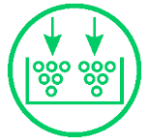


SAUVIGNON BLANC STYLE PROTOCOL: TROPICAL AND GREEN

For a combination of the green and tropical styles, it is recommended to ferment the two styles separately and then create a blend from the components.

For a greener style, pick grapes earlier (21-22°B) and source from a cool climate region.



WINEMAKING STAGE	ACTION	DESIRED WINE STYLE AND PRODUCT RECOMMENDATIONS	
		TROPICAL	GREEN
RECEPTION AND PRE-FERMENTATION	<p>Skin contact enzyme.</p> <p>Press enzyme.</p>	<p>Add directly to grapes: RAPIDASE EXPRESSION AROMA at 2 - 4 g/100 kg</p> <p>Allow for skin contact of 2 - 8 hours</p> <p>Add directly after crushing: RAPIDASE EXTRA PRESS at 1.5 - 2.5 mL/100 kg</p>	
	Settling enzyme.	<p>Add directly to the clarification tank post pressing (select one): RAPIDASE CLEAR at 1 - 3 g/hL (granulated) or 1 - 4 mL/hL (liquid) (normal settling conditions)</p> <p>OR</p> <p>RAPIDASE CLEAR EXTREME at 1 - 4 g/hL (more challenging settling conditions)</p>	
	Settling/flotation and fining.	<p>Add directly to the settling tank (multiple products may be selected): IOC COLORPROTECT V at 25 - 80 g/hL to prevent and treat oxidation IOC QI UP'XC at 3 - 10 g/hL for clarification via settling or flotation IOC QI NO[OX] at 30 - 80 g/hL to remove oxidised, bitter and herbaceous notes</p>	
	RACK TO FERMENTATION TANK	Solids content.	60 - 100 NTU



WINEMAKING STAGE	ACTION	DESIRED WINE STYLE AND PRODUCT RECOMMENDATIONS	
		TROPICAL	GREEN
ALCOHOLIC FERMENTATION	Rehydration nutrient.	Add to the rehydration solution: ANCHOR REVIVE at 30 g/hL	
	Yeast strain.	Inoculate the selected yeast strain at 20 g/hL:	
		FERMIVIN 4F9 (added volume and mouthfeel) OR ANCHOR ALCHEMY II (added complexity) OR ANCHOR LEGACY VIN 13 (added aroma intensity)	ANCHOR LEGACY VIN 7
	Fermentation temperature.	16 °C	13 °C
	Organic and complex nutrition.	Add NATUFERM BRIGHT at 40 g/hL: 20 g/hL at the beginning of fermentation 20 g/hL after 1/3 of fermentation ANCHOR NOURISH at 20 - 40 g/hL after 1/2 of fermentation (optional: dosage based on YAN level and yeast requirement)	Add NATUFERM BRIGHT at 40 g/hL: 40 g/hL at the beginning of fermentation
FINING (OPTIONAL)	Fining aids.	Recommended fining aids (bench trials recommended to determine dosage): IOC QI UPXC at 3 - 10 g/hL IOC QI NO[OX] at 20 - 60 g/hL	
STABILISATION	Protein stabilisation.	Add: IOC BENTUP 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 <u>and/or</u> mannoprotein <u>and/or</u> finishing tannins: IOC FLASHGUM RME at 20 - 80 mL/hL improves mouthfeel, volume and fullness AND/OR FINAL TOUCH TONIC at 5 - 40 mL/hL improves quality and prevents premature ageing	