PRODUCT CATALOGUE
VOLUME 4

Vines to Vintages
FOR ALL YOUR WINEMAKING NEEDS

McCLAIN OZONE • BOUTES TONNELLERIE DE FRANCE • EUROMACHINES • LAFFORT • HANNA INSTRUMENTS • LABORATOIRES DUJARDIN SALLERON • ROMFIL • STRAHMAN • SCHNEIDER TONNELLERIE GARONNAISE • GPI • OCI • BARREL MILL • PARSEC • WINE GRENADE
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*Product is also recommended for ciders*

All chemicals and reagents for apparatus available on request. All prices are based on exchange rates and subject to change. Please call for an accurate quote prior to purchase.
ZYMAFLORE

**ALPHA - Torulaspora delbrueckii**
Non-Saccharomyces strain has a high resistance to SO2. Crafting the biodiversity in association with S. cerevisiae for the making of wines with high organoleptic complexity and significantly improved mouthfeel perception. Out competes undesirable microbes at cold temperatures. Low VA especially with icewine or fruit wine.

**EGIDE - Torulaspora delbrueckii & Metschnikowia Pulcherrima**
A formulation of strains of the Torulaspora delbrueckii and Metschnikowia pulcherrima species sourced from eco-selections. These strains selected from among the grape’s indigenous flora for their organoleptic neutrality will colonise the medium and control the microflora in the pre-fermentation stages.

**011 BIO - Certified Organic**
Remarkable fermentation capacities, good resistance to alcohol, respect for grape variety specificity and low production of medium chain fatty acids and SO2. Particularly well-adapted for restarting stuck fermentations or for reinoculation sluggish spontaneous fermentations in order to ensure a clean AF finish.

**CH 9 - Chardonnay**
Reveals the typicity of Chardonnay from great terroirs of Burgundy; notes of almond, fresh hazelnut, lemon and toasted bread. Brings roundness to the wine, helping to balance potential high acidity. Recommended for broad, complex and creamy Chardonnay.

**DELTA - Riesling, Chenin Blanc, Sémillon, Sauvignon Blanc, Colombard**
Enhances varietal aroma expression for fresh white and rosé wines, showing complexity and elegance. Can be used for a wide range of temperatures 14-23 °C, alcohol tolerance up to 15%, has high nitrogen requirements.

**X5 - Riesling, Sauvignon Blanc, Colombard**
Yeast for the production of crisp and complex white and rosé wines with a high aromatic intensity. Expresses volatile thiol-type varietal fermentation aromas.

**X16 - Chardonnay, Chenin Blanc, Viognier, Pinot Gris, Rosé**
Yeast for modern aromatic white and rosé wines with high production of fermentation aromas (esters). Strong fermentation kinetics. Low H2S production.

**VL1 - Viognier, Chardonnay, Riesling, Gewürztraminer, Muscat & Fruit wines**
Yeast for white wines with high aromatic elegance, expressing terpene-type aromas. Recommended for elegant and refined wines, especially when aged on lees.

**VL2 - Chardonnay, Muscat, Sémillon, Viognier & Late Harvest wines**
Yeast particularly adapted to vinification in barrels, for white wines which are round on the palate, and which demonstrate varietal specificity. Produces high polysaccharides and production of clean, fruity aromatic profile.

**VL3 - Sauvignon Blanc, Gewürztraminer, Riesling, Pinot Gris**
Good aptitude for expressing thiol-type varietal aromas such as Sauvignon Blanc. Adds volume and roundness to the mouthfeel, recommended for fine and elegant wines with a classic varietal aromatic profile.

**ST - Late harvest wines, “Botrytised” wines, Semillon, Riesling, Gewürztraminer & Viognier**
Sensitive to SO2 for easy stop of fermentation and with low production of SO2 binding-agents. Resistance to high sugar concentrations. Recommended for late harvest wines and “Botrytised” grapes.

**SPARK - White, Sparkling Base & Fruit wines**
Yeast for primary fermentation, prise de mousse and restarting stuck fermentations. Tolerates high SO2 and alcohol levels, moderate VA, low foam and H2S production.

**FX10 - Cabernet Sauvignon, Merlot, Cabernet Franc**
Yeast for red wine that is structured, elegant and in the ‘Grand cru’ style. Preserves varietal specificity and terroir of Bordeaux varieties. Produces high polysaccharides and contributes to softer mouthfeel. Helps mask the perception of green characters.

Product is also recommended for ciders
LAFFORT: YEASTS

RX60 - Syrah, Sangiovese, Merlot, Malbec & Fruit forward varietals
Yeast for fruity and spicy red wines requiring a clean, balanced and round profile. High aroma production. Low production of H2S and alcohol tolerance up to 16.5%.

F15 - Merlot, Cabernet Sauvignon, Pinot Noir
Yeast for fruity and full bodied wines with high varietal expression. Good fermentation kinetics and high compatibility with bacteria strains. Produces wines suitable for extended ageing. Lowers malic acid levels under certain conditions.

RB2 - Pinot Noir & Merlot
Very good aptitude for expressing fruity, cherry/ kirsch-type aromas, elegant red wines and expressing the Pinot Noir varietal aroma. Low colouring matter absorption and alcohol tolerance to 16%.

F83 - Grenache, Carignan, Sangiovese, Mourvèdre, Syrah, Merlot
High production of red fruit-type fermentation aromas. Recommended for suppl, fruity and floral wines.

XPURE - Merlot, Cabernet Sauvignon, Cabernet Franc
LAFFORT® now puts at the disposal of winemakers a tool for the production of wines of a great aromatic purity (very low production of negative sulphur compounds (including SO2 and H2S) and compounds binding SO2). Zymaflore® XPURE contributes masking the perception of green characters and enhances the aromatic freshness and the expression of black fruit notes. Wines fermented with this yeast provide great mouthfeel and smoothness.

ACTIFLORE

CERESILIAE
Lowers malic acid levels under certain conditions. Yeast selected for rapid starting of fermentation. Does not significantly modify the varietal character of wines.

F5 - Red and White wines
Fruity and spicy, selected strain for its strong ability to dominate the medium. In white and rosé vinification, F5 gives highly delicate dry and fruity wines. In red vinification, it ensures steady fermentation, giving structured wines with fruity and spicy aromas.

F33 - Red and White wines
Excellent at polysaccharide production and elegant red wines. Very good alcohol tolerance, low nitrogen demand and low VA production. Excellent fermentation characteristics and kinetics over a wide temperature range.

ROSE - White & Rosé Wines
Produces high levels of fermentation aromas. Strong implementation ability and fermentation rates. Specifically selected for making premium rosé wines.

BO213 - Restarting stuck fermentations, very high Brix levels; Red & White wines
Excellent capacity to ferment fructose and ferment at low temperatures with very low VA production. Tolerates high sugar and extremely high alcohol (up to 18%), aromatic neutrality. Strong ability to restart sluggish or stuck fermentations.

RMS2 - White wines
Yeast selected for its superb white wine fermentation capabilities. Adopted to extreme winemaking conditions (high volume, low turbidity, low temperature, anaerobic...). Very low production of H2S.

“I am loving the Nutristart Org! I’m getting cleaner ferments even at low to medium temperatures (10-15°C) then with conventional non-organic nutrients that I’ve used in the past.”

JAMIE EVANS – PENINSULA RIDGE WINERY

www.vinestovintages.ca

Product is also recommended for ciders
# Laffort: Yeasts

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<tr>
<th>Yeast</th>
<th>Alcohol Tolerance* (%/V/V)</th>
<th>Nitrogen Requirements</th>
<th>Recommended Temperature (°C)</th>
<th>Fermentation Kinetics</th>
<th>Sensory Effect</th>
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<tbody>
<tr>
<td>011 Bio</td>
<td>16%</td>
<td>Low</td>
<td>15 - 20</td>
<td>Rapid</td>
<td>Neutral</td>
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<tr>
<td>Alpha</td>
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<td>Varietal, Volume</td>
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<td>15 - 20</td>
<td>Regular</td>
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<td>15 - 20</td>
<td>Regular</td>
<td>Varietal</td>
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<td>F15</td>
<td>16%</td>
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<td>Fruit, Mouthfeel</td>
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<tr>
<td>F83</td>
<td>16.5%</td>
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<td>20 - 30</td>
<td>Regular</td>
<td>Fruit Mouthfeel</td>
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<td>FX10</td>
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<td>Varietal</td>
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<td>Varietal, Fruit</td>
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<td>Spark</td>
<td>17%</td>
<td>Low</td>
<td>10 - 30</td>
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<td>ST</td>
<td>15%</td>
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<td>15 - 20</td>
<td>Slow</td>
<td>Varietal</td>
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<td>VL1</td>
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<td>Regular</td>
<td>Varietal</td>
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<td>VL3</td>
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<td>X5</td>
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<td>13 - 20</td>
<td>Fast</td>
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<td>X16</td>
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<td>XPURE</td>
<td>16%</td>
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<td>15 - 30</td>
<td>Regular</td>
<td>Fruit, Volume</td>
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<th>Fermentation Kinetics</th>
<th>Sensory Effect</th>
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<td>BO213</td>
<td>&gt;18%</td>
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<td>Cerevisiae</td>
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<td>Fast</td>
<td>Varietal</td>
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<td>F5</td>
<td>16%</td>
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<td>20 - 30</td>
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<td>Fruit, Spicy</td>
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<tr>
<td>F33</td>
<td>16%</td>
<td>Low</td>
<td>12 - 30</td>
<td>Regular</td>
<td>Varietal</td>
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<td>Rosé</td>
<td>15%</td>
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<td>12 - 17</td>
<td>Regular</td>
<td>Ester</td>
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<td>RMS2</td>
<td>17%</td>
<td>Low</td>
<td>50 - 86</td>
<td>Rapid</td>
<td>Neutral</td>
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*Yeast alcohol tolerance also depends on nutrition, temperature, etc. It is recommended to use DYNASTART® and a higher rate of yeast for high Brix grapes (see the article in the Laffort news section on our website: Stuck ferments: causes and solutions).

*FAQ: A 500g yeast pack can inoculate 25 hL of must at a dose of 20 g/hL.

LAFFORT: NUTRIENTS

YEAST PERFORMANCE OPTIMIZATION

**DYNASTART: OMRI LISTED - yeast rehydration nutrient**

DYNASTART® improves viability and the general metabolism of the yeast, optimizes yeast aromatic and fermentation potential. Wines are cleaner (less VA, H2S and sulphide compounds) and express more varietal and fermentation aromas produced by the selected yeast. Provides essential elements (sterols) of the yeast membrane, and guarantees membrane fluidity. Significantly increases resistance to ethanol. Does not provide assimilable nitrogen. If must is deficient, a complimentary addition of nitrogen Nutristart or Nutristart ORG might be necessary. To be used especially in the event of high potential alcohol, low juice turbidity or low fermentation temperatures and in fermentation restart starter cultures.

**SUPERSTART BLANC: OMRI LISTED - yeast rehydration nutrient**

Yeast preparator especially rich in growth factors to ensure a strong and clean fermentation finish. Optimized formulation specifically for yeasts used in white and rosé winemaking. Improves aromatic revelation and optimizes the aromatic production. Improves the yeast resistance to low temperatures and low turbidity. Prevents the excessive production of volatile acidity.

**SUPERSTART ROUGE: OMRI LISTED - yeast rehydration nutrient**

Yeast preparator especially rich in ergosterol, to ensure a strong and clean fermentation finish. Optimized formulation specifically for yeasts used in red winemaking. Increases significantly the ethanol resistance. Limits the production of volatile acidity. Improves yeasts tolerance to high temperatures and temperature changes. Reinforces the efficiency of “pied de cuve”.

**NUTRITION**

**NUTRISTART - yeast activator**

NUTRISTART® is an all-round activator comprised of diammonium salts (phosphate DAP, thiamine and inert yeast, enabling the development of a sufficient yeast population. Can be used on all varietals. Enables a regular and complete alcoholic fermentation. Reduces undesirable compound formation (H2S, VA, etc...). Add to the tank in the first 1/3 of fermentation.

**NUTRISTART ORG - organic yeast activator**

Complex nutrient, 100% organic from inactivated yeast, naturally rich in vitamins (thiamine, niacin, pantothenic acid, folic acid, ...), minerals and trace elements (magnesium, manganese, zinc, iron, ...), that promotes cellular multiplication. Nutristart® Org: Reproduces the nutritional distribution naturally present in the must (balance between amino acids and mineralized nitrogen).

**NUTRISTART AROM - activation of aromas during fermentation**

Balanced nutrient for activation and protection of aromas during fermentation. Based on inactive yeast (65% organic nitrogen) and diammonium phosphate, NUTRISTART® AROM is specially formulated to develop the organoleptic complexity (aromas and taste) of white and rosé wines resulting in the production of more elegant wines, with more finesse, and better balance in the palate. Glutathione-rich formulation participates in the protection of the aromas formed during the alcoholic fermentation.
LAFFORT: NUTRIENTS

**THIAZOTE PH - diammonium phosphate and thiamine**
Nutrient providing growth factors (diammonium phosphate and thiamine). Can be used on all varietals. The multiplication of the yeast population will also ensure viability and fermentation acceleration.

**Dosage:** to be based on the original assimilable nitrogen content in the must. 10g/hL provides about 21mg/L (21ppm) assimilable nitrogen.

**Maximum addition:** 50g/hL

**DAP - diammonium phosphate (ATP)**

**DETOXIFICATION**

**BI-ACTIV - detoxifier for slow fermentations**
Fermentation nutrient to be used in the case of sluggish or stuck fermentation. A specific formulation based on yeast cellular envelopes (yeast hulls), inert support elements (cellulose), and inactivated yeast for vinification, BI-ACTIV® provides: a physical support effect for the yeasts and detoxification of the must and the wine. Bi-Activ does not provide assimilable nitrogen.

**Dosage:** 200-400ppm (add to a sluggish fermentation or to a stuck wine).

**OENOCELL - detoxifier for very sluggish or stuck fermentations**
Yeast cell walls with high power to detoxify the environment.

**Dosage:** Preventative: 200ppm
Add in must or wine after the first quarter and before the 2/3 of alcoholic fermentation during a pumping over.

**Curative:** 300-400ppm
Add in the fermentation tank and mix by a pumping over.

**TURBICEL - cellulose powder for over-clarified juice**
Cellulose powder to support yeast in over-clarified white/ Rosé juice. Compensates by adding back neutral solids to help keep yeast in suspension. Acts as a lees supplement and gives turbidity. Allows optimization of alcoholic fermentation kinetics, particularly in heavily clarified juices, and enhances aromatic expression.

10g/hL increases by 20 NTU the juice/must turbidity.

**Dosage:** 20-50ppm according to turbidity correction

**AROMA PRESERVATION**

**FRESHAROM - inactivated yeasts with high antioxidant capacity rich in glutathione**
Specific preparation of inactivated yeast with high protective power (5.3%), for aroma preservation in white and rosé wines. Thanks to its unique reducing metabolite and glutathione composition, FRESHAROM® is able to allow the yeast to assimilate glutathione precursors (cysteine, N-acetyl cysteine) during AF, and so boost wine glutathione content. Protects the aromatic potential of the wine and significantly delays the appearance of oxidized notes. Inhibits the mechanism of browning. FRESHAROM® produces wines that are more aromatic and with a higher potential for ageing.

