



## TANNIN COMPLEX

*Cellaring tannin for red wine*

### CHARACTERISTICS

Scott'Tan™ Tannin Complex is a proprietary cellaring and finishing product. It is a blend of proanthocyanidic (exotic woods) and ellagic (oak) tannins. It enhances structure, aids color stabilization and provides anti-oxidant protection. It is less reactive and more polymerized than some other tannins, thus it integrates well and provides balance. It is particularly useful in wines with up-front fruit or where smooth tannin structure is lacking.

### 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)

30-100 ppm	3-10 g/hL	0.24-0.83 lb/1000 gal
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*Note: Tannin Complex and Tannin Estate 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 Complex into the wine, mixing well for homogeneity. Additions may be made during the first 2-3 rackings, followed by organoleptic evaluation. Final 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 Complex by mixing 2.5 g of Tannin Complex 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>
3 g/hL	0.2	0.45
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.

*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.*

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