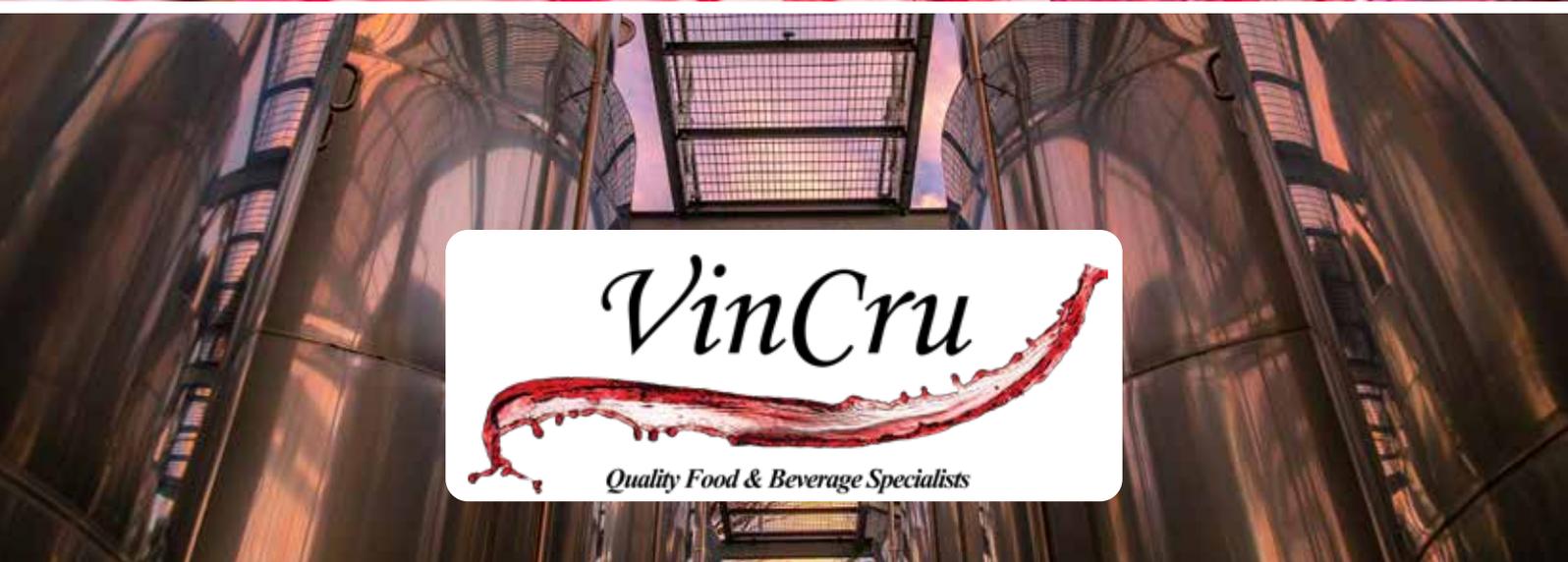




# WINEMAKING

## *Product Catalogue*

2024-2025



*VinCru*



*Quality Food & Beverage Specialists*

# VinCru



Quality Food & Beverage Specialists

## Winemaking Product Catalogue

We supply everything you need from crush through to bottling!

We stock quality products from many of the industry's leading producers.

- Yeasts, bacteria, bentonite, filter pads and specialty products from Dal Cin.
- Enzymes and fermentation aids from Connell Caldic.

Not to mention quality Australian cleaning products along with everything for your fining and filtration needs.

VinCru Pty Ltd is a privately owned Australian company, wholly owned by the Muir family.

We are HACCP accredited and source quality products from around the world, with a focus on sourcing locally wherever possible.

We've got you covered with over 50 distribution outlets in Australia and New Zealand - and one located in most of the major winemaking regions - which means you can get whatever you need, whenever you need it!

### Distributed through



**E.E. Muir & Sons**

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[www.eemuir.com.au](http://www.eemuir.com.au)



### Supply Partners





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VinCru has a dedicated Quality Assurance team to ensure a commitment to complying with international and industry best-practices.