**Dosage:** 300ppm (add to the tank in the first 1/3 of fermentation)

Product is also recommended for ciders
LAFFORT: MALOLACTIC BACTERIA

MALOLACTIC FERMENTATION

MALOSTART - yeast activator facilitating MLF onset
Malolactic bacterial activator for facilitating malolactic fermentation (MLF) start-up and accelerating fermentation kinetics. By combining nutritive elements (inactivated yeast) and detoxification agents (yeast cell walls), MALOSTART optimizes lactic acid bacterial survival (by adsorbing short or medium-chain fatty acid-type inhibitors). Encourages lactic acid bacterial activity (by supplying them with nitrogen compounds which they directly assimilate).

LACTOENOS SB3 DIRECT
Oenococcus oeni direct inoculation strain, adapted to the most difficult conditions (stuck MLF for example). Low VA production, strain compatible with a large number of commercial yeast stains. With regards to good AF management and correct yeast nutrition, LACTOENOS SB3 can be inoculated at the start of AF (early co-inoculation) and ensures rapid MLF after AF. Can be added direct to the tank or barrel.

LACTOENOS B7 DIRECT
Direct addition for red and white wines, Alcohol tolerance >16%, pH Tolerance >3.2, Temperature tolerance 16°C, TSO2 <60mg/L, Low VA production, Low Diacetyl production, Fast ML kinetics, No biogenic amine production.

LACTOENOS 450 PREAC - with nutrient energizer
Oenococcus oeni high performance stain specifically selected for high alcohol wines. 450 PreAc® is particularly well-adapted to late co-inoculation in red wines, which helps limit spoilage micro-organisms ensuring safe MLF. Energizer for PreAc bacteria is provided for rehydration water.

LACTOENOS B16 STANDARD - with nutrient energizer
Oenococcus oeni strain for all types of wine. Very resistant strain particularly suited for restarting MLF due to its precise protocol of acclimatization. Multiple step protocol, 3-5 days long - refer to packaging.

“We have been working with Vines to Vintages for many years and have always been extremely happy with their products and service. They carry a large array of oenological products, with more being added each year, which helps us target specific results in all areas of winemaking. Their staff are always more than willing to take the time to explain and consult on which products may best fit our needs, and the onsite trials really help us make the right decision every time.”

SÉBASTIEN JACQUEY
- MEGALOMANIAC WINERY HEAD WINEMAKER & DIRECTOR OF CELLAR OPERATION

CHRIS FREY
- MEGALOMANIAC WINERY ASSOCIATE WINEMAKER AND CELLAR MASTER

Product is also recommended for ciders
Laffort: Enzymes

Specialized Red Wine Enzymes

Lafase He Grand Cru - maceration, produces structured red wines
Pectolytic enzyme preparation, for the production of full bodied red wines that are rich in colouring matter and structured tannins, destined for ageing. Lafase® HE GRAND CRU allows for strong selective extraction of components of the skin and pulp, favouring a better stability of colouring matter and the coating of tannins. Encourages gentle extraction of more stable phenolic compounds, increases ageing potential and has better stability of colour over time.

Lafase Fruit - short maceration, with or without cold pre-fermentation, red
Purified pectolytic enzyme preparation for the production of fruity, colourful and round red wines, for rapid marketing. Optimizes aroma precursor extraction, colour extraction and favours gentle extraction of silky tannins. Limits the time requirement for, or even replaces totally cold pre-fermentation maceration (CPM). Favours extraction of phenolic compounds in the aqueous phase, during maceration.

Specialized White Wine Enzymes

Lafazym Thiols - improves extraction during maceration
Pectolytic enzyme blend with secondary activity designed to proficiently increase yeast aromatic thiols revelation. LAFAZYM® THIOLS has a statistically significant impact on 3SH and 3SHA revelation. It increases the aromatic impact of pre-ferment cold stabulation also known as “lees scraping”. It is an enhancement tool mainly for rosé and white wines aromatic profile and intensity. It is used on must/juice before alcoholic fermentation onset.

Lafase Boost
Liquid blend of pectic enzymes highly concentrated in secondary activities designed for combined use with standard clarification enzyme to improve depectinization. Eliminates side chains from the complex pectin molecule. This action considerably increases the hydrolysis power and performances of standard clarification enzymes. Reduces the volumes of lees and allows a better separation of the phases.

Lafazym Extract - skin extraction for aromatic white and rosé
Pectolytic purified granular enzyme specifically for skin contact during white wine vinification. Developed for extracting aroma precursors and varietal aromas for the production of highly aromatic, fruity white wines. Improves extraction of varietal aromas and aroma precursors from skins and pulp. Reduces skin contact time. Optimizes operations: pressing, must settling, clarification, filtration.

Lafazym Press - improves free run juice and pressing yields
Pectolytic enzyme preparation purified for optimizing pressing and extraction of aroma precursors during the production of white and rosé wines. Improves free run juice and first pressing yields. Decreases the duration of pressing cycles. Improves pressing at low pressures and shorter cycles; reduces the breaking up of the press cake; less crushing of seeds and skins to limit the extraction of phenolic compounds, oxidation of juice and pH variation. Reduces skin contact time.

Lafazym Arom - aromatic expression, improves aromatic intensity in red, rosé, white
Betaglucosidase preparation for revealing terpenic varietal aromas from their precursors during the production of aromatic white wines. Lafazym Arom contains a high beta-glucosidase activity which enables the hydrolysis of sugars at the terminal ends of terpenic precursors. Recommended for terpene precursor-rich grape varieties such as Muscat, Riesling, Gewürztraminer, Chenin Blanc, Pinot Gris, certain Chardonnays and Viognier... To increase the amount of aromatic precursors, use an extraction enzyme at crushing, such as Lafazym Extract or Lafazym Press, and then Lafazym Arom at the end of alcoholic fermentation.

Product is also recommended for ciders
LAFFORT: **ENZYMES**

- **LAFAZYM 600 XL** - quick clarification for white and rosé
  A preparation of enzymes in liquid form, extremely concentrated, and naturally low in cinnamyl esterase. LAFAZYM® 600 XL allows a quick and efficient clarification of musts and wines for a large spectrum of pH (2.9-4.0). Especially adapted for musts from very difficult grape varietals to settle (Ugni Blanc, Melon, Gewürztraminer, Pinot Gris...). Improves the settling and allows clarification of musts after thermotreatment (thermovinification).

- **LAFAZYM CL** - for premium white and rosé, rich in secondary activities
  Highly concentrated preparation of pectolytic enzymes purified for rapid must settling of white and rosé juice. LAFAZYM® CL is a preparation purified of cinnamoyl esterase activity, thus limiting the formation of vinyl-phenols from the free phenolic acids in white grapes, which can negatively influence the aromatic perception of the wines (medicinal, paint, clove notes...). The highly concentrated LAFAZYM® CL completely hydrolyses the grape pectins during the must settling phase, even in hard conditions. Improves lees settling.

- **LAFASE XL CLARIFICATION** - fast depectinization, flotation clarification
  Liquid enzymatic preparation for white and rosé musts clarification. Quick and efficient decrease of pectines, even in low temperature. Less viscosity of treated juices. Can also be used to improve settling.

  “Since we have changed our enzyme supply to Laffort, now using Lafase XL Clarification, settling white juices and flotation has been very successful and predictable. Effective on skin contact grapes where we have struggled for years, the assurance of a performance enzyme is a great tool. They are clear and settled with a starting NTU, after bentonite addition lower than 30! Filterability numbers before bottling are very satisfactory as well. It is priced reasonably and has improved wine quality and work efficiencies.”
  
  **HENRY OF PELHAM WINERY**

- **LAFASE XL PRESS** - for white and red grape pressings to produce rosé wines
  A preparation of pectolytic enzymes with secondary activity, with fast pectin chain degradation. Increases high-quality juice yields. Shortens the pressing cycles and prevents over maceration while protecting the must from oxidation.

- **LAFASE XL EXTRACTION** - improves grape skin flavours, increases free run
  Liquid enzymatic preparation for red wine maceration and clarification. Increases the yield of free run juice. Favors the release of phenolic compounds. Limits mechanical actions. Eases the cleaning of wines and their clarification.

- **EXTRALYSE** - ageing & filtration
  Preparation of β-(1-3) beta-glucanases and pectolytic enzymes, for the improvement of wine filterability and ageing on lees. EXTRALYSE® accelerates all biological mechanisms linked to yeast autolysis and in particular the release of molecules responsible for roundness and volume on the palate derived from ageing on lees. Limits the risks of contamination of wines during maturation by considerably reducing the amount of micro-organisms in suspension. Reduces maturation duration while retaining the organoleptic potential derived from the use of lees. Helps the fining and cleaning of wines. Improves clarification and filtration, especially on wines from botrytised grapes.

www.vinestovintages.ca

Product is also recommended for ciders
LAFFORT: FERMENTATION TANNINS

TANIN VR SUPRA - ellagic and proanthocyanidic tannin, anti-oxidant, wine structure

Instantaneously dissolving (Instant Dissolving Process, IDP) ellagic tannin from chestnut and proanthocyanidic tannin preparation for red wine vinification. Prepared for optimal technological efficiency, without adding bitterness, to facilitate: wine structural improvement by supplementation of the midpalate. Inhibition of natural oxidation enzymes (laccase, polyphenol oxidase) during harvesting of Botrytis affected vintages (more efficiently than SO2). Anti-oxidant action providing protection of the must and pigmented matter.

**Sacrificial effect:** preserves the grape tannins from precipitation with the grape proteins, to favour indigenous tannins/anthocyanins reactions.

“I've been using VR Supra on hybrid grape varietals at 80g/hL for 15 years now. I have done trials with other brands of tannins and have never been as satisfied with the results.”

JEAN-PAUL MARTIN
- CONSULTING OENOLOGIST, DOMAINE LES BROME/LÉON COURVILLE
LAC BROME (KNOWLTON), QC

TANIN VR SUPRA ELEGANCE - oak ellagic and proanthocyanidic tannins, for light reds

Mix of proanthocyanidic and ellagic tannins from oak in instantaneous dissolving form. Promotes anthocyanin and color compound protection through protein precipitation and inhibition of laccase activity. Recommended for lighter red varietals such as Pinot Noir and Gamay.

TANIN VR COLOR - formulation of catechin tannins

Specially formulated to stabilize wine colouring matter. Instant dissolving (IDP Process) formulation of catechin and ellagic-based tannins designed for colour stabilization in red winemaking. Used to improve the active tannin/anthocyanin ratio in such case where grapes may be harvested at sub-optimal phenolic ripeness; grape varietals with naturally poor tannin/anthocyanin ratio or varietal with colour management problems (extraction/stabilization). Add part way through fermentation, needs some ethanol for binding.

TANIN GALALCOOL - highly purified extract of oak gall tannins

A highly pure extract of chestnut gall tannins, with physiochemical properties that are particularly well adapted to white and rosé must vinification, including: inhibition of natural oxidation enzymes (laccase, polyphenol oxidase), more efficiently than SO2. Precipitation of some of the unstable proteins, as efficiently as bentonite but without aroma loss.

“What a fabulous tool that we have as winemakers! Galalcool tannins are great antioxidants. I use them for my white and rosé wines. I have to say that since I tried them for the ciders, I cannot stop using them.
What is also great about this tannin is that it helps us to reduce the use of SO2 specially during crushing. It facilitates also the elimination of unstable proteins that could cause lots of problems if we have them in the bottle, facilitating at the same time the clarification. By doing that, we need less amount of bentonite, if we need to use it. Just try it and you will never abandon them, like I did.”

BARBARA JIMÉNEZ HERRERO
- DOMAINE DES CôTES D'ARDoise, DIRECTOR OF CELLAR OPERATION, DUNHAM, QC

Product is also recommended for ciders
**LAFFORT: FERMENTATION TANNINS**

**TANIN GALALCOOL SP** - highly purified gallic tannin preparation, improves structure

A highly pure extract of oak tannins. A softer version used preferentially in wine as an ageing tannin. Increases protein stability, regulates oxidation-reduction phenomenon; increases protein stability.

**SUPRAROM** - oxidation protection, add on grapes

Oxidation protection for musts and juices, preserving freshness and aromatic intensity. Used on Botrytis-affected grapes. Add SUPRAROM immediately prior to crushing or into the press. For optimal usage, we advise testing laccase activity with the BOTRYTEST before addition.

"When harvest starts things get real busy! Grapes are coming in by the truck load and we need to keep our signature Riesling fresh and protected. To make things more convenient and efficient, I started using Suprarom on top of the grapes on arrival. It gets blended into the juice at pressing, continues protecting it, we don’t have to measure out a bunch of products, it’s done all in one step. Easy, love it!"

BRIAN SCHMIDT  - VICE PRESIDENT AND WINEMAKER  VINELAND ESTATES WINERY

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<th>FERMENTATION TANNINS</th>
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<td><strong>OBJECTIVE</strong></td>
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<tr>
<td>Botrytised grapes, anti-oxidant action, laccase inhibition</td>
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<tr>
<td></td>
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<tr>
<td>Protein precipitation and skin tannin preservation</td>
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<tr>
<td>Protein precipitation</td>
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<td>Colour stabilisation</td>
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<tr>
<td>Structure contribution</td>
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</tbody>
</table>
LAFFORT: AGEING AND FINISHING TANNINS

**TANFRESH - refresh aged white and rosé, protects, add structure**
A preparation based on proanthocyanidic tannins and oak ellagic tannins to add to finished white and rosé wines. Acts on the structure and volume in mouthfeel; brings some freshness to the wine, by eliminating reductive odours; helps protect the wine from oxidation.

**TAN’COR GRAND CRU - derived from grapes and ellagic tannin from oak**
Preparation of proanthocyanidic tannins derived from grapes and ellagic tannins from oak. Used to enhance and modify the wine’s structure, tannin volume and palate length; stabilise colour by combining the remaining free anthocyanins. Regulate oxidation-reduction phenomenon.

**TAN’COR - use after fermentation and during ageing, protects and enhances**
Proanthocyanidic tannin and ellagitannin preparation, TAN’COR® is used for enhancement and modification of the structure of the wine and preparing it for maturation. Protection of the wine with regards to oxidation phenomena. Regulate oxidation-reduction phenomenon.

**TANIN VR GRAPE - proanthocyanidic tannins extracted from grapes**
Proanthocyanidic tannins extracted from grapes using LAFFORT’s Instant Dissolving Process (IDP). Due to the high quality of its extraction, TANIN VR GRAPE® contains only a negligible quantity of phenolic acids, that are known Brettanomyces substrates. During the fermentation phase or maturation TANIN VR GRAPE® Compensates for natural grape tannin deficiency (lack of phenolic maturity or adverse tannin-anthocyanin ratio). Stabilisation of colour due to the formation of tannin-anthocyanin polymeric pigments. Improving fining. Refinement and enhancement of wine structure and palate length.

