

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 GREEN STYLE   |
|----------------|-----------------------------------|---------------------------------------|--|
|                | RECEPTION AND<br>PRE-FERMENTATION | Skin contact enzyme.<br>Press enzyme. | Add directly to grapes pre-pressing:<br><b>RAPIDASE EXPRESSION AROMA</b> at <b>2 - 4 g/100 kg</b><br>Allow for skin contact of 2 - 8 hours<br>Add directly after crushing:   |
| $(\mathbb{R})$ |                                   |                                       | RAPIDASE EXTRA PRESS at 1.5 - 2.5 mL/100 kg  |
|                |                                   | Settling enzyme.                      | Add directly to the clarification tank post pressing (select one):<br><b>RAPIDASE CLEAR</b> at <b>1 - 3 g/hL</b> (granulated) or <b>1 - 4 mL/hL</b> (liquid) (normal settling conditions)<br>OR<br><b>PAPIDASE OLEAR EXTREME</b> at <b>1 - 4 g/hL</b> (mean sheller sing conditions) |
|                |                                   |                                       | 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):<br>IOC INOFINE V MES at 50 - 100 mL/hL<br>IOC BENT'UP at 30 - 80 g/hL<br>IOC COLORPROTECT V at 25 - 80 g/hL<br>IOC QI UP'XC at 3 - 10 g/hL  |
|                | RACK TO<br>FERMENTATION<br>TANK   | Solids content.                       | 80 - 120 NTU   |

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|                | ALCOHOLIC<br>FERMENTATION  | Rehydration nutrient.  | Add to the rehydration solution ANCHOR REVIVE at 30 g/hL  |
|                |                            | Yeast strain.  | ANCHOR LEGACY VIN 7 at 20 g/hL  |
|                |                            | Fermentation temperature.  | 13 °C   |
|                |                            | Organic and complex nutrition.   | Add NATUFERM BRIGHT at 40 g/hL at the beginning of the fermentation   |
| $(\mathbb{N})$ |                            |  | <b>ANCHOR NOURISH</b> at <b>20 - 40 g/hL</b> at 1/3 of fermentation (optional: dosage based on YAN level and yeast requirement)             |
|                | FINING                     | Fining aids.   | Recommended fining aids (bench trials recommended to determine dosage):   |
| $\bigcirc$     | (OPTIONAL)                 |  | IOC QI UP'XC at 3 - 10 g/hL<br>IOC QI NO[OX] at 20 - 60 g/hL  |
|                | STABILISATION              | Protein stabilisation.   | Add:<br>IOC BENT'UP at <b>30 - 80 g/hL</b>  |
|                | FINISHING/<br>PRE-BOTTLING | Finishing aids.  | Recommended addition of arabic gum <u>and/or</u> mannoprotein:<br>IOC FLASHGUM RMF at 20 - 80 mL/hL improves mouthfeel, volume and fullness |
|                |                            | (Bench trials should be conducted to<br>determine optimal dosage. Contact your<br>technical sales manager and request<br>assistance with the Anchor Oenology<br>fining and finishing kit). | AND/OR FINAL TOUCH TONIC at 5 - 40 mL/hL improves quality and prevents premature ageing   |

Version: 2021-12