[qa@vincru.com.au](mailto:qa@vincru.com.au)



# Additives, Fining & Miscellaneous



## Ascorbic Acid

Used as an antioxidant in conjunction with sodium, or preferably potassium metabisulphate.



25kg

## Bentonite – Superbenton

Superbenton is an activated sodium bentonite powder with a high protein removal capacity and forms a compact sediment. Superbenton is used in both juice and wine and is effective in static and floatation systems.



15kg

## Bentonite – Absolute Flow

Absolute flow is a micronised oenological bentonite (99% of the particles have dimensions < 45µm) that rapidly settles forming compact lees with good deproteinisation results. The characteristics of Absolute Flow is ideal for the use of cross-flow filtration downstream, that does not cause abrasion or wear to the membranes.



15kg

## Bentonite – Volclay

Sodium Bentonite is a hydrated aluminium silicate consisting of layers/sheets of negatively charged atoms. Bentonite is mostly used after fermentation to clarify both white and red wine to remove positively charged particles such as proteins.



25kg, 1200kg

## Bentonite – Bentoflot

Powder bentonite, specifically for the floatation of musts. The high deproteinising capacity allows to reduce the dose of subsequent bentonite to be used on wines to achieve protein stability.



25kg

## Cream of Tartar

Seeded into wines under refrigeration to reduce the time required for cold stabilisation and avoid the precipitation of crystalline deposits in bottled wines.



25kg

# Additives, Fining & Miscellaneous



## Carbon - CA-50



CA-50 is a powdered activated carbon that is used to decolourise juice and wine.

20kg

## Copper Sulphate



A food grade copper sulphate used to remove unpleasant sulphidic wine aromas often referred to as "reductive characteristics".

1kg

## Carbon - Carb Off



Powder-free carbon using miniTubes™ technology. Deodorising carbon for correcting organoleptic defects in a juice or wine. The high specific surface can remove various molecules allowing decisive correction of off flavours and aromas.

2kg, 10kg

Carb-Off miniTubes™  
Powder-Free Carbon



## Carbon - Grandeco



Powder-free carbon using miniTubes™ technology. Decolourising carbon with a high absorbent capacity for removing polyphenolic compounds associated with colour.

2kg, 10kg

Carb-Off & Grandeco completely eliminates powder problems associated with powdered carbons



# Additives, Fining & Miscellaneous



## Di-Ammonium Phosphate



Used as a yeast nutrient and provides nitrogen to the yeast during fermentation. Also used to remove hydrogen sulphide during fermentation.

15kg, 25kg

## Harmony Vitality



Harmony Vitality is a yeast derivative to protect wines from oxidation. Used during the ageing and storage phases, it plays the important role of consuming dissolved oxygen and protecting both fragrances and colour from oxidative ageing phenomena. Mainly used on whites and rosé but also can improve the purple hue in the young red wines.

500g, 10kg

## Grape Juice Concentrate



A neutral white juice concentrate extracted from grapes with 68 Brix of sugar to increase sweetness of wine.

25L, 200L, 1000L

## Mosaico Protect



Mosaico Protect is a white and rose fining agent in the miniTube form. Yeast derivatives are responsible for the softening of acid notes, Chitosan is highly reactive with oxidative compounds as well as iron and copper that increases freshness, mouthfeel, reduces bitterness and restores the right colour hue. Whilst a special bentonite co-activated during production improves protein stability.

2kg, 10kg

## Malic Acid



Added to wines where the malic levels are low. Malic acid can be added to maintain the natural balance of tartaric/malic acid found in grapes used to make wine.

15kg

## Mosaico Round



Mosaico Round is a red wine fining agent in the miniTube form. The association between the different components give several results; Yeast derivatives are active on the tannic profile making the wine more smoother and balanced, the Chitin derivatives eliminates the fractions which are sensitive to oxidative degradation and the Chitosan reduces the risk of Brettanomyces.

2kg, 10kg

# Additives, Fining & Miscellaneous



## Potassium Bicarbonate



Potassium bicarbonate is used as a deacidification agent. A reduction in TA of 1.0g/L requires an addition of 1.3g/L of potassium bicarbonate.

25kg

## Peroxy Treat



A fungicide for the suppression of Grey Mold/Bunch Rot (*Botrytis cinerea*) on grapevines close to harvest. APVMA Approved.