**QUERTANIN - enhances structure and palate length, protects**
Stave wood quality ellagic tannins, extracted from oak heartwood, QUERTANIN® is a high quality complex ellagitannin preparation, which enhances the wine structure and palate length. Protects wine with regards to oxidation. Increases the wine’s aromatic intensity. Eliminates reductive odours.

**QUERTANIN SWEET - rich in ellagic tannins, similar to that of new barrel**
QUERTANIN® SWEET is preparation of high quality toasted oak tannin. Enhances wine mouthfeel, roundness and palate length. Stave wood quality ellagic tannins, extracted from oak heartwood, using LAFFORT’s instant dissolving form (IDP). For post-vinification use in red, rosé and white wine.

**QUERTANIN CHOC’ - preparation of ellagic and gallic tannins**
QUERTANIN CHOC’ is a high quality complex ellagitannin preparation to enhance wine structure and palate length. Quertanin Choc’ can help regulate oxidation-reduction phenomena during maturation in barrels or during micro-oxygenation. It can also help create an environment rich in ellagic tannins in used barrels, similar to that of new barrels.

- Product is also recommended for ciders

www.vinestovintages.ca
LAFFORT: AGEING AND FINISHING TANNINS

QUERTANIN INTENSE NF - *extracted from oak, enhance structure and length*

QUERTANIN® INTENSE NF is a preparation of high-quality toasted oak tannin. It amplifies wine mouthfeel together with toasting characteristics, increases roundness and palate length.

QUERPLUS - *increase aromatic intensity, enhances the perception of sweetness*

Oak extract from stave wood quality American oak. The specific manufacturing process of QUERPLUS allows a unique component profile, which enhances structure and mouthfeel. Increases the wine’s aromatic intensity and complexity and protects wine with regards to oxidation.

### AGEING TANNINS

<table>
<thead>
<tr>
<th>OBJECTIVE</th>
<th>WINE TYPE</th>
<th>TANNIN</th>
<th>DOSAGE</th>
</tr>
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<tbody>
<tr>
<td>Balance or wine structure improvement</td>
<td>White and Rosé</td>
<td>TANFRESH®</td>
<td>0.5 - 6 g/hL</td>
</tr>
<tr>
<td></td>
<td>Red</td>
<td>VR GRAPE®</td>
<td>10 - 40 g/hL</td>
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<tr>
<td></td>
<td></td>
<td>TAN’COR®</td>
<td>0.5 - 30 g/hL</td>
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<tr>
<td></td>
<td></td>
<td>TAN’COR GRAND CRU®</td>
<td>5 - 30 g/hL</td>
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<tr>
<td></td>
<td></td>
<td>QUERTANIN® RANGE</td>
<td>2 - 20 g/hL</td>
</tr>
<tr>
<td>Regulation of oxidation-reduction phenomena</td>
<td>White and Rosé</td>
<td>TANFRESH®</td>
<td>0.5 - 6 g/hL</td>
</tr>
<tr>
<td></td>
<td>Red</td>
<td>QUERTANIN®</td>
<td>2 - 20 g/hL</td>
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<tr>
<td></td>
<td></td>
<td>TAN’COR GRAND CRU®</td>
<td>10 - 20 g/hL</td>
</tr>
<tr>
<td>Stabilisation of colouring matter</td>
<td>Red</td>
<td>VR GRAPE®</td>
<td>10 - 40 g/hL</td>
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<tr>
<td></td>
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<td></td>
<td></td>
<td>QUERTANIN®</td>
<td>2 - 20 g/hL</td>
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</tbody>
</table>

500g Dosage: 5ppm - 20ppm
1kg Dosage: 20-75ppm

Product is also recommended for ciders
LAFFORT: POLYMUST RANGE

ALLERGEN FREE or VEGETABLE BASED

POLYMUST® V - elimination of oxidizable phenolic
Association of vegetal protein and PVPP for preventative treatment of oxidation of white and rosé musts and wine. Elimination of oxidizable phenolic compounds likely to trap aromas and deviate the colour. Suitable use in flotation.

POLYMUST® PRESS - preventative treatment in pressed wines
Preparation intended for curative oxidation and phenolic content treatment of white or rosé musts/wine and red press wines. Allergen-free preparation combining PVPP, calcium bentonite and vegetal protein intended for eliminating oxidizable and oxidised phenolic compounds (quinones). Protecting musts and their aromatic precursors in regard to oxidation phenomena. Eliminating bitterness in wines. Limiting free SO2 binding agents. For red wines, reduces microbial load, improves clarification, promotes colouring matter, stabilization, softening ofstringency, greenness and metallic notes.

POLYMUST® DC ORG - hue stability by eliminating oxydisable polyphenols
Correction of the colour of rosés and white musts. Association of vegetal protein, bentonite and active carbon used for fining and correcting of the colour of white and rosé musts. Decontamination and deproteinisation.

POLYMUST® ORG - sensory fine-tuning, all types of wine
Association of vegetal protein and calcium bentonite used for fining musts and wines. Remarkable efficiency for clarification. Compatible with the regulation for organic winemaking.

POLYMUST® ROSÉ - for the prevention and control of rosé musts oxidation
Is the combination of potato protein, specifically selected for its high reactivity towards phenolic compounds, and PVPP, for the prevention and control of rosé musts oxidation in fermentation. POLYMUST® ROSÉ decreases the content in phenolic compounds and allows the stabilisation of the hue by eliminating oxidised polyphenols that may alter wine colour.

VEGECOLL - stabilizes colour, reduces astringency, bitterness and vegetal notes
Vegetal protein-based fining agent extracted from potato. Used in must: especially during flotation - for a short lees flotation time and for the elimination of phenolic compounds (oxidised as well as susceptible to oxidation).
In white, rosé and red wine: for its high clarification and sedimentation rate, stabilisation of colouring matter and elimination of red wine astringent tannins.

Dosage:
- POLYMUST® V: 150 -700ppm
- POLYMUST® PRESS: 400 -800ppm

VEGECOLL: 500g - 5kg

Product is also recommended for ciders
LAFFORT: YEAST PRODUCTS, FINING & STABILIZING

**OENOLEES** - *preparation of yeast cell wall membranes, high peptide content*
Developed as a result of LAFFORT's research on the properties of yeast lees and their importance in wine fining, OENOLEES® contributes towards improving the gustatory qualities of wine by reducing aggressive characters (fining effect) such as polyphenols responsible for bitterness and astringency. Elevates mid-palate sensations. Can be used with a minimum action time of 4-6 weeks.

**OENOLEES MP - yeast mannan protein rich in polysaccharides and peptides**
Yeast cell wall extract (mannoproteins) rich in sweet peptide fraction and specially purified premium Acacia gum Arabic. Improves smoothness in wines allowing the winemaker to delicately balance both acidity and bitterness.

**POWERLEES ROUGE - Specific formulation of inactivated yeast rich in mannanproteins (stabilizing effect) and in membrane protein Hsp12 (the origin of peptides with sweetening power and ß-glucanases.**
Utilised for wine fining from the outset of alcoholic fermentation. Rapid organoleptic fining after alcoholic fermentation. Extraction of compounds with high flavour potential – sapid peptide from Hsp12 protein. Can be used to rebuild lees.

**MANNOFEE® - yeast cell wall mannan protein for colloidal stabilisation of wine**
Specific yeast cell wall mannanprotein from Saccharomyces cerevisiae for the colloidal stabilisation of the wine and mouthfeel improvements. Respects the freshness and the fruit of the wine. Can be used towards the end of ageing and during wine preparation for bottling.

**OENOBRETT - preparation for the control of Brettanomyces spoilage**
OENOBRETT® is a specific combination of a natural polysaccharide: chitosan and a pectinase / glucanase enzymatic preparation that facilitates the lysis and the elimination of Brettanomyces yeasts. Biodegradable and non- toxic. Non animal origin and is allergen-free.

“If I were to stand by one product it would be Stabivin SP. I have found it to be a great finishing tool for some red wines. It can soften more aggressive tannins, take the edge off of higher acid wines and bring depth to the mid-palate. In some cases it can provide a hint of sweetness, which is a much preferred alternative to sugar. Easy to add and easy on the budget!”

DAVE STASIU - ROCKWAY VINEYARDS

**STABIVIN SP - highly purified gum arabic**
STABIVIN® SP is a gum arabic solution manufactured from highly purified gums. Specifically developed manufacturing protocols guarantee a preparation with a very low clogging index. Contributes to the colloidal structure of the wine (softness and mouthfeel).

**STABIVIN - stabilizes colour in red wines**
100% VEREK Gum Arabic solution, with a high stabilisation index. STABIVIN® is a hydrophilic colloid which aims to counter hazes and colloidal deposits, allowing the wine to retain maximum clarity. Stabilises unstable colouring matter. Increases protection with regard to metallic or protein casses.

Product is also recommended for ciders
LAFFORT: YEAST PRODUCTS, FINING & STABILIZING

SUPER POLYTARTRYL - *metatartaric acid*
For improved stabilisation with regard to tartaric precipitations. Inhibition of tartaric precipitations.

OENOGUM INSTANT - *pure gum arabic, stabilizes red wine colour*
Stabilises colouring matter in young red wines. Provides colloidal protection, preventing the aggregation of hydrophobic wine colloids. Stabilises the wine regarding tartaric precipitations. Softens the wine through masking of aggressive tannins. Instant dissolving.

MANNOSTAB LIQUIDE 200 - *mannoprotein for stabilization of potassium bitartrate*
MANNOSTAB® LIQUIDE 200 contains the only mannoprotein naturally present in wine with the ability to stabilise potassium bitartrate salts. Treatment organoleptically neutral to the wine. Stabilises white, rosé and red wines; still or sparkling wines; filtered or unfiltered. MANNOSTAB® LIQUIDE 200 is the last treatment before bottling (after blending, fining and pre-filtration, etc.). No treatment should be made post MANNOSTAB® LIQUIDE 200 application with the exception of SO2, Gum Arabic and ascorbic acid. We recommend incorporating MANNOSTAB® LIQUIDE 200 at least 48 hours before filtration. For sparkling wines, incorporation of MANNOSTAB® LIQUIDE 200 should be done either during tirage (less stacking risks) or during disgorging (in this case anticipate the filtration of the solution) in the expedition liqueur.

CELSTAB - *potassium bitartrate stabilization in white wine*
Cellulose gum solution (CMC). CELSTAB® is intended for wine stabilisation in relation to tartrate salt precipitations. Its action results in an inhibition of microcrystal nucleation and growth phases (via disorganisation of the surface of the salts that are required for crystal formation). Can be added within a few days of bottling; time saving. For white wine treatment ONLY. The wine has to meet certain requirements prior to Celstab treatment.

"Celstab is a great product for reducing energy usage and increasing the speed of your winemaking process. Cold stabilizing the natural way was always a struggle...the wine had to be very clear, the temperature had to be consistently below -3, our winters are warmer and often a chiller had to be turned on, and following a strict timeline often proved difficult. This lead to having to seed the wine which resulted in higher costs and stripping of the wines. Celstab solves all of those problems."

SHAUNA WHITE - VINEYARD AND WINERY MANAGER

CASEI PLUS - *for treatment of oxidation and maderization*
CASEI PLUS is a potassium caseinate developed for treatment of oxidation phenomena and maderization in musts and wines. In the case of oxidised wines (browning), CASEI PLUS decolours the wine, contributing to colour refreshment while also refining gustatory characteristics. In the case of botrytised harvests, CASEI PLUS is recommended in the treatment of young white or rosé wines (and reds in certain cases) to decrease the oxidized character. Can be used as a clarification agent, contributes to preparing wine for filtration. CASEI PLUS produces a decrease in the iron content in white wines.
LAFFORT: YEAST PRODUCTS, FINING & STABILIZING

“Vines to Vintages offers a great quality of services. They provide a wide range of products, are attentive to customer’s needs, offer new products and innovation trials. Yes BO213 and Alpha yeast both definitely, CH 9 for Chardonnay, and Casei Plus for fining. All good! I definitely recommend those products. Also a fast delivery at critical times like harvest.”

AMÉLIE BOURY - CHATEAU DES CHARMES, WINEMAKER & DIRECTOR OF OENOLOGY

OVOCLARYL - adapted to reduce & harmonize excess polyphenolic fractions in red wine
Ovoclaryl is a fining agent which is particularly adapted for reducing and harmonising excess polyphenolic fractions in red wines. OVOCLARYL is a high quality product derived from fresh albumin by pasteurisation, presented in powder form. This formulation presents all the technical advantages of fresh egg white, which is used for treating high quality red wines suitable for cellaring. Rounds-off and refines the structure, while preserving the wine aromatic character and specificity. Enables unstable tannins to be eliminated and facilitates polyphenolic stability.

ICHTYOCOLLE - bitterness removal, organoleptic clarity, improves filterability
ICHTYOCOLLE is a fish-based fining agent adapted to high-grade white and rosé wine fining and clarification. ICHTYOCOLLE restores high organoleptic clarity and remarkable brilliance to treated wines. An exceptionally pure powder, dehydrated by freeze drying, which maintains the natural components. Used for wines with bitterness, enables the elimination, by flocculation, of the polyphenols which are responsible for this character, while maintaining organoleptic qualities. Improves filterability for viscous sweet wines by acting on gums and mucilages. Reduces the risk of wine browning. ICHTYOCOLLE is suitable for treating other beverages (beer, cider).

VINICLAR P - preventative and curative treatment of oxidation
Pure Polyvinylpolypyrrolidone. Preventive and curative treatment of oxidation in wine and must. Removes preferentially the polyphenols responsible for bitterness.

POLYLACT® - preventative and treating oxidation in wine
A combination of PVPP and Casein. Preparation intended for the preventative and curative treatment of oxidative casse in must and wine. In general, POLYLACT® inhibits browning or pinking of white and rosé wines. Improves the gustatory characteristics of wines while diminishing bitterness and astringent compounds (red pressings for Rosé). Removes SO2-binding agents.

“Polylact is a great product for my whites and rosé wines. I use it if I have a bit of oxidation, it cleans it right up and also removes some of the phenolics on the back palate.” ALEX KOLUNDZIC - PILLITTERI WINERY

Product is also recommended for ciders
LAFFORT: YEAST PRODUCTS, FINING & STABILIZING

ARGILACT - treating against oxidation
Combination of Casein and Bentonite for treating juice and wine (white and rosé) against oxidation. Prevents oxidation of white juice in case of lacasse contamination. Eliminates substances responsible for bitterness and grassy taste. Retains freshness, fruitiness and hue in wines. Acts as a clarifying agent, resulting in improved filterability. Contributes towards protein stability in wines.

I have enjoyed using Argilact over the years. It has been a go-to product for my aromatic whites and rosé – it does what it says it's going to do “prevent against oxidation and eliminates any bitterness on the palate”.
A good tool giving me great results.
BRIAN SCHMIDT - VICE PRESIDENT AND WINEMAKER, VINELAND ESTATES WINERY

GEOSORB - decontaminant for reducing geosmin and octenore content
A decontaminant for fermenting musts and nouveau wines for reducing geosmin (moist earth, beet) and octenone (mushroom) content. Corrects the organoleptic character of wines from musts which have been affected by fungi such as rot or powdery mildew. Significant adsorption of volatile phenols and IBMP (green character or pyrazines) even at low dosage and of vegetal character (at 300ppm), while having a limited impact on the colour and aromas of the wine.

