

Juice Treatment

Seporit	Calcium bentonite for protein removal and laccase prevention on damaged grapes	Seporit poretec CALCIUM	20kg
Mostrein	Calcium Bentonite and Carbon for the removal of protein and organic disturbing substances, for affected fruit.	Mostrein calcium with carbon	25kg
Granucol GE	Carbon for the removal of unpleasant tastes and smells, effective on Smoke affected juice	Granucol GE - deodourising activated carbon dustless	1kg & 10kg

Enzymes

White grapes:

Trenolin Super DF	Highly active pectinase for quick processing, reduce pressing times, increased press capacity and improved clarification.	Trenolin Super DF white pectinase	1 Ltr
Trenolin Mash DF	Maceration of white grapes using highly active pectinases, endopolgalacturonase, acetyl esterase, rhamnolacturonase, Arabanas, B-gulcosidase, and Proteinase	Trenolin Mash white wine to develop maceration	1 Ltr
Trenolin Bukett DF	for aroma development, using pectinase with glycoside activities for the release of monoterpane alcohols.	Trenolin Bucket DF white wine to improve aroma	1 Ltr

Red grapes:

Trenolin Color DF	Macerating pectinases for the extraction of colour and tannins, and colour stabilization properties.	Trenolin Color DF red wine to improve colour	1 Ltr
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Yeasts

White

Oenoferm Freddo	Cool ferment yeast for fresh, varietal character, for Riesling, Muller-thurgau, Traminer grapes	Oenoferm Freddo cold ferment/quick like EC1118	0.5 kg
Oenoferm Pinotype	Flowery, fruity delicate spicy aromas, with bouquet and finely nutty, suitable for Chardonnay, Pinot Blanc, Pinot Gris grapes	Oenoferm Pinotype pinot type grapes	0.5 kg
Oenoferm Riesling	Exotic and fruity aromas, producing high quality: Riesling and Sav. Blanc grapes.	Oenoferm Riesling Riesling grapes	0.5 kg
Oenoferm Tipico	For fully developed ripe grape aromas, for elegant cream multifaceted wines, for Riesling, Sav. Blanc grapes	Oenoferm Tipico extra aromas/white/Riesling	0.5 kg

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Yeasts

Red

Oenoferm Color	Color stable, wines with fruit and tannic notes and hints of cacao, suitable for Shiraz, Cab Sav, and Merlot	Oenoferm Color colour/red	0.5 kg
Oenoferm Pinotype	Fruity delicate spicy nose with berries and cherries aroma and nutty-cream palate, suitable for Pinot Noir grapes.	Oenoferm pinot type grapes	0.5 kg

Sparkling

Seccoferm yeast	Ferments quickly, high alcohol tolerance with cold fermentation properties	Seccoferm yeast	0.5 Ltr
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Riddling agent

Sekt-Klar	Riddling agent, highly reliable adsorbent and clarifier agent	Sekt-Klar clarifying dispersion for bottle fermentation	1 Ltr
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Yeasts Nutrients

Vitadrive	Rehydration nutrient (proteins, cell walls, vitamins) for yeast, to prolong life, reduce H ₂ S, promotion of clean aromas	0.5 Ltr	Vitadrive	1 Kg
Vitamon Ultra	Multinutrient (DAP, Thiamin, yeast cell walls)		Vitamon Ultra	1 Kg

Malolactic Bacteria

Biostart Forte SK2	Red and White wine malo, alcohol tolerant.	Packs for 1000Ltr Packs for 5000Ltr
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Corrective Wine treatment

Albuvin	Powdered egg white, easy to dissolve.	1 Kg
Combigel	Liquid protein derived from gelatin-casinate-isinglass	1 Kg
ErbiGel	Powdered gelatine derived from pig, very soluble	1 Kg
GelitaKlar	20% liquid gelatin	
IsingClair (Hausenpaste)	2% Isinglass gel for careful and mild clarification	
Kal-Casin	Very soluble Potassium Caseinate for the reduction of tannin	1 Kg & 25 Kg

Activated Carbon

Granucol BI	Reduces high brown colouration and high tannin content	Granucol BI	1Kg & 10 Kg
Granucol FA	Colour removal (decolourising) activated carbon dustless	Granucol FA	1Kg & 10 Kg

Hydrogen Sulphide Removal

Kupzit	Copper Citrate for the removal of H ₂ S & mercaptans	1 Kg
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Protein Removal

NaCalit	Sodium Calcium bentonite for protein stabilisation	20 Kg
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Harmonisation:

Degustin	A special silicon dioxide for tannin absorption and removal of smells and tastes caused by tannins	10Kg
Gerbinol Super	Tannin absorption agent based on special proteins (isinglass/milk)	1Kg
SensoVin	Harmonising agent for excellent results (contains Pot caseinate, PVPP, silica agent)	1Kg
Vinpur Special	Casein-compound for gentle fining to improve sensory characters	1Kg
Polyclar V	Insoluble cross-linked polymer to reduce phenolic substances	5Kg