

# PINOTAGE STYLE PROTOCOL: TO BE AGED

KEY DESCRIPTORS FOR THIS STYLE: Red fruit, full-bodied, good structure and mouthfeel (18 - 21 months barrel ageing)



WINEMAKING STAGE	ACTION	DESIRED WINE STYLE AND PRODUCT RECOMMENDATION ROUND MOUTHFEEL WITH GOOD FRUIT EXPRESSION
RECEPTION AND PRE-FERMENTATION	Maceration enzyme.	Add directly to grapes: <b>RAPIDASE EXTRA FRUIT</b> at 2 - 4 g/100 kg
	Fermentation tannins.	Add at crush: <b>IOC TANIN SR</b> at 15 - 30 g/100 kg AND Add at fermentation: <b>IOC FULLCOLOR</b> at 20 - 40 g/hL (structure) AND/OR <b>IOC TANIN BOUQUET R36</b> at 5 - 20 g/hL (fruitiness)
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ALCOHOLIC FERMENTATION	Rehydration nutrient.	Add to the rehydration solution: <b>ANCHOR REVIVE</b> at 30 g/hL
	Yeast strain.	Inoculate the selected yeast strain (select one or ferment separately and blend): <b>FERMIVIN P21</b> at 20 g/hL for stable red fruit aromas with good ageing potential (alcohol tolerance 15.5%) AND/OR <b>ANCHOR LEGACY NT 116</b> at 30 g/hL for body and varietal aromas (alcohol tolerance 16%)
	Fermentation temperature.	25 – 28 °C
	Organic and complex nutrition.	<b>NATUFERM FRUITY</b> at 20 - 40 g/hL at the beginning of fermentation  <b>ANCHOR CONQUER</b> at 20 - 40 g/hL at 1/3 of fermentation (optional: dosage based on YAN level and yeast requirement)
SEQUENTIAL MALOLACTIC FERMENTATION	Malolactic bacteria	Inoculate with a selected bacteria strain <b>ANCHOR SOLO SELECT</b> at 1 g/hL





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<b>POST-FERMENTATION MANAGEMENT AND AGEING (OPTIONAL)</b>	Ageing tannins.	Optional tannin additions during ageing (bench trials should be conducted to determine dosage): <b>IOC ESSENTIAL PEP</b> at 5 - 30 g/hL OR <b>IOC ESSENTIAL PEL</b> at 1 - 20 g/hL
	Fining aids.	Recommended fining aids (bench trials recommended to determine dosage): <b>IOC FYNEO</b> at 1 - 15 g/hL OR <b>IOC QI FINE</b> at 10 - 30 g/hL
<b>FINISHING/ PRE-BOTTLING</b>	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 <u>and/or</u> finishing tannins: <b>IOC FLASHGUM RMF</b> at 40 - 80 mL/hL improves mouthfeel, volume and fullness AND/OR <b>FINAL TOUCH GUSTO</b> at 10 - 40 mL/hL to improve the aromatic intensity, freshness and fruitiness and enhance structure AND/OR <b>IOC FINISHING TANNINS</b> (complete range available) at 1 - 10 g/hL to enhance the sensory profile