CHARBON ACTIF PLUS GR - oenological activated carbon
Elimination of the phenolic compounds responsible for oxidation. This product allows the decolourisation of juice and white wine and decreases the phenolic compound content responsible for the browning of white wine. We recommend the addition of an enzyme to juice, such as LAFAZYM® CL, to further optimize the action of CHARBON ACTIF PLUS GR and aid in its rapid settling.

CHARBON ACTIF SUPRA 4 - for treatment of oxidized white wines.

GELATIN EXTRA NO. 1 - used for flotation, clarifying premium red wines
Solution of pure food grade gelatine. Pig origin exclusively. Characterized by it’s clarification and stabilization functions. It allows rapid elimination of undesirable phenolics. It’s action on refining the phenolic composition contributes to the wine’s ageing potential. It’s purity, which retains the wine’s balance and aromatic finesse.

Product is also recommended for ciders
LAFFORT: YEAST PRODUCTS, FINING & STABILIZING

- **GECOLL SUPRA** - for all wines, rounding, stabilizing, clarifying
  Liquid gelatin produced from a selection of exceptionally pure raw materials. Pig origin exclusively. GECOLL® SUPRA is a fining agent intended for promoting the organoleptic potential of wines. GECOLL® SUPRA eliminates the phenolics which are responsible for aggressive or astringent characteristics, and restores roundness and suppleness in wine with no aromatic modification. Stabilising the colloidal state. Clarifying wines and musts, by eliminating haze particles. Suitable for juice fining to remove unwanted phenolic components. Can be used for flotation.

- **GELAROM** - reveals organoleptic potential, restores freshness, harmonizes
  Liquid gelatin produced from a selection of exceptionally pure raw materials. Pig origin exclusively.
  GELAROM® is characterised by a high surface charge density enabling it to act with precision on certain colloidal substances which act as aroma maskers. A fining agent intended for revealing the organoleptic potential in wine. Refines the phenolic structure, promoting aroma expression, and restores freshness without modifying the structural equilibrium of the wine. Stabilising the colloidal state. Clarifying wines and musts, by eliminating haze particles. GELAROM® improves wine clarity.

- **SILIGEL** - facilitates flocculation and accelerates sedimentation
  A colloidal solution of silicon dioxide (30%), used principally for improving fining efficiency of flocculation and settling. Recommended for Botrytis-affected juices and musts. Prevents over-fining. Add SILIGEL® prior to gelatin or fining agents. SILIGEL® can also be used on other beverages (fruit juices, ciders, beers).

- **KWK KRYSTAL KLEAR BENTONITE (ATP)** - sodium bentonite
  Fine granular sodium bentonite with an average dry particle size ranging between 20 and 70 mesh. Superior adsorption and clarifying characteristics, large surface area, efficiently removes suspended colloidal particles, used for the clarification of wine, juice, cider, exhibits rapid cold-water dispersion and contains low grit, prevents cloudiness while removing heat-sensitive proteins.

- **ERELTE** - anthocyanin powder
  Extracted from premium red grape skins. Colouring agent, from varieties naturally rich in anthocyanins located in France. The extraction process will preserve its high natural stability. Water and alcohol soluble.

- **GRAPE SKIN EXTRACT**
  Natural food colour extracted from Vitis Vinifera grapes.

- **SORBISOL K** - potassium sorbate
  Yeast inhibitor for sweet wines

- **POTASSIUM SORBATE** - yeast inhibitor for sweet wines

- **POTASSIUM METABISULFITE** - antioxidant in wine, can be used for sanitation

Dosages:
- **SILIGEL**: 0.5 to 1.0ml of SILIGEL® to 1.0ml of gelatin
- **GECOLL SUPRA**: 20 to 30ml/hL on juice, 30 to 60ml/hL on wine
- **KWK KRYSTAL KLEAR BENTONITE (ATP)**: 20 to 30ml/hL on juice, 30 to 60ml/hL on wine
- **ERELTE**: 20 to 30ml/hL on juice, 30 to 100ml/hL on wine

Product is also recommended for ciders
LAFFORT: SPARKLING

To optimize each stage of production and provide winemakers with new tools, LAFFORT® has gathered, under the LAFFORT SPARK® range, the products best suited not only to producing traditional sparkling wines, but also the products enabling the production of wines suitable for the modern consumer.

JUICE PREPARATION
Elegance and finesse of base wines with excellent foaming power

JUICE CLARIFICATION: LAFAZYM® CL and LAFAZYM® PRESS
JUICE FINING: Polymust Press
JUICE DECOLOURATION: CHARBON ACTIF PLUS GR

BASE WINE FERMENTATIONS
NUTRIENT: Superstart Spark

YEAST CHOICES:
- Spark (Elegance and Finesse)  
  X5, X16, VL1, VL3 (Freshness, aromatic intensity and varietal characters)

MALOLACTIC FERMENTATION: LACTOENOS® B16 STANDARD
TARTARIC STABILISATION OF BASE WINES: CELSTAB®

SECONDARY FERMENTATION
YEAST PREPARATION: Superstart Spark

YEAST CHOICES:
- Spark (Fine, elegant and full sparkling wines) Chardonnay, Pinot Noir, Pinot Meunier, Pinot Blanc  
  X5, X16 (Aromatic and fresh styles) Pinot Noir, Sauvignon Blanc, Riesling

FERMENTATION NUTRITION: Thiazote pH

TIRAGE MIXTURE
RIDDLING AID: Cleanspark
TIRAGE TANNINS: Tanspark, Tanfresh
OPTIMIZING LEES AGING: Oenolees, Fresharom

EXPEDITION LIQUEUR
COLOUR STABILITY: Stabivin
ORGANOLEPTIC PROTECTION AND OPTIMIZATION: Oenolees MP, Quertanin Choc, Quertanin Sweet

DISGORGING KEY

FOR MORE DETAILS - SEE LAFFORT HANDBOOK

● Product is also recommended for ciders
ATP: ACIDIFICATION & DEACIDIFICATION

Ascorbic Acid 1kg • 25kg
Calcium Carbonate 1kg • 22kg
- for tartaric acid reduction preferably performed in must, but can be done in wine
Citric Acid 500g • 25kg
Cream of Tartar 1kg • 25kg
- seeding agent for tartrates
Malic Acid 1kg • 22kg
Potassium Bicarbonate 500g • 25kg
- for tartaric acid reduction

REFERENCE ON HOW TO DEACIDIFY A WINE

Chemical Deacidifications in Winemaking

Dr. Karl J. Kaiser, BSc, LLD, CCOVI Professional Affiliate
Brock University
CCOVI Lecture Series
January 25, 2012
http://www.brocku.ca/webfm_send/20600
CELLAR: BOUTES & GARONNAISE BARRELS

BOUTES
The process is to blend fine grain woods of first quality forests in order to give the products regularity from one year to another.

TRADITION BARRELS
Brings roundness and softness to the palate. The wine volume and fatness will increase, more oak and spice complexity with hints of caramel compounds will be given to the aroma. The most intense. Maturation of the wood from 18 to 24 months.

SELECTION BARRELS
This barrel provides length, density, volume, finesse and a certain complexity of tannins. Designed for wines to be aged for longer periods - longer than 12 months. Integrates slowly, gradually producing wines with tannins that are powerful and yet delicate. Adds to length and tension of the wine. Fruit forward and fullness of spicy components. Maturation of the wood is 30 to 36 months

GRANDE RESERVE
It conveys to the wine intensity, the wine is open and fruit forward with vanilla and creamy compounds. Fullness of soft tannins adds to the roundness and fatness of the wine. It is a more horizontal wine. Tastings are good all along the barrel ageing process because wood tannins evolve much more quickly than on a Tradition barrel. This barrel is the most respectful of the fruit, gentle oak interaction. Many of our customers in Bordeaux use this barrel to make their samples for futures sales. Maturation, seasoning process, toast level and source of wood are all proprietary.

COEUR
Very limited production. Timber that is used for the staves has little or no exposure to the sun or to the rain. Very rich in elegant tannins and offers density and richness on the palate. Maturation of the wood from 18 to 24 months.

SOLEIL
Very limited production. Timbers are specifically selected from the stacks that have the most exposure to the rain, the wind and the sun. These barrels offer mature tannins in limited quantities. Offers a wine more tension to the palate. Maturation of the wood from 18 to 24 months.

GARONNAISE

EXPRESSION
Offered in 22 and 27 mm. 24 months’ seasoning in the yard. Available from 225 L to 600L fine-grain oak from mature forests. Wood assembly decided according to a forest zoning scheme specific to our cooperage. A single toasting programme combining a wood fire toast and a heat radiation toast. The tannic profile of the Expression barrel gives the wine suppleness. It provides roundness as well as a very full mid-palate. Its aromatic profile offers a mellow, well integrated woodiness as well as great complexity. This barrel develops spicy, peppery (white pepper) notes, sometimes with a hint of liquorice. All these aromas are flavour enhancers which showcase the fruit without masking or overburdening it.
CELLAR: TEMPERATURE CONTROL

VINPILOT TEMPERATURE CONTROLLERS
The VinPilot® One is a fermentation control system, capable of satisfying the high quality requirements of wineries.

Whether for the purpose of cooling during the fermentation process, or in order to achieve control during malo-lactic fermentation VinPilot® is your reliable companion.

Fail-safe operation and durability made with first-class electronics “made in Germany” and housed, in a “cellar-safe” fashion, in an entirely newly developed enclosure.

The fermentation control systems are completely water-proof.

VINPILOT CHILLING SYSTEM
Cooling plant for the fermentation cooling. Compact cooling plant with buffer tank and circulation pump in stainless steel. All cooling parts are isolated. With water/glycol mixture adequate also for the deep cooling to -10°C. Fan speed control as standard equipment, buffer tank in stainless steel, all parts in contact with the water are made with non-ferrous materials.

• Cooling capacity in KW – 31.6
• hL of wine in fermentation – 1040.0
• Glycol tank capacity in – 140L
• Dimensions / cm - 200x65x170
• Water connections (external thread) - 1”
• Power – 230V / 3phase

COOLING PLATES
Stainless Steel
1000mm • 1500mm • 1950mm
Threaded with 1/2” NPT

www.vinestovintages.ca
CELLAR: MICRO-OXYGENATION
- WINE GRENADE & PARSEC

THE TECHNOLOGY

Micro-oxygenation is a technique used by winemakers to mimic oak barrel maturation and get good wine to market quickly. It’s a well accepted technique used in many wines consumed today.

Winemakers have expressed frustration at the cost and inconvenience of existing micro-oxygenation systems preventing them from treating as much of their wine as they’d like to. We invented around this issue by completely removing installation costs and by making our technology accessible to all. We have changed micro-oxygenation from a capital expense to an operational one.

Efficacy studies undertaken alongside winemakers in New Zealand and the United States have shown the Wine Grenade's patented oxygen diffusion system to be more effective than alternative methods. Winemakers also benefit from remote monitoring and real-time data capture and analysis. They now have greater insight into the development of their wine and greater control of the maturation process.

HOW IT WORKS

1. Portable, internet-connected electronic device located near each tank of wine
2. The devices are controlled by phone, tablet or PC. Connectivity is achieved through wi fi or cellular network
3. Optional sensors can monitor wine temperature and tank headspace pressure
4. Oxygen diffuses through a semi-permeable membrane fitted with our patent-pending Active Float System
5. Environmental sensors record 3000 data points per day

PARSENC - TANK MICRO OXYGENATION

Parsec MOX Systems are the only systems currently available that measure oxygen by weight. All Parsec units utilize a micro-processor chip programmed with the formula PR=nRT which is calculated 16 times per second. Parsec units never need to be calibrated and self-compensate for temperature and pressure variation. All units are extremely reliable, user friendly and accurate. A program dose CD comes with all units as well as lifetime technical support. Multi units feature digital display, are PC compatible and keep history that is printable.
PORTABLE BARREL AND TANK CLEANING SYSTEM

AAQUA TOOLS AAQUABLASTER LT is ideal for applications where the insertion opening is smaller than two inches such as wine barrels and closed head 55 gallon drums. The cleaning efficiency of the AaquaBlaster LT is achieved thanks to four stream jets at low flow rate but high pressure, thus providing high impact washing. Stream nozzles rotate around a turret to provide complete orbital cleaning coverage of all interior surfaces. The AaquaBlaster LT is driven by a hot or cold high pressure washer capable of producing 4 gpm or higher of flow or more. The higher the flow the faster the rotation of the nozzle produces a more rapid cleaning cycle. High pressure in-line Y filters are recommended and available to prevent particulates from interrupting the internal gears.

KEW POSEIDON 7-67 PORTABLE ELECTRIC HOT OR COLD HIGH PRESSURE WASHER

The KEW Poseidon 7 Series by AaquaTools is an innovative premium class industrial cold & hot (up to 185°F) water pressure washer combines the renowned lifetime and quality of the KEW C3 pump with optimal ergonomics to bring an unbeatable heavy duty pressure washer for industry, agriculture, shipping, transport sector and food processing industry.

The high water flow of the Poseidon 7 series makes it very useful for applications where a high level of dirt has to be removed or flushed away. Very robust machines, they are built on metal chassis with high quality components. They are the high pressure washers for professionals who depend on the machine that can work day after day, week after week and year after year.

COMPACT TANKLESS HOT HIGH PRESSURE WASHER

Indoors, outdoors you name it hot water anywhere! Just provide the water and we'll heat it up to 185°F with flows up to 13.2 gallons per minute. With our pressure washer option, you can enjoy hot water and high pressure up to 2750 psi with flows up to 5.5 gpm.

By combining the KEW POSEIDON 7-67 and state of the art “on demand” tankless water heater technology”, AaquaTools has developed possibly the most powerful, energy efficient and cleanest burning portable hot high pressure washer available today. Assembled on a robust, stainless steel cart with locking casters and a 50 hose reel, the HotCart.

SCANJET SC15-TW AUTOMATED TANK CLEANING SYSTEM WITH INTEGRATED TURBINE

The rotating jet head from AaquaTools is a 1.50” dual nozzle automated tank cleaning machine constructed of 316L stainless steel. It has a fixed to moving gear ratio of 47 to 49 allowing it to produce a homogenous 360° pattern that is superior to that of any other rotating jet head in its class. The SC15TW2 is classed as a rotating jet-head with an integrated turbine drive and employs an adjustable turbine and flow through gearbox. The adjustable turbine allows the rotation speed to be adjusted without the need of changing costly stators and/or gearing found in other similar cleaning devices in its class. Ideal for large tanks up to 40 feet in diameter. Centrifugal pump is required for driving this cleaning head.
CELLAR: OAK ALTERNATIVES

NOBILE® OAK CHIPS AND GRANULARS - easy, food grade nylon infusion bag
NOBILE FRESH 24 M (Granulars) - Antioxidant & structure.
NOBILE AMERICAN FRESH (Granulars) - Fruit & lactones.
NOBILE FRESH 24 M TT(Granulars) - Freshness & fruit. Aromatic complexity
NOBILE FRESH (Chips) - Freshness & fruit. Aromatic complexity.
NOBILE BASE (Chips) - Volume & roundness. Without ‘toast’ components. Lightly toasted.
NOBILE SPICE (Chips) - Fruity & spicy.
NOBILE SWEET (Granulars & chips) - Vanilla & toasted.
NOBILE INTENSE (Chips) - Volume & roasted almonds.
NOBILE AMERICAN BLEND (Granulars & Chips) - Caramel & smoky.

