

# CHEMICALS AND ADDITIVES

We are UK agents for **Erbslöh Geisenheim**, the leading German manufacturer of aids for wine, fruit juice and cider making. Detailed information sheets for each product are available on request. To help our customers assess the quantities of each product they may require, we give, where possible, a rough indication of typical dose rates. However, many of these products are used in combinations of two or more at one time and dose rates will vary according to method.



ENZYMES		Stockcode
<b>Amylolytic enzyme</b>	<b>Fructamyl FCT</b> , concentrated amylytic enzyme for starch degradation in apple juice. Particularly useful in juice from unripe fruit. Typical dose: 30 - 50ml / 1000 lit.	94370
<b>Pectolytic enzyme for colour intensive juices</b>	<b>Fructozym Color</b> , highly concentrated enzyme for berry processing and colour intensive juices. The colouring matter is extracted from the mash and is preserved in the juice in a stable form.	94381
<b>Pectolytic enzyme for apples</b>	<b>Fructozym P</b> , highly concentrated preparation for fast and complete breakdown of pectic substances in fruit mash and juice. Enhanced pressability and improved juice yield. Used in conjunction with Fructamyl FCT when pressing early season apples. Typical dose for apples 5 - 50ml / 1000 lit.	94371
<b>Pectinase for white wine</b>	<b>Trenolin Super DF</b> , highly active, depsidase free liquid pectinase for quick pectin decomposition in mash, must, young wine and sweet reserve. Increases juice yield and reduces pressing time. Typical dose 3 - 8g / 100 kg.	94337
<b>Enzyme for red wine</b>	<b>Trenolin Rouge DF</b> , highly effective wine enzyme used to obtain intensively red, full bodied tannin rich, red wines. Typical dose 3 - 10ml / 100 kg mash.	94338

YEAST AND NUTRIENTS		Stockcode
<b>Yeast</b>	<b>Oenoferm</b> , special dry selected yeast. Typical dose 10g / 100 lit. at 15°C	94357
	<b>Oenoferm Klosterneuberg</b> , high efficiency for a quick onset of fermentation and optimum fermentation to dry wine. Foam formation is as low as possible. Dosage 10g / 100 lit at 15°C	94359
	<b>Oenoferm Rouge</b> , high quality yeast for red wine. Dosage 10g / 100 lit	94363
	<b>Uvaferm BC</b> , ideal yeast for cider. Dosage 25 - 50g / 100 lit.	94364
	<b>V1116 (K1)</b> , good yeast for expression and retention of fresh fruit aromas in white wine. Dosage 25 - 50g/100 lit.	94378
	<b>EC1118</b> , a yeast ideal for secondary fermentation of sparkling wines. Dosage 25 - 30g/100 lit.	94380
<b>Yeast nutrient</b>	<b>Vitamin Combi</b> - combined yeast nutrient that supports yeast propagation along with improved fermentation. Maximum dosage 30g / 100 lit.	94355
	<b>Diammonium Phosphate</b> , for use where nitrogen or phosphate is lacking in must, in order to promote yeast propagation. Suitable for wine and cider.	94327
<b>Malo-lactic culture</b>	<b>Biostart Oenos</b> - concentrated starter culture for inducing malo-lactic fermentation of red or white wine. Simply add to bulk wine. One sachet per 1000 lit	94333

DEACIDIFICATION AND ACIDITY BALANCING AIDS		Stockcode
<b>Calcium carbonate</b>	<b>Erbsloh Kalk</b> , a precipitated chemically pure calcium carbonate for the reduction of tartaric acid in must, young wine, wine and cider. To remove 1g / lit of acid add 67g / 100 lit of beverage.	94310
	<b>Neoantacid</b> , a specially selected lime for double salt de-acidification of must/young wine with a total acid content above approximately 12 g / hl. To remove 1g / lit of acid add 67g / 100 lit of must / beverage.	94312
<b>Citric acid</b>	Used to balance acidity in fruit juice, cider, country wines and liqueurs.	94322
<b>Malic acid</b>	Used to adjust the acidity in cider.	94334
<b>Tartaric acid</b>	Used to balance the acidity in fruit wine.	94353

FINING AGENTS		Stockcode
<b>Sodium/calcium bentonite</b>	<b>Nacalit PORE-TEC</b> , a specially granulated bentonite, which easily dissolves and clarifies by flocculation. Suitable for fining wine with hazes due to protein or colloids. Dosage 50 - 100g / 100 lit	94305
<b>Calcium bentonite</b>	<b>Seporit PORE-TEC</b> , a carefully reacting bentonite specifically granulated for wine, cider or fruit musts immediately after the pressing process. Brings about clean fermentation, protein stabilisation and absorbs tannins. Dosage 100 - 200g / 100 lit must	94308
<b>Gelatine</b>	<b>Erbigel</b> , food grade, ground and acidically dissolved gelatine for reduction of tannins and polyphenols and optimum stabilisation against colloidal turbidity.	94330
<b>Liquid gelatine</b>	<b>Gelita Klar</b> , the only enzymatically decomposed liquid gelatine specially developed for beverage treatment. Can be added directly to wine or cider. A gelatine fining should always be used in combination with silica sol to avoid residual protein haze.	94331
<b>Gelatine caseinate isinglass</b>	<b>Combigel</b> , for treatment of young wine. Ensures good clarification, balanced taste and improved filterability even at low temperatures. Very easy to use. Can be used in conjunction with silica sol.	94329
<b>PVPP</b>	<b>Polyclar V</b> , Polyvinylpolypyrrolidone for selective adsorption of polyphenols and products of oxidation in wine. Maximum permitted dose 80g / 100 lit.	94373
<b>Silica sol</b>	<b>Blankasit</b> , a special acid silica sol for the clarification of wines and cider when used in combination with Erbigel, Gelita-Klar or Combigel.	94346
<b>Sparkling wine clarifying agent</b>	<b>Sekt-Klar</b> , added to the wine (or cider) prior to bottling to aid clarification and riddling ( <i>remuage</i> ).	94385

