

# GrapEX Grape Skin Tannin



GrapEX grape skin tannin, a red liquid tannin used in wine, is available in two forms:

- GSKINEX – used primarily as a colour enhancer and to aid in building structure
- GSKINEX-A – tailor made with 10% grape alcohol

Unlike simple anthocyanins the complex pigments found in red wine and GrapEX liquid grape skin tannin:

- maintain their colour at low pH
- are resistant to sulphur dioxide bleaching
- are stable to oxidation.

## Product Applications

GrapEX can be applied:

- Pre/post fermentation
- Pre/post malo-lactic fermentation
- Post fining
- Post blending
- Pre-bottling
- Pre-bottling Conditions: Subject to stability testing after addition.

The objective is to guard against winemakers making additions to wine after cold stabilisation and outside winemaking practice for pre-bottling which is normally 4 weeks.

## Dosage

Addition rate will depend on the quality of the base wine. Recommended dosage is between 0.1 - 2.0 volume percent (1-20ml per litre of wine).

## Directions for Use

Add to juice or wine and mix or pump over in order to obtain a homogenous mixture.

## Filterability and Turbidity

When tested in commercial wines against competitor's products, GrapEX liquid grape skin tannin exhibited superior filterability and demonstrated minimal effect on final blend turbidity.

## Quality and Assurance

Tarac Technologies test in accordance with industry standards against:

- Microbiological status
- Agro chemicals – pesticides and metals
- Ochratoxin A

## Benefits for the Winemaker

Winemaking is an art. A subtle blend of nature, science and the individual talent of the winemaker.

Careful and individual integration of GrapEX grape skin tannin provides the means to:

- Add value
- Improve quality
- Improve wine structure and mouth feel
- Integrate with complete confidence

## Food Applications

GSKINEX is used as a natural food colouring, providing the perfect alternative to red colouring in the food industry with the bonus of wine like characters.