NOBILE® BLOCKS - easy, food grade nylon infusion bag
Fresh - freshness, fruit and structure
Sensation – Sweetness, vanilla and toasted
Intense - volume, roasted coffee and chocolate
Révélation – structure and aromatic complexity
Elite – roasted and toasted nuances, volume. Traditional barrel ageing.
American Révélation – sweetness, gingerbread and lactone

NOBILE® BARREL REFRESH
Innovative attachment system for ultra-easy implementation into barrels. Maximizes the beneficial oxygenation from barrels. 20-100% new oak equivalent
Sensation – sweetness, vanilla and toasted
Révélation – structure and aromatic complexity

FINE APPALACHIAN OAKS
French oak chips in Medium or Medium plus toast
American oak Medium plus toast

THE BARREL MILL
Infusion Spiral – French Oak (6) - 9” spirals are in netting for ease of barrel application
Infusion Spiral – American Oak (6) - 9” spirals are in netting for ease of barrel application
Infusion Spiral - French & American – spirals for Carboy or Demi-johns
Oak infusion sac – food grade nylon mesh
Small volume barrels – Available upon request, order early!

FRENCH & AMERICAN SPIRALS (FOR CARBOYS OR DEMI-JOHNS)
Single Spiral or Pair of Spirals
CELLAR: BARREL ACCESSORIES

BARREL MISCELLANEOUS

Barrel Filling Gun with 1.5” TC

Barrel Racking and Filling Tube with 1.5” TC

Barrel Racks - Lightweight aluminium

Barrel Topping Gun
Barrel Topping Gun with Seal Kit

Barrel Topping Keg complete

Barrel washing wand and valve with garden hose adaptor

Sight Glass 1.5” & 2”

Curved Battonage stick - Stainless Steel
CELLAR: BARREL ACCESSORIES

BARREL WINE THIEF

Plastic 3 piece

Glass straight w/rubber handle 35cm
Glass straight w/rubber handle 45cm
Glass straight w/rubber handle 55cm
Glass straight w/glass handle 55cm

Glass curved w/rubber handle 35cm
Glass curved w/rubber handle 45cm
Glass curved w/rubber handle 55cm

BARREL BUNG

Silicone Barrel Bungs “A” Size 48mm x 55mm
Silicone Solid Barrel Bung with Lip – JS (will fit most barrel holes)
Silicone Dual Barrel Bung
Dual Fermentation Combo Solid Locking Bung

CARBOY STOPPERS

Rubber Stoppers (solid or bored) #6, #6.5, #7, #8, #8.5, #9.5, #10, #11
Carboy Dual Fermentation Bung

AIRLOCKS

Fermentation airlocks – straight
Fermentation airlocks – S-Type
Europress 6 - 100hL grape presses are available with three different press systems (P - Open, T - Closed and in some cases a Dual System), enabling our customers to select the optimal system for their company’s requirements and preferences.

**OPEN SYSTEM**

In this system, the press basket is equipped with extremely narrow conical slots on one side. The shape and distribution of these slots guarantee the highest quality in juice extraction and prevents the apertures from becoming clogged up.

The advantages of this system are:

- Gentle pressing
- Easy cleaning
- Large dejuicing area guarantees short press cycles
- Large door opening for filling
- Easy cleaning
- Option for adoption for apple pressing

**CLOSED SYSTEM (TANK PRESS)**

This system is based on a closed press system with removable interior juice channels, which are equipped with extremely narrow slots. The juice drains out of the press basket directly into the juice tray.

The advantages of this system are:

- Gentle pressing
- Large dejuicing area
- Juice outlet fittings can be closed for fermentation or maceration time
- Easy cleaning of the interior press drum with the removable drain channels

**FEATURES OF BOTH PRESSES**

- Controls: solid state micro-processor, fully automatic control to 2.0 bar pressure with pre-set programs
- Safety: emergency stop cables on each side of machines
- Motors: 230 volt, three phase
- Integrated vacuum pump and air compressor
- Main drive motor: single speed, left and right rotation, 0.70 hp
- Drum, frame and juice tray construction: 304 stainless
- Single or double sliding door with large door opening for filling
- Large de-juicing area with conical slots
- Juice tray with either 1 1/2” or 2” outlet with tri-clamp fitting
- Pomace emptying aid under the membrane for quicker pomace removal
- Without central in-feed / muffler for noise reduction
- On four swivel wheels with four handles for easy moving
- Stainless steel execution
- Individually selectable programs (Crémant program, etc.)
- Integrated, noise reduced air compressor
- High volume vacuum pump as pre-blower
- Ultra-quiet mufflers
- Soft start for drive motor
- High volume stainless steel juice tray
CELLAR: EUROMACHINE PRESSES & DESTEMMERS

WATER PRESS 20L TO 180L
An extremely simple, highly effective pressing system that uses water pressure to extract high levels of juice from milled apples and pears, crushed grapes and pressing small or seeded soft fruits, e.g., blackberries and elderberries. Achieves high juice yields and excellent quality.

EUROSELECT DESTEMMERS
The destemmer’s original operational mode, based on the principle of gravity is combined with a wide range of different adjustable options (e.g. frequency-regulated drive of the de-stemming fingers and transport belt), allowing an optimal separation of berries and stems, and always processing the grapes very gently.

FEATURES & OPERATIONS:
The grapes are fed into the destemmer via a low feeding height hopper, pre-juiced and transported by a belt to the destemming rollers. The highly flexible destemming fingers allow extremely gentle destemming of the grapes. The frequency-regulated belt drive and the two pairs of pin rollers also enable users to set different speeds, so that the grapes are picked up and destemmed by the front or rear pair of pin rollers, depending on ripeness. The berries separated from the stems are then sorted according to ripeness into specially designed selection drawers. This selection possibility is a key factor, supporting further high-quality processing of the picked grapes.

Additionally, EuroSelect can be used as a whole grape conveyor belt for filling grape presses or fermentation tanks.

The modular construction allows customers to adjust the destemmer to the individual need and conditions of their winery.

TRADITIONAL DESTEMMER AS 5 – AS 80

FEATURES AND OPTIONS:
• Built with a full stainless steel constructions.
• Pre-juicing in feed hopper.
• Mechanical speed adjustment for the stainless steel cage and de-stem bar.
• Independent speed control of the feed auger.
• Height adjustable stainless steel frame for 1/2 ton or 1 ton fermenting vessels 800-1300mm.
• Crusher rollers are width adjustable and can be completely bypassed.
• Electrical control panel in weather proof enclosure and simplified usage controls.
• Juice collection pan under feed auger.
• Large wide access panels for easy cleaning & optional cleaning nozzles.
• Perforated stainless steel or polyethylene basket.
• Custom built for individual requirements.

“Vines to Vintages is a great company to work with, they provide exceptional winemaking supplies and equipment along with knowledgeable service. Having a company like Vines to Vintages in our own backyard is a tremendous asset to our industry, helping wineries make quality wines every vintage. In addition to using many of the Laffort products offered by them, we are particularly happy with our Europress, which we purchased from Vines to Vintages in 2013. It has allowed us to achieve our pressing goals in terms of both quality and yield for whites, reds and rosés.”

RICHIE ROBERTS - FIELDING WINERY

Product is also recommended for ciders
CELLAR: EUROMACHINE TANKS

EUROMACHINE TANKS

Please request information from sales rep.

FEATURES OF FIXED LID, VARIABLE CAPACITY TANKS, STACKABLE AND SQUARE TANKS:

• Made in Germany, always constant high quality with innovation and technical progress
• Easy cleaning high polish interior without chemicals
• No tartar crust
• Single or double jackets for heating and cooling welded on by laser technology
• Statistically calculated stainless steel legs and sheet thickness, maximum stability through force transmission into the tank casing
• Seamlessly moulded forward channel with bottom outlet connection for total draining, easy handling, hygienic and prevents suction
• Perfect finishing of welding seams inside and outside, easy cleaning
• Manhole door including vulcanized silicone gasket, manhole neck seamlessly moulded from tank wall without welds or fissures for easy and hygienic cleaning
• AISI 304 stainless steel with surface 2R, stackable is AISI 316 stainless steel
• Marbled or flat exterior
• Forklift pockets an option
• Small tanks available with polyamide casters
• Variable tanks all feature a strengthening rim
• All tanks feature a Litre scale on the outside of the tank
• Variable tanks can be equipped with crane and cable and reversible hand winch (size specific)
• Fixed lid pump-over exterior arm, mash moistening interior apparatus, juice screen featured for pump-over tanks to eliminate seed mashing
• Available with 1.5” and 2.0” fittings
• All tanks available with tasting valve
CELLAR: PUMPS & TANK MIXERS

OENOPOMPE

FEATURING

- On-board electronics: speed variation, reverse direction, flow rate display, timer settings, servo control
- High frequency remote control: flow rate display, rechargeable battery by induction, start/forwards-reverse/stop/speed variation
- Draining, cleaning, easy maintenance n Pump light and mobile Robust n Stainless steel pump housing
- Lobes made from EPDM (sulphur-free and phthalates-free guaranteed)
- Conforms to EU machine regulations n Mechanics 5 year warranty, excluding wear parts - On-board electronics 2 year warranty
- ŒNOFLUX®: flowmeter for counting up/down for all volume, precise and instantaneous reading of the real flow rate
- Color touch screen 7 inches: allows the adjustment of the settings directly on the display
- Barrel filling by electronic pressure sensor: regulation, automatic stop and restart
- By-pass kit: stainless steel, manual settings
- Automatic motorized butterfly valve: guarantees full impermeability when the pump is shut down

4 MODELS: FLOW RATE FROM 15 TO 600 HL/H

- ŒNOPOMPE® 130: from 15 to 130 hL/h
- ŒNOPOMPE® 250: from 25 to 250 hL/h
- ŒNOPOMPE® 400: from 30 to 450 hL/h
- ŒNOPOMPE® 600: from 100 to 600 hL/h

SCHNEIDER PERISTALTIC PUMP

A peristaltic pump is a type of positive displacement pump used for pumping a variety of fluids. The fluid is contained within a flexible tube fitted inside a circular pump casing. A rotor with a number of "rollers" attached to the external circumference of the rotor compresses the flexible tube. As the rotor turns, the part of the tube under compression is pinched closed thus forcing the fluid to be pumped to move through the tube.

- Optional hopper with frequency driven auger (for use under destemmer) available.
- Comes with Wireless Remote Control and phase converter.

SCHNEIDER EUROPA S EVARIO - CENTRIFUGAL PUMP

- Stainless steel construction
- Variable speed 0-12000L/Hour
- Ideal for filtration, bottling/canning
- Transfers maintenance free silicon carbide mechanical seal
- Continuous operation
- High efficiency, low noise
- Stainless steel sieves in suction and pressure
- Dry-Running, reversible and precise dosing via frequency converter
- Wireless remote control, MADE IN GERMANY

**FOR ALL PUMPS - Other sizes and options are available**
CELLAR: PUMPS & TANK MIXERS

SCHNEIDER EVARIO IMPELLER PUMP
They unite the characteristics of a rotary pump and a positive displacement pump into one.
The heart of the pump is a flexible wheel (impeller), which is made of an elastomer material called Neoprene and the individual wings of the impeller are strongly bent, due to rotation, against the eccentric plate.
On the priming side, the wings spread apart through residual stress. The suction area increases. A vacuum develops, whereby the pump independently self-primes.
On the pressure side, the wings are squeezed together. Gaps become smaller and are emptied. All models come with a Wireless Remote Control and phase converter.

SCHNEIDER WORM PUMP MODEL SP
Ideal universal pumps for wineries, fruit juice pressing houses, breweries and distilleries. Entire stone fruit, deberried and non-deberried grape mash, wine, cider, and concentrates are propelled along easily. A variety of different capacities available. All models come with a Wireless Remote Control and phase converter.

SCHNEIDER FLOTATION UNIT
Made in Germany
This unit with integrated dosing valves for both air, nitrogen or mix
No compressor needed
Dosing gelatine directly in tank or with dosing valve
Mounted on SP 03 3,000-9,000 l/h
Easy to remove that pump can be used for other purpose

KIESEL MUST PUMP - FTF
KIESEL Flat mash pumps FTF are specially constructed for use under destemmers, graters, or mills.

KIESEL IMPELLER PUMP MODEL IP
Dry and self-priming rotary pumps. They unite the characteristics of a rotary pump and a positive displacement pump into one. The heart of the pump is a flexible wheel (impeller), which is made of an elastomer material called Neoprene and the individual wings of the impeller are strongly bent, due to rotation, against the eccentric plate.
On the priming side, the wings spread apart through residual stress. The suction area increases. A vacuum develops, whereby the pump independently self-primes.
On the pressure side, the wings are squeezed together. Gaps become smaller and are emptied.

TANK MIXERS
Powerful light weight mixers. Handy and mobile units for mixing liquids of watery viscosity in wine and champagne, grape juice cellars, distilleries as well as in the whole beverage industry. Capable of meeting all requirements of the modern cellar economy.

**FOR ALL PUMPS - Other sizes and options are available**

Product is also recommended for ciders
CELLAR: **EUROMACHINE CONVEYORS & SORTING TABLES**

**VIBRATING, SORTING & SELECTION TABLES**
The picking bins are emptied onto the sorting table which then separates the bunches through vibration and delivers them on the conveyor belt.

**FEATURES:**
- Stainless Steel design
- Driven by two frequency-controlled unbalanced motors
- Pre-juicing pan
- Large feeder hopper
- Four casters
- Easy to clean

**CONVEYORS**

**FEATURES:**
Completely stainless steel construction, various discharge heights with hydraulic height adjustment, various belt widths and height, standard or large feeding hopper, 3 Phase motor or single phase, optional swiveling chute at discharge end.
CELLAR: TANK ACCESSORIES & STAINLESS STEEL HARDWARE

JUICE SCREEN SUCTION PROBE (ROCKET)
50" Stainless Steel available with 2" tri-clover fitting

TRI-CLAMPS
Stainless Steel Tri-clover – 1.5", 2" & 3"

GASKET
Black Viton – 1.5", 2" & 3"
White Silicone 1.5" & 2"

REDUCER
1.5" & 2" Stainless Steel reducer 2" to 3"

VALVES
- Ball valves, 1.5", 2" & 3" Stainless Steel
- Butterfly valves, 1.5" & 2" Stainless Steel

SIGHT GLASS
1.5" & 2" Stainless Steel

TANK FUNNEL

PERFORMANCE SERIES “U CHANNEL”
black EPDM gasget

VARIABLE LID GASKETS, Variable sizes in black and heavy duty white gasget

INFLATABLE VINYL TANK GASGET
Variable sizes

ELBOW
1.5" & 2" Stainless Steel

“TEE” & “Y”
1.5" & 2" Stainless Steel

BLANKS
1.5" & 2" Stainless Steel

STAINLESS STEEL TASTING VALVE

SPRAY BALLS
Stainless Steel – tank - 1.5”TC

RACKING ARM WITH 2” TC

FLOWMETER
1.5” & 2” Industrial Grade made by GPI. Stainless steel with tri-clover sanitary fittings. Starts recording as soon as wine passes through.

