



TANNIN ESTATE

Cellaring tannin for red wine

CHARACTERISTICS

Tannin Estate can help compensate for lack of tannins in finished wine without the “dryness” associated with barrels. It enhances mid-palate and complexity while providing a measure of anti-oxidant protection. Fruit characters can be enhanced. Tannin Estate is especially recommended when using older, tannin depleted barrels.

RECOMMENDED DOSAGE

Prior to barrel aging red wine

50-300 ppm	5-30 g/hL	0.42-2.4 lb/1000 gal
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Prior to bottling (3-6 weeks) or during rackings

50-100 ppm	5-10 g/hL	0.42-0.83 lb/1000 gal
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Note: Tannin Estate and Tannin Complex are best used prior to barrel aging. This encourages tannin integration in the wine over time. These tannins may also dramatically improve a red wine when added prior to bottling. At this stage, they should be added at least six weeks before bottling to allow full reaction and polymerization. Successful additions can be made closer to bottling, but this may result in less throughput during filtration.

DIRECTIONS FOR USE

During transfer or racking add Tannin Estate into the wine. Mix well to assure homogeneity. Additions may be made during the first 2-3 rackings, followed by organoleptic evaluation. First additions should be made 3-6 weeks before bottling to allow for complete polymerization and settling.



BENCH TRIAL PREPARATION

Prepare a 2.5% solution of Tannin Estate by mixing 2.5 g of Tannin Estate with 80 mL of deionized water in a 100 mL graduated cylinder. Once combined bring the volume up to 100 mL.

Bench Trial Recommendations (*Per 375ml bottle*):

<u>Target Addition</u>	<u>lbs/1000 gal</u>	<u>mL's of 2.5% Lab Dilution</u>
5 g/hL	0.4	0.75
10 g/hL	0.8	1.50
15 g/hL	1.3	2.25
20 g/hL	1.7	3.00
30 g/hL	2.5	4.50

Allow a minimum of 24 hours before tasting the results.

PACKAGING and STORAGE

Dated expiration. Unopened the shelf life is 5 years at 18°C (65°F). Once opened keep tightly sealed and dry.

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