15L, 200L, 1000L

## Potassium Carbonate



Juice or wine of high acidity/low pH is best treated with potassium carbonate. A reduction in TA of 1.0/L requires an addition of 0.62g/L of potassium carbonate.

25kg

## Potassium Metabisulphite



PMS contains approximately 56% sulphur dioxide. It is added to juice/wine for its antibacterial and antioxidant properties. 10g/100L is equivalent to 50ppm SO<sub>2</sub>.

250g, 1kg, 25kg

## PVPP – DC-POL G



Powder-free PVPP using miniTubes™ technology. Completely eliminates dust formation and allows for complete and immediate product dissolution. DC-Pol G is used on both juice and wine to remove oxidised and oxidizable polyphenols.

1kg, 10kg

## PVPP



A synthetic fining agent used in wine as a specific absorbent for phenolic compounds, particularly in pressings, which lead to astringency and browning of white wines. Essentially a gentle fining agent which removes phenolics without decreasing the aroma of the wine.

15kg

# Additives, Fining & Miscellaneous



## Potassium Sorbate



Potassium sorbate can be used to prevent spoilage by yeasts and moulds in a finished wine or cider. It will also prevent further fermentation of sugars either added or remaining in the wine or cider. It does this by rendering these micro-organisms unable to reproduce.

15kg

## Sulphuric Acid



Sulphuric acid is commonly used to regenerate strong acid cation resins associated with Ion Exchange Systems.

1000L

## Propylene Glycol



Propylene glycol is used by the chemical, food, wine and pharmaceutical industries as a food safe antifreeze.

215kg

## Sulphur Strips



One strip is burnt on a stainless steel holder and lowered into oak barrels for the purpose of fumigation of the barrel.

500g

## Sodium Metabisulphite



Sodium metabisulphite should only be used as a sanitising agent as excess sodium is undesirable in final product. SMS can replace PMS as a barrel or oak sanitiser.

25kg

## Sulphur Tablets



Sulphur tablets allow precise and uniform addition of small amounts of SO<sub>2</sub> to wine barrels. 1 tablet releases 5g of SO<sub>2</sub>.

42 tablets

# Additives, Fining & Miscellaneous



## Skim Milk Powder



25kg

Skim milk is a fining agent that is used to remove the bitterness and hardness of white wines and sherries. The active protein in skim milk is called casein. Casein can be used as a gelatin substitute to reduce the tannins in red wine, and remove brown colour from oxidised white wines or rosé.

## Tartaric & Citric Acid Liquids



1000L, 20000L Tanker

### 50% w/v Solution

Mixed at a 50% w/v solution using RO water. These products comply to the requirements of FCC Chemical Codex.

## Tannins – Subertan AQ



10kg

A natural condensed Quebracho oak tannin that is used to protect colour from oxidation and help stabilize tannin-anthocyanin compounds. Adds structure and complexity whilst reducing vegetative characters.

## Vegan – Phytokoll App



500g, 15kg

A mix of potato and pea protein. Phytokoll App can be used in static settling and floatation. Can be used at juice and wine stage to clarify and remove oxidised fractions.

## Tartaric Acid



15kg, 25kg, 500kg, 1000kg

Tartaric acid is added to juice and wine to adjust pH. We supply premium natural French and Italian material as well as synthetic material from China.

## Vegan – Phytokoll K



500g, 15kg

Combines the action of pre-activated chitosan and plant proteins. Phytokoll K can be used in static settling and floatation. Phytokoll K allows you to obtain high clarity with the removal of oxidised fractions and microbial control due to the presence of chitosan.

## Activforce



### Ultra Concentrated Alkaline Powder

Low foaming, mild alkaline, multi-purpose detergent powder specifically formulated for use in washing down COP, CIP and other inline cleaning systems, utensils, buckets, tubs usually associated with the wine, dairy and food industry. Quickly disperses, decolourises and cleans wine soils.

15kg, 200kg

## Blast Off



### External Surface Cleaner

Blast Off is a self foaming, quick acting, deep penetrating detergent specifically formulated for use in the wine industry in wash down externals of CIP systems, walls, floors, utensils, vats and other stainless steel equipment.

