

Objective:

To obtain a Sauvignon Blanc with a low concentration of polyphenols

On Grapes:

Add 2 lbs./ton of **MustGuard** or **OxyGuard** directly onto grapes (preferably directly into picking bins or onto machine-picked fruit).

Pressing:

Fill the press with whole grape clusters (before crushing or destemming) from the top rather than from the axial valve. Avoid or minimize mechanical movements and rotations between pressing cycles. A long press cycle (4 hours) is recommended. Hold pressure at a maximum 0.4 bar for 40 minutes, avoiding tank rotations, but with pressure increments of 0.2 bar every 40 minutes. Press at ambient temperature.

Separate the juice into 3 fractions based on pH. For example, in a 4 ton press load:

Fraction A): Free run juice (the first 25–50 gallons);

Fraction B): up to 60-65%, with max pH 3.4 theoretical (approximately 475–500 gallons);

Fraction C): the remaining juice, up to 75–80%, with pH over 3.4-3.5 theoretical (the last 125–150 gallons).

Addition of SO₂:

Fractions A&B): Add 40–50 ppm of SO₂, press outlet;

Fraction C): Add 60–70 ppm of SO₂. This fraction must be treated separately. If possible, treat this fraction with ion exchange to reduce pH to 2.7–2.9 and the potassium concentration to less than 300 ppm. This fraction can be blended with other fractions to create the most balanced wine.

Clarification:

Maintain fractions A and B at 41°–47°F (5°–8° C). Add 20 ml/ton of **Zyme-O-Float Plus** liquid and separate by flotation. If the floating solids are not compacting well, add 0.35–1.41 oz/ton **Activegel**.

For fraction C), separate by flotation, adding 20 ml/ton of **Zyme-O-Float Plus** liquid. If the floating solids are not compacting well, add 0.35–1.41 oz/ton **Activegel**. Rack off the juice and store at 32°F for 2 weeks (if possible). Increase the temperature to 60.6–64.4°F (16°–18°C) and inoculate the yeast.

Fermentation:

Add 2 lbs/1000 gallons of **CK S102** yeast along with the desired amount of **SpringFerm** or **SpringFerm Xtrem** yeast nutrient. Refer to the Fermentis Yeast Hydration Protocol. At yeast inoculation add 4.16lbs/1000 gallons of **OxyGuard** to prevent oxidation.

Fermentation Management:

During fermentation, maintain 62.6–64.4°F (17°–18°C). Add 0.34 lbs/1000 gal of **Tani- Structure**

12 hours after inoculation. Add 2.5 lbs/1000 gallons (30 g/hl) of **Phenol-Fine** or **Phenol-Fine Plus** to the tank containing Fraction C, and 3.3 lbs/1000 gallons (40 g/hl) of **Phenol-Fine** or **Phenol-Fine Plus** to Fractions A and B to eliminate all the oxidizable polyphenols that could impart bitterness or browning.

When the fermentation has reached 4–5% alcohol, add 2 lbs/1000 gallons of **SpringFerm** yeast nutrient and inject 10–15 mg/L of O₂ using a macro-oxygenation system. Carefully monitor and maintain the temperature between 62.6–64.4°F (17°–18°C) to minimize any temperature increase.

End of Fermentation

Stabilize with SO₂ (20 ppm of SO₂ free) and add 0.2–0.6 lbs/1000 gallons of **Gallic-Tan** during the first racking, and after 4–5 days second racking. If necessary, add 2 lbs/1000 gal of **SpringArom**.

Clarification Before Bottling

For the best results, prevent browning by performing a browning test or check concentration of Quinones (or their oxidized forms) or other polyphenols. Clarify the wine with **Phenol-Fine** or **Phenol-Fine Plus** (conduct trials to determine the right dosage) and finish with **ClarPure**.

After blending, check the level of copper in the wine (between 0.5 to 0.8 ppm). If less than 0.5, add some copper sulfate (or other form of copper). Conduct lab trials with citric acid to verify the best dosage rate (usually 100–400 ppm). If the wine is reduced, add the appropriate dosage of malic acid, **Defy-Ox**, **ColdStab Color**, and whichever tannins from the **Tannica** range best suit your taste profile.