

ROSE WINES MADE BY SAIGNEE

Rosé made from saignée are made with grapes picked for red wines, with higher maturity, high potential alcohol, lower acidity, higher phenolic content and microbial risks. It is important to focus on juice acidity and alcohol adjustment, promoting the production of fruity aromas, balancing mouthfeel, phenolic structure and limiting microbial contaminations

ROSE WINES MADE BY SAIGNEE – WINEMAKING GUIDELINES

<p>HARVEST AND GRAPE TRANSPORT</p>	<p>Protection against oxidation: enzymatic reactions are mainly responsible for oxidation in juice, causing loss of polyphenols, browning, production of vegetal characters and loss of varietal aromas. Work fast, at low temperature and protect from oxygen with inert gas.</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. Excellence B-Nature is a non-Saccharomyces yeast, pure <i>Metschnikovia pulcherrima</i>, non-fermentative. It inhibits the development of spoilage microbes such as other non-Saccharomyces, and bacteria on grapes and juice. It protects grapes/juice from microbial contamination during transport and processing, complement or replace SO₂ on grapes, does not inhibit <i>Saccharomyces cerevisiae</i>, and reduces SO₂ combining compounds production, thus increasing SO₂ efficiency.</p>
<p>MACERATION</p>	<p>Oenozym Crush Red at 15-20 mL/ton, on red grapes, in the tank to improve aroma and polysaccharides extraction, increase free run yield, improve clarification and wine filterability.</p>
<p>SAIGNEE CLARIFICATION</p>	<p>Fast and effective clarification (overnight) to protect aromatic precursors and color from oxidation. –</p> <p>Use Oenozym Clar at 1-3 mL/hL, in the saignée juice, to improve settling speed, and lees compaction.</p> <p>Fining is essential to eliminate oxidized and oxidable phenolic compounds, ‘clean’ juice, reduce pesticides residues content and stabilize wine. Polymix Natur (PVPP, yeast extracts and bentonite) is a vegan, allergen free fining agent focused on removing oxidized and easily oxidable phenolic compounds. Polymix Natur’ treats and prevents oxidation, improves oxidative stability, wine expression and elongates wine shelf life. Polymix Natur’ at 30-40 g/hL</p> <p>Clarification is also the time for adjustment of acidity, Brix, ...</p> <p>Turbidity: 200 NTU to optimize thiols production, ~ 100 NTU to promote esters production</p>
<p>ALCOHOLIC FERMENTATION</p>	<p>Fermentation temperature changes yeast metabolism and enzymatic activities: Low temperatures (53-57°F) promote esters production, while higher temperatures (60-64°F) increase varietal character expression.</p> <p>Enhance aromatic compounds production with choice of yeast nutrition:</p> <ul style="list-style-type: none"> - OptiThiols at 30 g/hL pre-inoculation to stimulate thiolic compounds production, protect must from oxidation and increase wine’s antioxidant potential - OptiEsters at 30 g/hL during the first 1/3 of fermentation to increase the production of ethyl esters by yeast. <p>Yeast choice will greatly impact wine style</p> <ul style="list-style-type: none"> - Excellence TXL at 20 g/hL to produce complex aromatic profile with round and balanced mouthfeel - Excellence STR at 20 g/hL to produce fresh, fruity and expressive wines. <p>Rehydrate yeast with OenoStim at 25 g/hL to reinforce yeast activity, limit fermentation risks, increase aromatic production and optimize grape expression.</p> <p>Ensure good yeast nutrition and reduce off-flavors production: Optiflore O® at 40 g/hL at inoculation. OptiFerm can also be added during the first 1/3 of fermentation, for grapes/must lacking in YAN.</p>

	<p>To improve mouthfeel, increase roundness and color stability, add Natur'Soft at 20 g/hL (yeast derivatives rich in mannoproteins) toward the end of fermentation. This step is particularly important for balancing mouthfeel and phenolic compounds in the juices coming from saignee.</p> <p>For protein stability improvement, add 10-40 g/hL of Bentosol Poudre during fermentation.</p>
<p>AGEING</p>	<p>Once AF completed: rack off gross lees after fermentation. Use inert gas during transfer.</p> <p>Aroma Protect at 10-20 g/hL to maintain wine freshness, protect from oxidation, regulate redox potential and increase natural wine resistance to oxidation. Aroma Protect, composed of inactivated yeasts, naturally rich in glutathione, is 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.</p> <p>Tan&Sense Volume at 1 g/hL (pure untoasted oak tannins) every racking to protect from oxidation, regulate redox potential and scavenge oxygen radicals.</p> <p>KillBrett at 4 g/hL to prevent any microbial development, prevent MLF and protect wine from spoilage. KillBrett is a 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</p>