

Cabernet Sauvignon

IOC ESSENTIAL OAK STRONG

Oak tannin; enhance structure & aroma complexity; intensifies length & overall balance (1 - 10 g/hL)

OR

Merlot

IOC ESSENTIAL PASSION

Cherry wood tannin; increase aroma intensity (1 - 15 g/hL)

6 Bottling

Optional

IOC PRIVILÈGE BLEU

American oak tannin; add structure, body & aroma intensity (1 - 15 g/hL)

ADVANTAGES

Reduced labour cost (avoid handling bags of oak chips)
 Reduced loss of wine (oak chips absorb a significant quantity of wine)
 Better consistency of the wood profile, because oak chips are more variable than tannins
 Reduced addition of oxygen (wood contains oxygen)

ANCHOR ANCHOR NUTRENTS

TYPES OF COMMERCIAL NUTRIENTS

Commercially available yeast nutritional options have undergone an evolution, shifting from the exclusive use of DAP to the wide variety of products currently available. These include:

Rehydration nutrients

- Mainly inactivated yeast supplemented with either minerals or vitamins or both
- Contains no ammonium salts
- Cell membranes damaged during inactivation allow vitamins, minerals, amino acids and nucleic acids to 'leak' out of the cells. These can enhance fermentation efficiency and aroma and flavour production
- *When to use:* Juice with a very low YAN; stressful must conditions; to enhance volatile aroma production

Complex yeast nutrients

- Mainly consist of inactivated yeast and ammonium salts (DAP/DAS)
- Good source of vitamins and minerals
- Can be enriched with added vitamins (usually thiamine) and minerals (usually magnesium)
- High concentration of organic nitrogen (amino acids)
- *When to use:* To support yeast strains with high nutritional requirements; low YAN musts; to prevent sluggish fermentations; to prevent the production of sulphur off-odours

Sustain the yeast, don't just feed it







Inception range: for rehydration0219

ANCHORFERM

[INACTIVATED YEAST & THIAMINE]

Ensure yeast viability

- Stimulate yeast growth and metabolism
- A rich source of vitamins and minerals ensure optimum yeast performance
- Reduce the risk of stuck fermentations
- Provide sterols that improve alcohol tolerance

REVIVE

[AUTOLYSED & INACTIVATED YEAST]

Ensure yeast viability and enhanced quality

- · Provide high levels of essential growth factors and enzymatic co-factors
- Improve yeast acclimatisation, implantation, viability and metabolism
- Enhance precursor assimilation and fermentative aroma release



Sustenance range: for complex nutrition

NOURISH

[INACTIVATED YEAST, DAP & THIAMINE]

Secure the fermentation and ensure a clean aromatic profile

- Provide a complex source of organic and inorganic nitrogen, and essential vitamins, minerals, amino acids and stress resistance factors
- Reduce the risk and ensure a balanced and complete fermentation
- Prevent the formation of undesirable metabolic by-products
- Improve overall wine quality



Ranking preference test with LEGACY VIN 7 with NOURISH compared to DAP.

CONQUER

[INACTIVATED & AUTOLYSED YEAST, DAP & THIAMINE]

Secure the fermentation under challenging conditions

- Ensure optimal yeast nutrition, even in difficult conditions
- · Provide survival factors that support cell functionality
- Reduce the risk and ensure a balanced and complete fermentation
- Prevent the formation of undesirable metabolic by-products

Total quality-enhancing volatile aroma compounds (mg/L). With **CONQUER**, aroma production is increased by up to 40%, compared to a competitor product



FULLY RECYCLABLE PACKAGING

Anchor has collaborated with a world-renowned packaging supplier to create fully recyclable packaging, which not only ensures the longevity and survival of the yeast, but also the planet.

These 100% recyclable (polypropylene stream) pouches will ensure the same barrier capabilities as our previous packaging, maintaining the shelf life of the product at 36 months. To ensure ease of use and convenience, these new nutrient pouches:

- Are self-standing
- Are available in 1 & 5 kg SKUs
- Have a zipper seal for resealing and retaining freshness







What is this product?

- A completely organic blend of inactivated and autolysed yeast
- Inactivated yeast naturally rich in magnesium and zinc
- Magnesium and zinc are essential for optimal yeast metabolism and increased aroma production
- Autolysed yeast are rich in amino acid aroma precursors
- · Autolysed yeast provides vitamins essential for yeast metabolism

Why use this product?

