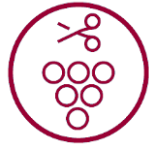


CABERNET & MERLOT STYLE PROTOCOL

KEY DESCRIPTORS FOR THIS STYLE: Dark fruit, complexity, structure and body



WINEMAKING STAGE	ACTION	DESIRED WINE STYLE AND PRODUCT RECOMMENDATIONS ROUND MOUTHFEEL WITH GOOD FRUIT EXPRESSION
RECEPTION AND PRE-FERMENTATION	Maceration enzyme.	Add directly to grapes: RAPIDASE EXTRA COLOR at 2 - 4 g/100 kg
	Fermentation tannin.	Add at crush: IOC FULLCOLOR at 20 g/hL Add at fermentation: IOC FULLCOLOR at 20 g/hL



WINEMAKING STAGE	ACTION	DESIRED WINE STYLE AND PRODUCT RECOMMENDATIONS ROUND MOUTHFEEL WITH GOOD FRUIT EXPRESSION
ALCOHOLIC AND MALOLACTIC FERMENTATION	Rehydration nutrient.	Add to the rehydration solution: ANCHOR REVIVE at 30 g/hL when using a standard yeast dosage of 30 g/hL
	Yeast strain.	Inoculate the selected yeast strain (select one or ferment separately and blend): ANCHOR ALCHEMY III at 30 g/hL for complexity, structure and body (alcohol tolerance 15.5%) AND/OR ANCHOR LEGACY NT 116 at 30 g/hL for more body, blackberry and blackcurrant aromas (alcohol tolerance 16%)
	Fermentation temperature.	25 – 28 °C
	Organic and complex nutrition.	NATUFERM FRUITY at 20 - 40 g/hL at the beginning of fermentation
		ANCHOR CONQUER at 20 - 40 g/hL at 1/3 of fermentation (dosage based on YAN level and yeast requirement)
Co-inoculated malolactic fermentation.	ANCHOR DUET MATURE at 1 g/hL	
POST-FERMENTATION MANAGEMENT (OPTIONAL)	Ageing tannins.	Optional tannin additions during ageing (bench trials should be conducted to determine dosage): IOC ESSENTIAL PEP at 5 - 30 g/h OR IOC ESSENTIAL PEL at 1 - 20 g/hL
	Fining aids.	Recommended fining aids (bench trials recommended to determine dosage): IOC FYNEO at 1 - 15 g/hL OR IOC QI FINE at 10 - 30 g/hL



WINEMAKING STAGE	ACTION	DESIRED WINE STYLE AND PRODUCT RECOMMENDATIONS ROUND MOUTHFEEL WITH GOOD FRUIT EXPRESSION
<p>FINISHING/ PRE-BOTTLING</p>	<p>Finishing aids.</p> <p>(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.)</p>	<p>Recommended addition of arabic gum <u>and/or</u> mannoprotein <u>and/or</u> finishing tannins: IOC FLASHGUM RMF at 40 - 80 mL/hL to improve mouthfeel, volume and fullness AND/OR FINAL TOUCH GUSTO at 10 - 40 mL/hL to improve the aromatic intensity, freshness and fruitiness and enhance structure AND/OR IOC ESSENTIAL OAK BARREL at 1 - 10 g/hL to increase aromatic complexity, structure and balance OR IOC ESSENTIAL OAK STRONG at 1 - 10 g/hL to enhance structure and aroma complexity</p>

Dated: 2021-12