
RED WINES – HIGH PH

Making wine with high pH grapes can be a difficult situation, where microbial stability, color stability and oxidative stability are challenging.

It is important to be extra careful in the winemaking process regarding hygiene, microbial control, and dissolved oxygen. High pH wines have a different mouthfeel, that can be balanced with higher tannin content, fresh aromas and fruitiness.

Focus on microbial control, completing fermentations, aromatic freshness and balanced structure.

FOCUS

Excellence B-Nature – non-Saccharomyces yeast, pure *Metschnikovia pulcherrima*, non fermentative. It inhibits the development of spoilage microbes such as other non-Saccharomyces, and bacteria on grapes and juice. Excellence® B-Nature® is an organic anti-microbial solution, used as alternative to SO₂ on grapes. It protects grapes/juice from microbial contamination during transport and processing, does not inhibit *Saccharomyces cerevisiae*, and reduces SO₂ combining compounds production, thus increasing SO₂ efficiency. Excellence B-nature can be added directly to grapes, without rehydration. Simply sprinkle the yeast on the top of the grapes at picking.

Aroma Protect - inactivated yeasts, naturally rich in glutathione, a natural antioxidant, sulfurous tripeptide with great reductive power. When used during ageing, Aroma Protect® gives immediate protection against the oxidative mechanisms, releasing glutathione (GSH) into the wine, significantly slowing down oxidation phenomena.

KillBrett – pure chitosan, wide spectrum anti-microbial agent. KillBrett eliminates and inhibits Brettanomyces, Lactic Acid Bacteria and Acetic Acid Bacteria. It can be used during the entire process of winemaking, we recommend using it as preventive, post MLF, at 4 g/hL

Promote production of esters and acetates, fresh and fruity aromas.

OptiEsters – Yeast nutrient, amino acids and ergosterols selected to increase the production of esters, acetates and ethylesters, thus increase red fruits, floral, berries notes. It increases the sensation of freshness, and balance higher pH wines.

Oeno1 used in co-inoculation, practice of inoculating lactic acid bacteria lactic shortly after yeast inoculation has many advantages:

- Secure MLF by giving bacteria a favorable environment with lower alcohol concentration, better nutrient fermentations availability, less medium chain fatty acids (bacteria inhibitors), warmer temperatures and better acclimation.
- Limit risk of microbial contamination and spoilage by eliminating the microbial vacuum.
- Reduce risks of oxidation.
- Produce fresh, fruity, clean, and less buttery wines with better balance and fuller body.
- Save time: blend, stabilize and age wines earlier.
- Cost effective: less analysis, less labour, less barrel.

RED WINES HIGH PH – WINEMAKING GUIDELINES

<p>HARVEST AND GRAPE TRANSPORT</p>	<p>Pro Tanin R, 150-180 g/ton, at picking or during fruit processing to protect from oxidation and inhibit oxidative enzymes.</p> <p>Excellence B-Nature at 30-50 g/ton, sprinkle directly on grapes, as soon as possible after picking to prevent any microbial contamination and spoilage. As SO₂ is not an efficient anti-microbial agent at high pH, using an alternative such as Excellence® B-Nature® is essential.</p>
<p>COLD SOAK / MACERATION</p>	<p>20-30 mL/ton of Oenzym Crush Red. Maceration enzyme, purified from cinnamyl esterase and anthocyanase to improve grape skin compounds extraction, and free-run yield. It will also improve clarification and wine filterability.</p>
<p>ALCOHOLIC FERMENTATION</p>	<p><u>Fresh, Fruity, Soft and Balanced mouthfeel</u></p> <ul style="list-style-type: none"> - Temperature: 72-80°F - Excellence DS at 20 g/hL to produce fruity, fresh and delicate aromatic profile with smooth structure. - OptiEsters at 20 g/hL to promote the production of ethylesters and enhance fresh, fruity and floral characters. <p><u>Elegant, Terroir driven, Powerful and Structured Mouthfeel</u></p> <ul style="list-style-type: none"> - Temperature: 85-90°F - Excellence XR at 20 g/hL to produce powerful, structured, and elegant wine. - OptiEsters at 20 g/hL to promote the production of ethylesters and enhance fresh, fruity and floral characters. <p>Rehydrate yeast with OenoStim at 30 g/hL to reinforce yeast activity, increase aromatic production and optimize grape expression.</p> <p>1 DAY AFTER INOCULATION</p> <p>Ensure good yeast nutrition and limit off-flavors production with Optiflore O® at 40 g/hL (complete organic nutrient based on inactivated yeast).</p> <p>150 - 180 g/ton of Softan Vinification (catechins and plant polysaccharides) to encourage the stabilization of anthocyanins via co-pigmentation and condensation and protect anthocyanins.</p> <p>2 DAYS AFTER INOCULATION</p> <p>Add Oeno1 at 1g/hL. Promote co-inoculation to increase freshness, and fruitiness and reduce microbial contamination risks.</p> <p>AT 18 BRIX</p> <p>Add 20-30 g/hL of OptiFerm (ammonium salts and vitamin B1) at 1/3 of fermentation.</p>
<p>PRESSING</p>	<p>Press when dry or extraction is desired.</p> <p>10 g/hL Vinitan Advance to free run to reinforce wine structure and oxidation resistance and improve color stabilization.</p>
<p>AGEING</p>	<p>Once AF and MLF completed: rack off gross lees after fermentation. Use inert gas during transfer.</p> <p>KillBrett at 4 g/hL to prevent any microbial development and protect wine from spoilage.</p> <p>Aroma Protect at 15 g/hL to reduce redox potential and increase natural wine resistance to oxidation.</p> <p>Tan&Sense Volume at 1 g/hL every racking to protect from oxidation and scavenge oxygen radicals.</p>