BATTONAGE STICK
Stainless steel, 7” curved foot for stirring lees, 39" long with t-handle at the top

DIN ADAPTORS
- 1.5” TC à 2” DIN 50
- 1.5” TC to 1/4” NPT female
- 1.5” TC to 3/4” NPT male

TRI-CLOVER HOSE BARB
- 1.5” TC to 1”/1.5”
- 1.5” TC to 2”

HOSE SCREEN FILTER
- 1.5” & 2” (10 or 20 mesh)

SOCK SCREEN FILTER
- 1.5” TC & 2” (10 or 20 mesh)

TANK AIR LOCKS
Releases CO2 from tank

TANK AIR LOCK
Ensures no pressure build-up

IN-LINE GAS INJECTOR

TANK THERMOMETER

www.vinestovintages.ca
CELLAR: HARVEST TOOLS

PUNCHDOWN TOOL
Stainless steel, 4ft long with t-handle at the top, 8” wide plunger for pushing down the cap

HARVEST TOOLS
- Stir Paddle - Plastic 47”
- Rounded Tank Brush w/5ft handle - Plastic
- Floor Brush - Plastic
- Hand Brush - Plastic
- Rake w/5ft handle - Plastic
- Pitch Fork w/5ft handle - Plastic
- Shovel w/5ft handle - Plastic
- Fruit Hoe w/5ft handle - Plastic
- Squeegee 27” w/5ft handle - Plastic
- Foam Squeegee 27” w/5ft handle - Plastic

3” or 6” Sampling Cup & handle

PAILS
- Stainless Steel large 9L
- Stainless Steel small 16L
# CELLAR: CLEANING & SANITATION

## CLEANING & SANITATION

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Anti Flor Tablets</td>
<td></td>
</tr>
<tr>
<td>Demi-john</td>
<td>12</td>
</tr>
<tr>
<td>Barrel</td>
<td>2</td>
</tr>
<tr>
<td>Tank</td>
<td>Single • 40 in box</td>
</tr>
<tr>
<td>B-Brite Cleanser (Sodium Percarbonate)</td>
<td>8lbs • 40lbs</td>
</tr>
<tr>
<td>Caustic Soda Beads</td>
<td>22kg</td>
</tr>
<tr>
<td>Chloro Clean</td>
<td>1kg • 22kg</td>
</tr>
<tr>
<td>Citric Acid</td>
<td>500g • 22kg</td>
</tr>
<tr>
<td>Soda Ash</td>
<td>22kg</td>
</tr>
</tbody>
</table>

## BRUSHES & MISCELLANEOUS

<table>
<thead>
<tr>
<th>Item</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Turbo Scrubber: hooks up to drill</td>
<td></td>
</tr>
<tr>
<td>Carboy Bottle</td>
<td></td>
</tr>
<tr>
<td>Flask Brush – curved</td>
<td></td>
</tr>
<tr>
<td>Pipet Brush</td>
<td></td>
</tr>
<tr>
<td>Hand Brush</td>
<td></td>
</tr>
<tr>
<td>Rounded Tank Brush w/5ft handle</td>
<td></td>
</tr>
<tr>
<td>Floor Scrub Brush</td>
<td></td>
</tr>
<tr>
<td>Squeegee 27” w/5ft handle &amp; Foam Squeegee</td>
<td></td>
</tr>
<tr>
<td>Hose Cleaning Balls Hose</td>
<td>1” • 1½” • 2” • 4” • 6”</td>
</tr>
<tr>
<td>Spray Ball Stainless Steel – tank</td>
<td></td>
</tr>
<tr>
<td>Stainless Steel – barrel washer w/ wand &amp; valve</td>
<td></td>
</tr>
<tr>
<td>Water Nozzle Strohman Mini w/swivel</td>
<td></td>
</tr>
<tr>
<td>Wipes laboratory light-weight wipes</td>
<td>280/pkg</td>
</tr>
<tr>
<td>Wash Bottle: squeeze</td>
<td>250ml • 500ml</td>
</tr>
</tbody>
</table>

## SULPHUR PRODUCTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potassium Metabisulphite</td>
<td>1kg • 25kg</td>
</tr>
<tr>
<td>Laffort Effervescent Sulphur tablets</td>
<td>2g • 5g</td>
</tr>
<tr>
<td>Sulphur – burning Sulphur strips (wicks)</td>
<td></td>
</tr>
<tr>
<td>Sulphur Discs - Laffort 1kg</td>
<td>2.5g • 5.0g • 10g</td>
</tr>
<tr>
<td>Campden Tablets</td>
<td>50 tablets</td>
</tr>
</tbody>
</table>
**CELLAR: MCCLAIN OZONE™**

John McClain is the pioneer of ozone sanitation in wineries in California. With over 2000 units in operation, McClain is the leader in technology and innovation. Ozone has been proven to be a safe and effective sanitizer of bacteria for over 30 years and the exclusive McClain gas stripper provides more safety by removing excess ozone gas that is not absorbed into the water. McClain offers several models and options to meet your production needs. Service in Ontario is provided by trained personnel of Vines to Vintages Inc.

<table>
<thead>
<tr>
<th></th>
<th>DIE HARD SERIES</th>
<th>DESTROYER</th>
<th>BUGBUSTER SERIES</th>
<th>TERMINATOR</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supply H2O (10 to 150 psi)</td>
<td>Die Hard 3: 3-3.5 -8gpm Die Hard GS6: 3.5-10gpm</td>
<td>3.5-16gpm</td>
<td>3.5-35gpm</td>
<td>3.5-35gpm</td>
</tr>
<tr>
<td>Grams/hour Ozone Output (gas) - Continuous Operation</td>
<td>DH 3: 3gr/hr DH GS6: 6gr/hr</td>
<td>Destroyer GS12: 12gr/hr Bugbuster GS24: 24gr/hr</td>
<td>Bugbuster GS36: 36gr/hr Terminator GS48: 48gr/hr</td>
<td></td>
</tr>
<tr>
<td>Ozone Concentration in Water</td>
<td>DH3: 2.0-3.0 ppm¹ DH GS6: 3.0-4.0 ppm¹</td>
<td>Destroyer GS12: 4.0-5.0 ppm¹</td>
<td>Bugbuster GS24: 5.0-6.5 ppm¹ Bugbuster GS36: 6.5-8.0 ppm¹</td>
<td>Terminator GS48: 8.0-11 ppm¹</td>
</tr>
<tr>
<td>Cabinet Material</td>
<td>Powder Painted Aluminum</td>
<td>Stainless</td>
<td>Stainless</td>
<td>Stainless</td>
</tr>
<tr>
<td>Warranty</td>
<td>2 Year / 3 Year Corona Cell</td>
<td>2 Year / 3 Year Corona Cell</td>
<td>2 Year / 3 Year Corona Cell</td>
<td>2 Year / 3 Year Corona Cell</td>
</tr>
</tbody>
</table>

**STANDARD FEATURES**

<table>
<thead>
<tr>
<th></th>
<th>Yes</th>
<th>Yes</th>
<th>Yes</th>
<th>Yes</th>
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</thead>
<tbody>
<tr>
<td>ON/OFF; Diagnostic Lights/Meters</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Ozone Gas Strip/Destruct System</td>
<td>Die Hard 3 No / Die Hard GS6 Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Ozone/Oxygen Gas Option</td>
<td>No</td>
<td>No</td>
<td>No</td>
<td>Yes</td>
</tr>
</tbody>
</table>

**AVAILABLE OPTIONS**

<table>
<thead>
<tr>
<th>Option</th>
<th>Yes</th>
<th>Yes</th>
<th>Yes</th>
<th>Yes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ozone Output Control Option</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Stainless Steel Cabinet Option</td>
<td>Yes</td>
<td>Standard Feature</td>
<td>Standard Feature</td>
<td>Standard Feature</td>
</tr>
<tr>
<td>Oxzone Gas Strip/Destruct System</td>
<td>Die Hard 3 - Yes</td>
<td>Standard Feature</td>
<td>Standard Feature</td>
<td>Standard Feature</td>
</tr>
<tr>
<td>Barrel Gas Option</td>
<td>Die Hard GS6 - Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Ozone and Oxygen Gas Option</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Standard Feature</td>
</tr>
<tr>
<td>Safety Monitoring System Option</td>
<td>Die Hard GS6 - Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
</tbody>
</table>

¹Varies by water quality, water flow rate (gpm) and temperature
Prices subject to change without notice, please call for current price quote
*Terms 50% deposit required at time of order, balance prior to shipping

CELLAR: FILTRATION

VACUUM FILTER DISCS & RECEPTACLE
Pall 47mm filter disks - 0.45 micron, 0.7 micron, 1.0 micron, 1.5 micron, 3.1 micron (100 per pkg)
47mm Vacuum filter disc holder with 250ml and 500ml receptacle

47mm Syringe filter disc holder
60ml Syringe for filter disc holder

VACUUM PUMP
Used for lab work and small filtrations

BUON VINO - PLATE AND FRAME FILTER
Mini Jet Filter
Super Jet Filter
Used with Buon Vino Mini Jet & Super Jet Pads # 1, # 2 & #3 filters (sold in pkg of 3)

30" FILTER HOUSING STAINLESS STEEL
Filter Housing fits 30” cartridges, 1.5” TC with valves and pressure gauge

SIRIO OMAC - PLATE AND FRAME FILTERS
These plate and frame filters are specifically designed to meet demands of small and middle sized wineries & cideries. (20, 30 or 40 plates)

ROMFIL – CROSS FLOW FILTER
The ROMFIL wine filter is practice-oriented hand-made in Germany and comes already in serial production with a monochrome touch panel, pre-filter, protection against dry running, high and low pressure protection and freely programmable automatic gas pressure back flushing (CO2, N2 or air). As well, the filtration dynamic is adjustable and there is no temperature rising during the filtration. Thus the wine structure is preserved and the natural CO2 level is obtained. The loss of volume during the filtration is substantially smaller than with conventional methods. Easy cleaning with CIP. The filters run very quietly with no noise protection necessary. They are supplied pre-installed so the filter is ready to run after the delivery. ROMFIL wine filters are completely piped of stainless steel and installed on a mobile stainless steel frame.
Filter Features: no CO2 removal, no temperature increase, waste-free operation, no colour or flavour loss, touch-sensitive screen for easy usage, noise level is below 60(dB), intelligent cleaning, low to no detergents needed for cleaning, fully automated filter, all parts in contact with the product are in stainless steel

ERTELALSOP - LENTICULAR FILTER
High-performance filter media containing cellulose, filter aid, and a wet strength resin. Two types of filter aid are available in this series, either perlite or diatomaceous earth (DE). Perlite is derived from volcanic ash and has a consistent shape that results in a denser filter media. Diatomaceous earth is derived from marine diatoms. Its varied shapes offer improved efficiency for the removal of fines and hazes. Lenticular filter system is as versatile as filter sheet in plate & frame filter but sanitary, easy to use and easy to change out. To make a filter system sanitary, filter sheet is installed in an enclosed sealed filter housing. Lenticular filter is expandable and cost comparable to plate & frame filter. ErtelAlsop developed the lenticular depth filter cartridge format in 1942 to meet a particular customer need - an enclosed system design with fast changeout, neither requirement being possible with a filter press.
CELLAR: FILTRATION

BUON VINO FILTER PADS
Mini Jet #1, #2, #3
Super Jet #1, #2, #3

10” CARTRIDGE FILTERS
0.45 micron DOE Absolute
0.45 micron SOE Absolute
0.2 micron, 0.45 micron, 1 micron, 5 micron, 10 micron DOE Nominal

30” CODE 7 CARTRIDGE FILTERS
Absolute 0.45 micron & 0.8 micron,
Nominal 0.45, 0.65, 1.0, 3.0 & 5.0 micron Polyethersulfone Membrane (PES)

ERTELALSOP FILTER SHEETS
ErtelAlsop is an innovator in the manufacturing of depth filter media and machinery for liquid filtration since the 1920’s, and is your one source for all depth filtration and liquid processing products.

ErtelAlsop MicroMedia depth filter sheets are composed of cellulose pulp, diatomaceous earth and/or perlite and a wet strength resin, which charge modifies the media to exhibit a net positive charge zeta potential. This allows for the highly efficient removal of particles smaller than the filter’s nominal rating.

40 x 40 – Pad
Retention - 0.25, 0.3, 0.45, 0.8, 1.0, 2.5, 5.0, 10.0, 15.0 microns

LENTICULAR FILTERS PAK
ErtelAlsop manufactures a wide range of lenticular cartridge configurations to meet your needs. The Disc-Pak®, Zeta-Pak®, and Bio-Pak® cartridges can be made in two diameters, 12” and 16”, with a varied number of cells and center core designs. Surface areas range from 3ft2 to 40ft2.

Center cores are available in two styles, the flat gasket compression seal type, and the double O-ring type. The flat gasket style has either stainless steel straps or an innovative all polypropylene structure for improved cartridge integrity. The double O-ring style is for critical applications where the prevention of filter bypass is crucial.
LABORATORY: DUJARDIN SALLERON

**TITRALYSER** - *for pH, Total Acidity & Volatile Acidity (potentiometry)*

**IODOLYSER** - *for Free and Total Sulphur (auto titration)*

Designed to quickly and easily measure Free and Total SO2 with a very clear indication of the end point. Particularly effective with red wines but has the same user friendly operation for all wines.

**EBULLIOMETER** - *for alcohol determination.*

Easy to understand directions, wooden foam lined case, alcoholometric scale.

**ELECTRIC EBULLIOMETER**

With an electronically regulated heat source and continuous refrigeration, this ebulliometer enables you to directly and precisely determine the alcohol content of wine in less than 6 minutes. Not suitable for high sugar wines.

**VOLA 2000**

Automatic steam extractor for volatile acidity by the official method.

**DE 2000**

Automatic steam distiller-extractor for volatile acidity and alcohol by the official method, hydrometer is necessary for final reading for alcohol analysis and titration is necessary for volatile acidity for final reading.

**CARBODOSER**

Measures CO2 present in wine, simple to use, chart and instructions included.

**RQFLEX**

Multirange test apparatus currently performing test for Ascorbic Acid, Glucose, Iron, Lactic Acid, Malic Acid, pH & Total Sugar.

**TITRIVIN BTB**

Standardized samples of 15 given parameters, for testing equipment accuracy.

**SULFILYSER**

Semi-automatic titration of SO2

**HYDROMETERS**

Mustimeter, Specific Gravity

Mustimeter, Specific Gravity w/ thermometer

Hydrometer, Alcohol 0-10% & 6-16%

**RESIDUAL SUGAR TESTING**

Fermentest kit and tablets
LABORATORY: HANNA INSTRUMENTS

HI 84500 FREE & TOTAL SULPHUR METER

HI 83749 TURBIDITY METER & BENTONITE CHECK

THE EDGE PH HI 11310, CONDUCTIVITY HI 763100 & DISSOLVED OXYGEN HI 764080
The edge meter is only 0.5" thick yet rich in features to accommodate the needs of a vast amount of customers. For those that prefer very simplistic operation there is a basic mode operation with simplified menu and options while for those who require advanced features there is the full featured standard operating mode. The EDGE HI2020 pH kit can be upgraded at any time with additional probes to measure Conductivity or Dissolved Oxygen.

