

Preparation of base wine for sparkling wine

STAGE	NOTES & ADVICE	PRODUCT	WHEN TO ADD	DOSAGE
PRESSING	Direct pressing (whole cluster)	OXYGUARD	Free run juice	1 lb/1 ton
CLARIFICATION	Flotation	ZYME-O-FLOAT PLUS	Free run juice	10-30 ml/ton
	Settling	ZYME-O-CLEAR	Free run juice	10-30 ml/ton
	Flotation aids	CLARCOLL – ACTIVEGEL (Activated carbon)	After enzyme addition	0.2-0.6 lb/1000 gal
FERMENTATION	Maintain temperature at 64° - 66°F	BC S103 Yeast	Juice	2 lb/1000 gal
		HD S135 Yeast	Juice	2 lb/1000 gal
		SPRINGFERM COMPLETE	Yeast inoculation	2 lb/1000 gal
		SPRINGFERM	3-4% alcohol	3 lb/1000 gal
		PHENOL-FINE PLUS	Yeast inoculation	5 lb/1000 gal
		QUERCA-TAN BLANC	3-4% alcohol	0.1-0.3/1000 gal
CLARIFICATION	To reduce levels of polyphenols and catechins to below 200 ppm (polyphenols) and 12 ppm (catechins)	CLARPURE	1st addition	1-3 lb/1000 gal
		CLARMIX		1-2 lb/1000 gal
		PHENOL-FINE PLUS	2nd addition	as required
		BENTONITE KWK KRYSTAL KLEAR	3rd addition	1-2 lb/1000 gal

Preparing for secondary fermentation (CHAMPAGNE METHOD)

STAGE	NOTES & ADVICE	PRODUCT	WHEN TO ADD	DOSAGE
SECONDARY FERMENTATION	Maintain temperature at 64° - 66°F	VR 44 Yeast	Starter - in tank before bottling	0.6-0.8 lb/1000 gal
		SPRINGFERM COMPLETE + DAP	Onto starter	Same yeast dosage 1:1
		SPRINGFERM XTREM	Yeast inoculation	0.8-1/1000 gal
REMUAGE ADDITIONS	Recommended to blend 2 tannins for added complexity	QUERCA-TAN BLANC	Before bottling to ferment	0.05-0.1 lb/1000 gal
	For base wine aged in wood barrels	GALLIC-TAN	Before bottling to ferment	0.1-0.2 lb/1000 gal
	Preparing 12 hours before use helps create compact sediment in bottle and assists its movement down the bottle during riddling.	PURI-BENT	Add the mixture to the wine immediately before bottling and ensure the resultant mix is continually homogenous	0.25-0.5 lb/1000 gal
LIQUER D'EXPEDITION	Recommended to blend the 2 tannins for added complexity	TANNICA FRESCO	Disgorgement	0.1-0.2 lb/1000 gal
		QUERCA-TAN BLANC	Disgorgement	0.05-0.1 lb/1000 gal
		LGA-20 or LGA-30	Disgorgement	1-10 lb/1000 gal
		DEFY-OX	Disgorgement	1-4 lb/1000 gal

Preparing for secondary fermentation (CHARMAT METHOD)

STAGE	NOTES & ADVICE	PRODUCT	WHEN TO ADD	DOSAGE
SECONDARY FERMENTATION	Maintain temperature at 64° - 66°F	VR 44 Yeast	Starter – inoculation in tank	0.8-0.1 lb/1000 gal
		SPRINGFERM COMPLETE + DAP	Onto starter	Same yeast dosage 1:1
		SPRINGFERM XTREM	Yeast inoculation	0.8-1/1000 gal
		GALLIC-TAN	During fermentation	0.1-0.2 lb/1000 gal
		SPRINGCELL MANNO	During fermentation	0.25-0.5 lb/1000 gal
		SPRINGAROM	During fermentation	0.25-0.5 lb/1000 gal
CLARIFICATION	Preparing 12 hours before use helps create compact lees in tank	PURI-BENT	End of fermentation	1-2 lb/1000 gal
BOTTLING	Recommended to blend the 2 tannins for added complexity	TANNICA FRESCO	Bottling	0.1-0.2 lb/1000 gal
		GALLIC TAN	Bottling	0.05-0.1 lb/1000 gal
		LGA-20 or LGA-30	Bottling	1-10 lb/1000 gal
		COLDSTAB CEL	Bottling	4-8 lb/1000 gal
		DEFY-OX	Bottling	1-4 lb/1000 gal