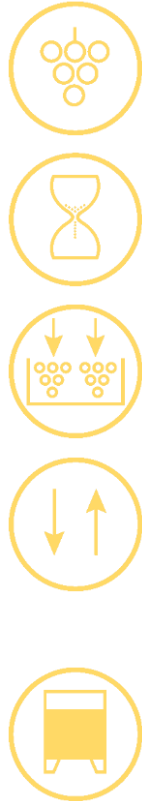


CHENIN BLANC STYLE PROTOCOL

KEY DESCRIPTORS FOR THIS STYLE: Tropical, full-bodied, aromatic, thiol-driven (6 months ageing on lees)



WINEMAKING STAGE	ACTION	DESIRED WINE STYLE AND PRODUCT RECOMMENDATIONS TROPICAL AND AROMATIC
RECEPTION AND PRE-FERMENTATION	Skin contact enzyme. Press enzyme.	Add directly to grapes: RAPIDASE EXPRESSION AROMA at 2 - 4 g/100 kg Allow for skin contact of 2 - 8 hours Add directly after crushing: RAPIDASE EXTRA PRESS at 1.5 - 2.5 mL/100 kg
	Settling enzyme.	Add directly to the clarification tank (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)
	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 QI UP'XC at 3 - 10 g/hL
	RACK TO FERMENTATION TANK	Solids content.



WINEMAKING STAGE	ACTION	DESIRED WINE STYLE AND PRODUCT RECOMMENDATIONS TROPICAL AND AROMATIC
ALCOHOLIC FERMENTATION	Rehydration nutrient.	Add to the rehydration solution: ANCHOR REVIVE at 30 g/hL
	Yeast strain.	ANCHOR EXOTICS MOSAIC at 30 g/hL
	Fermentation temperature.	18 °C
	Organic and complex nutrition.	NATUFERM INTENSE at 40 g/hL at the beginning of fermentation ANCHOR NOURISH at 20 - 40 g/hL (dosage based on YAN level and yeast requirement)
FINING (OPTIONAL)	Fining aids.	Optional fining aids if required (bench trials recommended to determine dosage): IOC QI FINE at 10 - 30 g/hL IOC QI NO[OX] at 20 - 60 g/hL
AGEING ON LEES (OPTIONAL)	Ageing tannins.	Optional tannin additions during ageing (bench trials should be conducted to determine dosage): IOC ESSENTIAL PEP at 5 - 30 g/hL IOC ESSENTIAL PEL at 1 - 20 g/hL
STABILISATION	Ensure 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 <i>and/or</i> mannoprotein <i>and/or</i> finishing tannins: IOC FLASHGUM RMF at 20 - 50 mL/hL improves mouthfeel, volume and fullness AND/OR FINAL TOUCH TONIC at 5 - 40 mL/hL improves quality and prevents premature ageing AND/OR IOC FINISHING TANNINS (complete range available) at 1 - 10 g/hL to enhance the sensory profile