HI 83141W OR HI 9126W HANDHELD PH METER WITH WINE PROBE

HI 190 MI MAGNETIC STIRRER

HI 9142W DISSOLVED OXYGEN METER

HI 84502 TITRATABLE ACIDITY METER & PH

HI 84533-01 FORMOL NUMBER MINI TITRATOR FOR DETERMINATION OF ASSIMILABLE NITROGEN
Fast and affordable mini automatic titrator designed for the rapid and accurate determination of formol number in wines or fruit juices. This new generation of mini automatic titrator improves upon the titrant delivery system and measuring ranges for increased accuracy. This mini titrator includes a user adjustable programmed analysis method designed for formol number analysis. It employs a powerful and effective algorithm to analyze the pH response to determine the exact pH end point, then uses this algorithm to perform the necessary calculations.

HI 96811 DIGITAL REFRACTOMETER 0-50

HANNA PH BUFFERS, ELECTRODE STORAGE SOLUTION, PH ELECTRODE CLEANING SOLUTION AND REPLACEMENT PARTS
LABORATORY: OTHER LAB EQUIPMENT, GLASSWARE & SOLUTIONS

VINMETRICA
SC 100 for doing Free & Total Sulphur
SC 300 for doing Free & Total Sulphur, pH & TA
Pro Kit: Burette, stand, stirrer & probe holder
YAN TEST KIT – yeast assimilable nitrogen

FUNNELS
Plastic w/ narrow spout 15cm
Plastic w/ screen for 20cm funnel 20cm
Plastic w/ screen for 30cm funnel 30cm
Burette Funnel
Tank funnel

MISCELLANEOUS
Food Grade Grease
Plastic Stirring Paddle 70cm
Fermentation Drum Liner
Food Grade Paint – white, black 500ml
Private Preserve – Inert gas aerosol

THERMOMETER
Digital Thermometer
Digital Thermometer w/ water proof cord
Floating Thermometer
Temperature Probe 36"
Laboratory Thermometer

HYDROMETER
Hydrometer -5+5 • 0-8.5 • 0-10 • 8-16 • 10-20 • 16-24 • 20-30 • 30-60
Hydrometer 3 scale – Brix, Alcohol, Specific Gravity
Hydrometer Cylinder, plastic 14"
Mustimeter, Specific Gravity (Dujardin Salleron)
Mustimeter, Specific Gravity/Alcohol w/ thermometer (Dujardin Salleron)

ALCOHOL HYDROMETER
Hydrometer, Alcohol 0-10% (Dujardin Salleron)
Hydrometer, Alcohol 6-16% (Dujardin Salleron)

TESTING SUPPLIES

Antifoam Liquid 118ml
Accuvin Test strip – Malic Acid 10 – Titratable Acidity
Chromatography Solution (Developing) 250ml
Chromatography Acid Standard – Malic
Chromatography Acid Standard – Tartaric
Chromatography Acid Standard – Lactic
Chromatography Papers pkg 30 (9 x 7.25”)
Chromatography Jar
Chromatography Kit (includes jar, capillary tubes, paper, solution and acid standards)
Capillary Tubes (Chromatography)
Chemetric Titrettes (Free Sulphur on whites) pkg 10
Fermentest – Sugar Test Tablets Kits pkg 36
Copper Sulphate 1% 30ml
Copper Sulphate 10% 125ml • 500ml
Fritz Merkel Test Kit Solution 250ml
Phosphoric Acid – 25% 500ml
Phenolphthalein 1% 30ml
Potassium Acid Phthalate – 10N 118ml
pH Buffer 3 125ml • 500ml
pH Buffer 4 125ml • 500ml
pH Buffer 7 125ml • 500ml
pH Buffer 10 1L
pH Electrode Storage Solution (Potassium Chloride) 125ml
pH Electrode Cleaning Solution 125ml
SO2 Indicator Solution, Methylene Blue and Red
Sodium Hydroxide – 0.1N 125ml • 500ml
Sodium Hydroxide – 0.2N 125ml • 500ml
Sodium Hydroxide – 1N 500ml
Sulphuric Acid – 1/3 500ml
Sulphuric Acid – 1/10 500ml
LABORATORY: OTHER LAB EQUIPMENT, GLASSWARE & SOLUTIONS

BURETTE
Base, Stand and Clamp
Burette Funnel
Teflon stopcock 25ml
Pinch stopcock 50ml
Portable w/500ml squeeze bottle 10ml

BEAKERS
Glass 50ml
Glass 140ml
Glass 250ml
Glass 600ml

CYLINDERS
Glass 100ml • 250ml • 500ml • 1000ml
Plastic 100ml • 250ml • 500ml • 1000ml

FLASKS
Erlenmeyer, Glass 250ml • 500ml • 1000ml
Volumetric Flask, Glass 100ml • 250ml • 500ml • 1000ml

PIPETES
Volumetric 1ml • 2ml • 5ml • 10ml • 20ml • 25ml • 50ml
Serological, plastic & glass 1-20ml
Transfer, plastic 3ml
6 Pipet Holder – Wall mounted
Universal pipet Bulb
Pipet pump 10ml • 25ml

MISCELLANEOUS
Syringe 60ml
Plastic squeeze wash bottle 250ml • 500ml
Parafilm – stretch film 4” x 125ft
Test Tubes 17mm
Test Tube Rack 20
Sample Bottles, plastic 125ml • 500ml
Chemical Variable Dispenser 5-25ml
Flask Brush – curved
Lab wipes 280/box
Media Jars 250ml • 500ml • 1L

EQUIPMENT
Magnetic stirrer
Magnetic stir bars – short 12mm
Magnetic stir bars – long 25mm
Lab Scale 100g (0.01gr)
Lab Scale 610g (0.01gr)
Lab Scale 1kg (0.1gr)
Lab Scale 5kg (0.1gr)
Harvest Scale (special order) 40 x 40
Weigh Boats pkg of 25

WINTERS HYDROMETERS
Precision instrument designed to measure the percentage of alcohol content of wine, spirits, beer and cider.
Certified by Revenue Canada Customs & Excise upon request.
Available as sugar and alcohol, brewery saccharometer, alcohol thermometer and alcohol trial jar types.
CORKS – CORK SUPPLY USA
Synthetic Chamfered 43mm x 23.5mm
Bag of 100 or 1000

Vinc & Vinc+ 44mm x 24mm
Bag of 1000

Natural Twin Top 45mm x 24mm
Bag of 100 or 1000

Natural High End 45mm x 24mm
Bag of 100 or 1000

T-top Temporary Corks
sold in 4’s

WIRE HOODS
Wire hoods
Sold in box of 2700

SCREW CAPS - APPLY BY HAND
Syncor – PET or Wood
Bag of 100

CORKERS
Plastic Jaws
Ferrari w/brass jaws

CROWN CAPPER
Crown Capper Hand
Crown Capper Pneumatic
Capper - Daily Rental

CONTAINERS
Carboy
11.5L • 23L
Demijohn and carboy carrying holder
Demijohn
25L • 54L
Plastic Demijohn Basket (only basket)

DRYING RACK
72 Bottle Draining Rack

FILLING TUBES
Filling Tube 1/2"
Carboy Racking Tube 5/16"
Carboy Racking Tube 5/8"
Polyvinyl Tubing 5/8"
Polyvinyl Tubing 5/16"
Polyvinyl Tubing 1/2"

RINSENS
Avinator Bottle Rinser
Jet Bottle Washer
Jet Bottle Washer – Faucet Adaptor
Double Blast Bottle Rinser
Double Blast Bottle Rinser – replacement parts

DISGORGING KEY – SPARKLING
CIDER

TABLE CIDER

NEUTRAL STYLE YEASTS:

SPARK – Yeast for primary fermentation, prise de mousse and restarting stuck fermentations. Tolerates high SO2 and alcohol levels, moderate VA, low foam and H2S production.

B0213 – Excellent capacity to ferment fructose and ferment at low temperatures with very low VA production. Tolerates high sugar and extremely high alcohol (up to 18%). Aromatic neutrality. Strong ability to restart sluggish or stuck fermentations.

011 BIO – Certified organic yeast according to organic production methods specified by European regulations. Alcohol tolerance up to 16% and average nitrogen requirements. Complimentary with malolactic bacteria starters.

RMS2 – Yeast selected for its superb white wine fermentation capabilities. Adapted to extreme winemaking conditions (frand volume, low turbidity, low temperature, anaerobic...). Very low production of H2S.

CLASSIC STYLE YEASTS:

VL1 – Yeast for white wines with high aromatic elegance, expressing terpene-type aromas. Recommended for elegant and refined wines, especially when aged on lees.

HIGH AROMATIC STYLE YEASTS:

X5 – Yeast for the production of crisp and complex white and rosé wines with a high aromatic intensity. Expresses volatile thiol-type varietal fermentation aromas.

DELTAs – Enhances varietal aroma expression for fresh white and rosé wines, showing complexity and elegance. Can be used for a wide range of temperatures 14-23 oC, alcohol tolerance up to 15%, has high nitrogen requirements.


ROSE – Produces high levels of fermentation aromas. Strong implementation ability and fermentation rates. Specifically selected for making premium rosé wines.

VOLUME BUILDING YEASTS:

VL2 – Yeast particularly adapted to vinification in barrels, for white wines which are round on the palate, and which demonstrate varietal specificity. Produces high polysaccharides and production of clean, fruity aromatic profile.

WILD FERMENT STYLE:

ALPHA – Torulaspora delbrueckii – Non-Saccharomyces strain has a high resistance to SO2. Crafting the biodiversity in association with S. cerevisiae for the making of wines with high organoleptic complexity and significantly improved mouthfeel perception.

ICED CIDER DESSERT WINE STYLE

ST – Sensitive to SO2 for easy stop of fermentation and with low production of SO2 binding-agents. Resistance to high sugar concentrations. Recommended for late harvest wines and “Botrytised” grapes.

ALPHA – Torulaspora delbrueckii – Non-Saccharomyces strain has a high resistance to SO2. Crafting the biodiversity in association with S. cerevisiae for the making of wines with high organoleptic complexity and significantly improved mouthfeel perception.

CHAMPAGNE STYLE CIDER

SPARK – Yeast for primary fermentation, prise de mousse and restarting stuck fermentations. Tolerates high SO2 and alcohol levels, moderate VA, low foam and H2S production.

X5 – Yeast for the production of crisp and complex white and rosé wines with a high aromatic intensity. Expresses volatile thiol-type varietal fermentation aromas.
CIDER

NUTRIENTS
All Laffort nutrients are applicable, with emphasis on Fresharom. As oxidation is a very big issue in cider production, Fresharom helps combat this. Recommend like you would a Riesling, 1/3 into fermentation, unless the cider will be barrel aged or aged for a while on lees, then add 1/3 before fermentation is complete.

DYNASTART: OMRI LISTED
DYNASTART® improves viability and the general metabolism of the yeast, optimizes yeast aromatic and fermentation potential. Wines are cleaner (less VA, H2S and sulphide compounds) and express more varietal and fermentation aromas by the selected yeast. Provides essential elements (sterols) of the yeast membrane, and guarantees membrane fluidity. Significantly increases resistance to ethanol. Does not provide assimilable nitrogen. If must is deficient, a complimentary addition of nitrogen Nutristart or Nutristart ORG might be necessary. To be used especially in the event of high potential alcohol, low juice turbidity or low fermentation temperatures and in fermentation restart starter cultures.
Dosage: 300ppm (Add to yeast rehydration water)

NUTRISTART
NUTRISTART® is an all-round activator comprised of diammonium salts (phosphate) DAP, thiamine and inert yeast, enabling the development of a sufficient yeast population. Can be used on all varietals. Enables a regular and complete alcoholic fermentation. Reduces undesirable compound formation (H2S, VA, etc...).
Dosage: 200-400ppm, according to the necessary nitrogen addition.
Add to the tank in the first 1/3 of fermentation.

FRESHAROM
Specific preparation of inactivated yeast with high protective power (5.3%), for aroma preservation in white and rosé wines. Thanks to its unique reducing metabolite and glutathione composition, FRESHAROM® is able to allow the yeast to assimilate glutathione precursors (cysteine, N-acetyl cysteine) during AF, and so boost wine glutathione content. Protects the aromatic potential of the wine and significantly delays the appearance of oxidized notes. Inhibits the mechanism of browning. FRESHAROM® produces wines that are more aromatic and with a higher potential for ageing.

MALOLACTIC BACTERIA & BACTERIA ACTIVATOR
Malic acid is typically preserved in cider. If there is interest in softening the malic acid through a malolactic fermentation, (the conversion of malic acid to lactic acid) or to prevent the cider from uncontrolled spontaneous malolactic fermentations then the following bacteria are recommended.

SB3 INSTANT
Oenococcus oeni direct inoculation strain, adapted to the most difficult conditions (stuck MLF for example). Low VA production, strain compatible with a large number of commercial yeast stains. With regards to good AF management and correct yeast nutrition, LACTOENOS SB3 can be inoculated at the start of AF (early co-inoculation) and ensures rapid MLF after AF.

LACTOENOS 450 PREAC
Oenococcus oeni high performance stain specifically selected for high alcohol wines. 450 PreAc® is particularly well-adapted to late co-inoculation in red wines, which helps limit spoilage micro-organisms ensuring safe MLF. Energizer for PreAc bacteria is provided for rehydration water.
CIDER

**LACTOENOS B16 STANDARD**
Oenococcus oeni strain for all types of wine. Very resistant stain particularly suited for restarting MLF due to its precise protocol of acclimatization. Multiple step protocol, 3-5 days long – refer to packaging.

**MALOSTART (BACTERIA ACTIVATOR)**
Malolactic bacterial activator for facilitating malolactic fermentation (MLF) start-up and accelerating fermentation kinetics. By combining nutritive elements (inactivated yeast) and detoxification agents (yeast cell walls), MALOSTART® optimizes lactic acid bacterial survival (by adsorbing short or medium-chain fatty acid-type inhibitors). Encourages lactic acid bacterial activity (by supplying them with nitrogen compounds which they directly assimilate).

**ENZYMES**
600 XL - *highly effective on ciders*. A preparation of enzymes in liquid form, extremely concentrated, and naturally low in cinnamyl esterase. LAFAZYM® 600 XL allows a quick and efficient clarification of musts and wines for a large spectrum of pH (2.9-4.0). Especially adapted for musts from very difficult grape varietals to settle (Ugni Blanc, Melon, Gewürztraminer, Pinot Gris etc). Improves the settling and allows clarification of musts after thermotreatment (thermovinification).

LAFAZYM PRESS – Pectolytic enzyme preparation purified for optimizing pressing and extraction of aroma precursors during the production of white and rosé wines. Improves free run juice and first pressing yields. Decreases the duration of pressing cycles. Improves pressing management: pressing at low pressures and shorter cycles; reduces the breaking up of the press cake; less crushing of seeds and skins to limit the extraction of phenolic compounds, oxidation of juice and pH variation. Reduces skin contact to a few hours.

