



Scott'Tan FT Rouge Berry

Red, Rosé, Fruit

Fermentation tannin for promotion of the expression of red berry notes in red & rosé wines

CHARACTERISTICS

New in 2014, Scott'Tan™ FT Rouge Berry is a mixture of condensed tannins extracted from wood of red berry fruit species. The use of FT Rouge Berry, in the course of alcoholic fermentation, and in combination with yeast strains with a marked activity β -glycosidase (such as 71B, GRE, NT116, and RHÔNE 4600), allows for the development of enhanced red berry characters. The resulting wines may present intense aromas of cherry, strawberry, and blueberry, which complement other varietal aromas and those produced during fermentation. Scott'Tan FT Rouge Berry also promotes the stabilization of color and prevents oxidation of the primary aromas.

RECOMMENDED DOSAGE

Rose Must

| | | |
|------------|-----------|------------------------|
| 20-150 ppm | 2-15 g/hL | 0.17-1.25 lbs/1000 gal |
|------------|-----------|------------------------|

Red Must

| | | |
|------------|-----------|------------------------|
| 50-200 ppm | 5-20 g/hL | 0.42-1.67 lbs/1000 gal |
|------------|-----------|------------------------|

DIRECTIONS FOR USE

Add Scott'Tan FT Rouge Berry at the first pump-over or punch-down, or 24-48 hours after inoculation. Disperse 1:10 in water or must and add during a punch-down or pump-over.

PACKAGING and STORAGE

1 kg. Dated expiration.

Unopened: store the product in a dry, cool and well-ventilated place.

Opened package: carefully reseal and store for use in the same harvest year.

This information is herein true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.

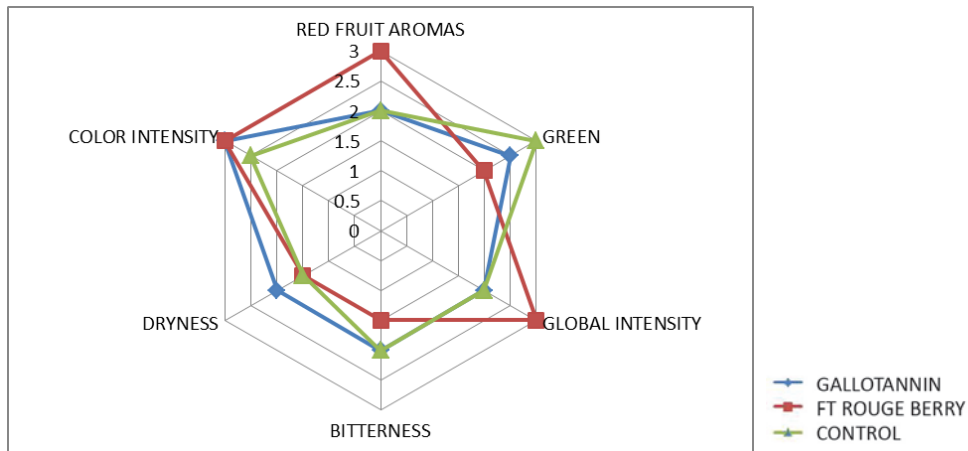
Document Edited 7-17-14



Trials of addition: Scott’Tan FT Rouge Berry vs. Quebracho vs. Control on Cabernet Sauvignon

The graphic below shows the results between different treatments of the same must with tannins during the fermentation. 1=Min, 5 = Max.

Dosages: FT Rouge Berry 20 g/hL; quebracho 20 g/hL



Trials of addition: FT Rouge Berry vs. Quebracho vs. Control on Pinot Noir

The graphic below shows the results between different treatments of the same must with tannins during the fermentation. 1= Min, 5 = Max.

Dosages: FT Rouge Berry 20 g/hL; quebracho 20 g/hL