PRESERVATION AIDS AND STABILISERS		Stockcode
<b>Ascorbic acid</b>	Vitamin C prevents oxidation in apple juice and wine, improving preservation and stabilising taste and aroma. Typical dose 0.5g / lit juice.	94300
<b>Cream of tartar</b>	Potassium Hydrogen Tartrate used to initiate tartrate crystal formation in wine.	94325
<b>Metatartaric acid (esterified)</b>	<b>Metavin-opti</b> , ensures the long term prevention of tartar deposits and calcium tartrate precipitation in wine. Maximum permitted dose 10g / 100lit.	94336
<b>Potassium metabisulphite</b>	<b>Kadifit</b> , used for the sulphuring of mash, must, wine and fruit wine. 10g of Kadifit per 100 lit. is equivalent to 50mg / lit SO <sub>2</sub> in young wine.	94340
<b>Potassium sorbate</b>	<b>Vinosorb Neu</b> for wine stabilisation. Provides permanent protection from yeast and fungi (not bacteria), thus reducing the risk of secondary fermentation in the bottle. Maximum dose 27g / 100 lit.	94343
<b>Sodium metabisulphite</b>	Used as a preservative in cider, and as a general steriliser.	94320

MISCELLANEOUS TREATMENTS		Stockcode
<b>Red colouring</b>	Encyanine liquid, a concentrated red grapeskin extract (E163) used to deepen the colour of red fruit wines.	94345
<b>Trubex Neu</b>	<b>Trubex</b> , voluminous cellulose with long fibres for the processing of lees from racking must.	94386
<b>Sweetener</b>	Saccharin, powder for sweetening cider.	94376

CHEMICAL SUNDRIES		Stockcode
<b>Lubricants</b>	Oenological Oil, food grade liquid 'vaseline'.	94390
	Grease, food grade.	94395
	Grease gun	68230
	Merkel 'Lubripur' aerosol oil spray for corks and bottling equipment.	94391
<b>Sterilisers/ disinfectants</b>	* Alcohol, for cleaning and disinfecting bottle fillers, corks, laboratory and other equipment. Spray pump bottle.	94392
	Vigo steriliser, a high pH organic chlorine-based agent for pipelines, tanks and filling machines. Cleans and sterilises effectively at low temperatures. Mix rate 300g/100 lit water.	94393
	Sulphur Candles, traditional sterilising treatment for barrels. Approx 100 discs with holes to hang from a wire inside the barrel. Use one per barrel.	94394
	* Sanaton, alkaline cleaning agent with detergent. Ideal for cleaning tartrate stained tanks and stale barrels. Follow Sanaton treatment with Detersol for increased effectiveness.	94399
	* Detersol, acidic solution of sulphur dioxide with added surfactants. Suitable for cleaning stale wine barrels and tanks. Use after Sanaton.	94398
<b>Monopropylene glycol</b>	For use in neck freezers – usually as a 50% solution.	94396



\* Classified as hazardous – an additional carriage charge will apply.

### OAK CHIPS AND GRANULES

We stock both American and French toasted oak in chips and granules (coarse shredded texture). This product enables winemakers to add low-cost oak flavour to wines. The oak can be added either during or after fermentation; recommended dose rates range from 0.2 to over 5 g / litre with a typical dose rate of 0.75 - 1.5 g / litre for English wine.



### SWEET (SUSS) RESERVE

We normally hold stocks of German *suss reserve*, such as Müller-Thurgau and Bacchus ready for immediate despatch. Delivery times for other varieties will depend on shipping schedules and size of order. All our sweet reserve is packed in 23.5 lit. plastic non-returnable containers and is sterile until opened. Containers should be stored in a cool dark place (a temperature of less than 15°C). Price levels apply to total order volume. Bulk 1000 litre tanks are available to order but have a very limited storage life and must be used immediately after delivery. Sugar levels may vary from batch to batch. We can confirm sugar levels on request. Samples are available.

	Variety	Stockcode
White	Müller - Thurgau	94500
	Bacchus	94501
	Gewurztraminer*	94502
Red	Dornfelder*	94521

\* Gewurztraminer and Dornfelder are often in short supply and must be ordered early in the season (Dec/Jan)