LAFAZYM XL CLARIFICATION – Liquid enzymatic preparation for white and rosé musts clarification. Quick and efficient decrease of pectines, even in low temperature. Less viscosity of treated juices. Can also be used to improve settling.

LAFAZYM CL– Highly concentrated preparation of pectolytic enzymes purified for rapid must settling of white and rosé juice. LAFAZYM® CL is a preparation purified of cinnamoyl esterase activity, thus limiting the formation of vinyl-phenols from the free phenolic acids in white grapes, which can negatively influence the aromatic perception of the wines (medicinal, paint, clove notes...). The highly concentrated LAFAZYM® CL completely hydrolyses the grape pectins during the must settling phase, even in hard conditions. Improves lees settling. Clarification and deposit volume reduction under extreme conditions (low pH, wines with a very high pectin content, high yield, low temperatures from 5 to 10°C). Improves control of physical treatments (cold system, centrifugation), thus improved production costs.

LAFASE BOOST - Liquid blend of pectic enzymes highly concentrated in secondary activities designed for combined use with standard clarification enzyme to improve depectinization. Eliminates side chains from the complex pectin molecule. This action considerably increases the hydrolysis power and performances of standard clarification enzymes. Reduces the volumes of lees and allows a better separation of the phases.

EXTRALYSE – *Preparation of β-(1-3) beta-glucanases and pectolytic enzymes, for the improvement of wine filterability and ageing on lees*. EXTRALYSE® accelerates all biological mechanisms linked to yeast autolysis and in particular the release of molecules responsible for roundness and volume on the palate derived from ageing on lees. Limits the risks of contamination of wines during maturation by considerably reducing the amount of microorganisms in suspension. Reduces maturation duration while retaining the organoleptic potential derived from the use of lees. Helps the fining and cleaning of wines. Improves clarification and filtration, especially on wines from botrytised grapes.
CIDER

TANNINS

**GALALCOOL** - to be used at processing. A highly pure extract of chestnut gall tannins, with physiochemical properties that are particularly well adapted to white and rosé must vinification, including: inhibition of natural oxidation enzymes (laccase, polyphenol oxidase), more efficiently than SO2. Precipitation of some of the unstable proteins, as efficiently as bentonite but without aroma loss.

**GALALCOOL SP** - to be used during ageing and finishing. A highly pure extract of oak tannins. A softer version used preferentially in wine as an ageing tannin.

**TANFRESH** - very effective on ciders that can have a bit of oxidation after fermentation. Can also be used on juices before fermentation that are showing signs of quick oxidation after processing, also recommended during storage before fermentation. A preparation based on proanthocyanidic tannins and oak ellagic tannins to add to finished white and rosé wines. Acts on the structure and volume in mouthfeel; brings some freshness to the wine, by eliminating reductive odours; helps protect the wine from oxidation.

**QUERTANIN** - Used as a finishing tannin. Contributes to the structure of the cider. Stylisitcally the other Quertanin products with more oaky character may be interesting if the goal is to have a barrel aged style. Stave wood quality ellagic tannins, extracted from oak heartwood, QUERTANIN® is a high quality complex ellagitannin preparation, which enhances the wine structure and palate length. Protects wine with regards to oxidation. Increases the wine’s aromatic intensity. Eliminates reductive odours.

FINING

**GELAROM** - Liquid gelatin produced from a selection of exceptionally pure raw materials. Pig origin exclusively. GELAROM® is characterised by a high surface charge density enabling it to act with precision on certain colloidal substances which act as aroma maskers. A fining agent intended for revealing the organoleptic potential in wine. Refines the phenolic structure, promoting aroma expression, and restores freshness without modifying the structural equilibrium of the wine. Stabilising the colloidal state. Clarifying wines and musts, by eliminating haze particles. GELAROM® improves wine clarity.

**GECOLL SUPRA** - Liquid gelatin produced from a selection of exceptionally pure raw materials. Pig origin exclusively. GECOLL® SUPRA is a fining agent intended for promoting the organoleptic potential of wines. GECOLL® SUPRA eliminates the phenolics which are responsible for aggressive or astringent characteristics, and restores roundness and suppleness in wine with no aromatic modification. Stabilising the colloidal state. Clarifying wines and musts, by eliminating haze particles. Suitable for juice fining to remove unwanted phenolic components.

**SILIGEL** - Could be recommended alongside gelatins or fining agents. A colloidal solution of silicon dioxide (30%), used principally for improving fining efficiency of flocculation and settling. Recommended for Botrytis-affected juices and musts. Prevents over-finishing. Add SILIGEL® prior to gelatin or fining agents. SILIGEL® can also be used on other beverages (fruit juices, ciders, beers).

**KWK KRYSAL KLEAR BENTONITE (ATP)** - sodium bentonite
Fine granular sodium bentonite with an average dry particle size ranging between 20 and 70 mesh. Superior adsorption and clarifying characteristics, large surface area, efficiently removes suspended colloidal particles, used for the clarification of wine, juice, cider, exhibits rapid cold-water dispersion and contains low grit, prevents cloudiness while removing heat-sensitive proteins.
CIDERS

POLYMUST® V
Association of vegetal protein and PVPP for preventative treatment of oxidation of white and rosé musts and wine. Elimination of oxidizable phenolic compounds likely to trap aromas and deviate the colour. Suitable use in flotation.

POLYMUST® PRESS
Preparation intended for curative oxidation and phenolic content treatment of white or rosé musts/wine and red press wines. Non-allergenic POLYMUST AF® is an allergen-free preparation combining PVPP, calcium bentonite and vegetal protein intended for eliminating oxidizable and oxidised phenolic compounds (quinones). Protecting musts and their aromatic precursors in regard to oxidation phenomena. Eliminating bitterness in wines. Limiting free SO2 binding agents.

POLYMUST® ORG
Association of vegetal protein and calcium bentonite used for fining musts and wines. Remarkable efficiency for clarification.

VEGECOLL
Vegetal protein-based fining agent extracted from potato. Used in must: especially during flotation - for a short lees flotation time and for the elimination of phenolic compounds (oxidised as well as susceptible to oxidation).

In white, rosé and red wine: for its high clarification and sedimentation rate, stabilisation of colouring matter and elimination of red wine astringent tannins.

OENOLES MP
Recommended at lower dose rates such as 0.5-2g/hL. Yeast cell wall extract (mannoproteins) rich in sweet peptide fraction and specially purified premium Acacia gum Arabic. Improves smoothness in wines allowing the winemaker to delicately balance both acidity and bitterness.

OENOLES
Low dose rates such as 20g/hL or even lower. Developed as a result of LAFFORT’s research on the properties of yeast lees and their importance in wine fining, OENOLES® contributes towards improving the gustatory qualities of wine by reducing aggressive characters (fining effect) such as polyphenols responsible for bitterness and astringency. Elevates mid-palate sensations. Can be used with a minimum action time of 4-6 weeks.

STABIVIN SP
Used for stylistic characteristics such as adding volume. STABIVIN® SP is a gum arabic solution manufactured from highly purified gums. Specifically developed manufacturing protocols guarantee a preparation with a very low clogging index. Contributes to the colloidal structure of the wine (softness and mouthfeel).

OENOSTERYL
Used for barrel ageing or additions to small tank lots.

ERELTE
Can be used to enhance colour if a red fleshed apple variety such as the Geneva does not extract enough desirable colour, can also be used for making an apple berry blended product. Extracted from red grape skins. Colouring agent.

GRAPE SKIN EXTRACT: Natural food colour extracted from red grape skins.

OENOBRETT - Pour lutter contre les levures brettanomyces
SORBISOL K - Potassium Sorbate
TURBICEL - Cellulose powder to support yeast in over-clarified juice.
ICEWINE

Many of you have discovered the reliability and performance of the Laffort Nutrients, especially Dynastart for rehydration, Nutristart and Nutristart OrganiQ for fermentation. For icewine fermentation, to ensure the best results remember to double the step of acclimatization in the yeast rehydration process. See page 4 for Laffort Nutrients.

YEASTS:

HIGH SUGAR MUST

ZYMAFLORE ALPHA – Laffort’s Torulaspora delbruekii non-Saccharomyces strain is great for boosting aromatic intensity, performs well in high sugar musts and cooler temperatures, and decreases VA production. Remember to finish the fermentation with a Saccharomyce yeast. Zymaflore ST (see below) is a great follow up!

ZYMAFLORE ST – Selected from the vineyards of Sauternes, this yeast works great in high sugar musts and can be stopped easily with SO2 with low production of SO2 binding agents.

PRODUCES AROMATICS

ZYMAFLORE VL1 – A best kept secret for dessert wines, producing floral aromatics from terpene release.

ZYMAFLORE X5 – Great on aromatic varietal icewines, such as Riesling and Gewürztraminer, with tropical thiol based aromas.

ZYMAFLORE X16 – A strong and fruity fermenter that boosts aromatics on the red varietal icewines.

STRONG FERMENTATION

ACTIFLORE BO213 – Ex-Bayanus, “Let’s just get it over with!” A strong yeast to get the job done.

ACTIFLORE RMS2 – Excels in difficult conditions with minimal production of H2S.

FRESHAROM – Protects the aromatic potential developed during fermentation by allowing the yeast to produce glutathione. Add 1/3 into fermentation.

Specific preparation of inactivated yeast with high protective power (5.3%), for aroma preservation in white and rosé wines. Thanks to its unique reducing metabolite and glutathione composition, FRESHAROM® is able to allow the yeast to assimilate glutathione precursors (cysteine, N-acetyl cysteine) during AF, and so boost wine glutathione content. Protects the aromatic potential of the wine and significantly delays the appearance of oxidized notes. Inhibits the mechanism of browning. FRESHAROM® produces wines that are more aromatic and with a higher potential for ageing.

ENZYMES:

LAFASE 600 XL – High purity, high powered, clarifying enzyme in a convenient liquid form.

A preparation of enzymes in liquid form, extremely concentrated, and naturally low in cinnamyl esterase. LAFAZYM® 600 XL allows a quick and efficient clarification of musts and wines for a large spectrum of pH (2.9-4.0). Especially adapted for musts from very difficult grape varietals to settle (Ugni Blanc, Melon, Gewürztraminer, Pinot Gris...). Improves the settling and allows clarification of musts after thermotreatment (thermovinification).
ICEWINE

OPTIZYM - Our ever popular all-purpose enzyme comes in handy for a wide range of applications. Pectolytic enzyme preparation for extraction and clarification of must and wines.

• Optimizes the skin contact, eases the degradation of pectins and the fining of juice (press and free run)
• Improves free-run juice (white) wine (red) yield; decreases the percentage of press juice and wine.
• Limits the mechanical actions, thus avoiding excessive manipulation and the extraction of compounds with green flavours. Due to a broad activity spectrum, OPTIZYM® can be used on white or red grapes.

EXTRALYSE - Preparation of β-(1-3) beta-glucanases and pectolytic enzymes, for the improvement of wine filterability and ageing on lees. EXTRALYSE® accelerates all biological mechanisms linked to yeast autolysis and in particular the release of molecules responsible for roundness and volume on the palate derived from ageing on lees. Limits the risks of contamination of wines during maturation by considerably reducing the amount of microorganisms in suspension. Reduces maturation duration while retaining the organoleptic potential derived from the use of lees. Helps the fining and cleaning of wines. Improves clarification and filtration, especially on wines from botrytised grapes.

TANNINS:

VR COLOR - Specially formulated to stabilize wine colouring matter. Instant Dissolving Process (IDP Process) formulation of catechin and ellagic-based tannins designed for colour stabilization in red winemaking. Used to improve the active tannin/anthocyanin ratio in such case where grapes may be harvested at sub-optimal phenolic ripeness; grape varietals with naturally poor tannin/anthocyanin ratio or varietal with colour management problems (extraction/stabilization). Add part way through fermentation, needs some ethanol for binding.

GALALCOOL – A highly pure extract of chestnut gall tannins, with physiochemical properties that are particularly well adapted to white and rosé must vinification, including: inhibition of natural oxidation enzymes (laccase, polyphenol oxidase), more efficiently than SO2. Precipitation of some of the unstable proteins, as efficiently as bentonite but without aroma loss.

TANFRESH – A preparation based on proanthocyanidic tannins and oak ellagic tannins to add to finished white and rosé wines. Acts on the structure and volume in mouthfeel; brings some freshness to the wine, by eliminating reductive odours; helps protect the wine from oxidation.

ERELTE – Anthocyanin in powder format extracted from grape skins, to adjust colour of red varietal Icewines before bottling. Trials are highly recommended to determine dose rates.

GRAPE SKIN EXTRACT: Another anthocyanin product in liquid form.

OTHER ISSUES:

GEOSORB – A decontaminant for fermenting musts and nouveau wines for reducing geosmin (moist earth, beet) and octenone (mushroom) content. Corrects the organoleptic character of wines from musts which have been affected by fungi such as rot or powdery mildew. Significant adsorption of volatile phenols and IBMP (green character or pyrazines) even at low dosage and of vegetal character (at 300ppm), while having a limited impact on the colour and aromas of the wine.

POLYMUST DC ORG – Vegetal Protein, Bentonite and Active Carbon preparation, especially formulated for Must Fining and Rosé Wines fermentation. Allergen free preparation, combining vegetal protein, bentonite and active carbon to reduce and correct the colour intensity of musts and rosé wines in fermentation, help the decontamination of musts and wines in fermentation, ensure lasting colour stability of rosé wines.
BOOKS

FERMENTED BEVERAGE PRODUCTION
This book provides an overview of fermented beverage production.

GRAPES INTO WINE
This volume covers principles and practices of winemaking and includes such topics as the evolution of wine grapes, European wine growing, tasting and using wine and contemporary North American Production.

MODERN WINEMAKING
A comprehensive guide with step by step coverage from acquiring grapes to evaluating finished wines and entering or running competitions. This is valuable information for amateurs and small commercial operations.

MONITORING THE WINEMAKING PROCESS FROM GRAPES TO WINE – TECHNIQUES AND CONCEPTS
This is a must have book for all winemakers. Spiral bound with laminated pages. It covers grape selection to getting the wine into bottle.

CHEMICAL ANALYSIS OF GRAPES AND WINE – TECHNIQUES AND CONCEPTS
The sequel to the book above, this version describes all analysis required for winemaking including chemicals and apparatus required.

MICROBIOLOGICAL ANALYSIS OF GRAPES AND WINE – TECHNIQUES AND CONCEPTS
Topics covered: wine microbiology and microscopy, health and safety awareness of wine, yeast, bacteria, moulds and spoilage.

TAMING THE SCREW – A MANUAL FOR WINEMAKING WITH SCREW CAPS
An examination of the procedures used by experienced authorities in screw caps on premium wines.

TECHNIQUES IN HOME WINEMAKING BY DANIEL PAMBIANCHI
A comprehensive guide to making chateau-style wines. 2008

CONCEPTS IN WINE CHEMISTRY – NEW EDITION
Gives chemistry backbone to the broader science of winemaking. Logically organized through each step of the winemaking process, from fermentation to wine defects.