- Enhances the aroma intensity and complexity by promoting the production of esters & acetates during alcoholic fermentation
- Enriches wine with ethyl esters, stable aromas over time and preserves the fruitiness
- Improves the complexity of the mouthfeel, as if it was aged on lees
- Ensures a steady kinetic for regular growth of biomass, avoiding yeast starvation & stuck fermentation
- Adapted to barrel fermentation

Natuferm Intense complies with European regulation and with the American NOP (National Organic Program) regulations.

Enhance aroma intensity & complexity

A Muscat wine from Italy treated with **NATU**ferm[•] Intense at 40 g/hL at inoculation.

Positive volatile aroma compounds in OAV.



NEW BACTERIA



What is this product?

• A lactic acid bacteria blend of Oenococcus oeni and Lactobacillus plantarum to enhance the wine quality during the process of malolactic fermentation (MLF) in red wine

Why use this product?

- Increased plum and dark berry aromas
- Hints of spice and black pepper
- Enhanced floral notes •
- Increased blackberry and blackcurrant notes (DMS release during maturation)



Sensory analysis after MLF - overall preference (Spanish Merlot).



ANCHOR DUET MATURE in comparison with other commercial co-inoculation cultures (South African Cabernet Sauvignon).



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NEW ARABIC GUMS



What is it?

- Gum arabic is a secretion of solidified sap of trees belonging to the mimosa family (acacias).
- It is mainly collected in Saharan Africa.
- Gum arabic is essentially a highly branched polysaccharide rich in galactose and arabinose with a small protein fraction.

What does it do in wine?

Gum arabic essentially acts as a protective colloid that prevents the precipitation of suspended particles. There are two main families of arabic gums - stabilising and enclosing, each possessing noteworthy properties.

Stabilising

Tartrate precipitation

Arabic gums act as a protective colloid. The method proposed after adding arabic gum is to prevent the first nuclei of potassium bitartrate from increasing in size, thereby preserving the complexes in a 'dissolved' form and preventing precipitation.

Metal haze

Cupric haze is a fault that occurs in white or rosé wines due to a lack of oxygen in bottles associated with the presence of copper, often above a total concentration of 0.5 mg/L of copper. Colour varies, ranging from brown to red.

The use of arabic gums counter the precipitation of unstable copper salt complexes since they act as a protective colloid.

Prevent precipitation of suspended particles

Colouring material

The colour in red wine is mainly due to anthocyanins, molecules that are positively charged at the pH of wine. Colour stability is the result of a complex combination between these anthocyanins and tannins.

Arabic gums are one of the tools that help colouring material stabilise efficiently. Although mechanisms are not clearly defined, it is accepted that arabic gums, due to their hydrophilic and complexing properties with regard to tannins, are highly efficient in leaving tannin and anthocyanin complexes in a stable state.

Bubbles

Due to their viscosity, arabic gums are recommended to enhance sparkle consistency in the glass and finesse, as well as persistence of bubbles by slow-ing down the degradation of the film which separates the bubbles.

Via their viscosity, the arabic gum's polysaccharides enhance the stability of the film which separates the bubbles, thereby slowing down the future bursting of the bubbles and extending the bubble life.

Enclosing

Enclosing arabic gums enhance the sensation of roundness and reduce astringency. Astringency is the direct result of condensed wine tannins reacting with proteins in the saliva. As a result of their greater affinity for tannins, arabic gum polysaccharides will enclose tannins, thereby reducing the perception of dryness and roughness and providing roundness and fullness on the palate.

IOC INOGUM MF

What is this product?

- A protective colloid to prevent various forms of physical or chemical instability:
- Precipitation of colour substances
- Unstable colloid particles
- Metallic precipitation (iron and copper)

Why use this product?

Can be used to treat white, rosé and red wines to avoid precipitation of colouring material after bottling and is compatible with all stages of filtration. Add this product directly to the wine awaiting bottling, before or after the final filtration.

In young wines with excessive astringency, IOC INOGUM MF masks the harsh tannins and restores balance. In well-balanced, but lighter style wines, this arabic gum provides body and sweetness (sensory results in a Burgundy Aligoté).



IOC FLASHGUM R MF

What is this product?

An arabic gum selected for it stabilising and organoleptic properties:

- Harmonises the structure of weak wines
- Increases the impression of volume and fullness in the mouthfeel
- In wines with excessive astringency, it masks the tannin intensity and brings balance
- Stabilises phenol compounds

Why use this product?

Selected to treat white, rosé, red and fortified wines, this is a solution with a high level of clarity and stability and recommended for treating wines whenever it is necessary to avoid clogging, flocculation or precipitation after bottling.



Comparing the blocking index of various enclosing arabic gums.





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MORE PRODUCT INFO



See our Anchor Oenology Product Catalogue 2022 for more product details.



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Supporting you from grape to glass

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