15L, 200L

## Activforce K



### Potassium Based Alkaline Powder

Low foaming, mild alkaline, multi-purpose, potassium-based detergent powder specifically formulated for use in washing down COP, CIP and other inline cleaning systems, utensils, buckets, tubs, etc., that are usually associated with the wine, dairy and food industry. Quickly disperses, decolourises and cleans wine soils.

15kg, 200kg

## Citric Acid



### Anhydrous, Monohydrate or Liquid 50% w/v

Used mainly to neutralise any caustic residues remaining after cleaning. Also used to remove any "cardboard" odour or flavour from filter pads prior to the filtration of wine.

15kg, 25kg, 15L, 200L, 1000L

## Biox



### Tartaric Peroxyacid Sanitiser

Pertartaric acid (5% min), oxidising peracid biocide active against a broad range of micro-organisms and their spores. A broad spectrum sanitiser that rapidly destroys all aerobic and anaerobic bacteria, yeasts, moulds and viruses.

15L, 150L

## Duo 250



### Potassium Hydroxide & Sodium Hydroxide blend

A blended caustic solution that is used for cleaning winemaking equipment, tanks and hoses.

1000L

# Cleaners & Sanitisers



## Hydrogen Peroxide 50%



### Technical Grade

Used as a sterilant of pathogenic micro-organisms, for food sterilisation, food fiber bleaching, and aseptic beverage packaging.

20kg, 200L, 1000L

## Sodium Hydroxide



### Pearl & Liquid 46% w/v

Sodium hydroxide is used for cleaning winemaking equipment. It removes tartrate deposits from stainless steel and most plastics.

25kg, 15L, 200L, 1000L

## Potassium Hydroxide



### Pearl & Liquid 48% w/v

Potassium hydroxide is used for cleaning winemaking equipment. It removes tartrate deposits from stainless steel and most plastics. Potassium hydroxide is considered more environmentally friendly than sodium hydroxide.

25kg, 15L, 200L, 1000L

## Unique O



### Cleaner and Sanitiser

A one-step cleaner & sanitiser used for bottling lines, crossflow filters, outside tank vats and brine lines, concrete floors and any stainless steel equipment that has difficult to remove organic or tartrate stains. Proven to be effective against bacteria microbes, discharge of less effluent and a reduction in water usages.

15L, 150L, 1000L

## Proxitane



### Peroxyacetic Acid Sanitiser

A mixture of acetic acid, hydrogen peroxide, peracetic acid and water, together with stabilisers. Used as a high level disinfectant and sterilant of pathogenic micro-organisms.

22kg, 200L, 1000L





Connell Caldic delivers unique, innovative biotechnology derived products and technical services that provide environmentally positive solutions to customer needs. Connell Caldic provide dedicated customer & product support as well as on-site training through tailored programmes of technical expertise in optimising enzyme selection and process parameters.

## Optivin 5XL Plus



1kg, 20kg

### Liquid Pectic Enzyme

A cost effective pectinase enzyme for increasing press yields with fast and complete de-pectinization of white juice. Designed specifically to work efficiently at cold temperatures but can also be used for floatation.

## Optivin Bruce



1kg, 20kg

### Commercial Red Enzyme

An enzyme blend specially designed for red winemaking. It is particularly useful for enhanced colour extraction and settling in commercial red wines.

## Oleo Flo



1kg, 20kg

### Pectinase & Cellulase Blend

A high activity blend of enzymes to help break down the pectin and non-pectin biochemical polymers in challenging grape varieties, olives and avocados.

## Sanizyme



500g

### Enzyme for Organic Waste & Waste Water

Sanizyme offers an effective, fast and eco-friendly treatment of organic waste and waste water. Designed to fully breakdown the organic compounds which cause foul odour and gas generation in waste which conventional chemical treatments are unable to do. The microbes work quickly, speeding up the breakdown of organic solids.



Sluggish or stuck ferments remain a major concern for winemakers during any vintage. Ensuring good hydration of budding yeasts and adequate nutrition of fermenting yeast are some of the most critical steps in ensuring a healthy fermentation. In combination with our unique protease enzyme and an appropriate supply of micro and macro nutrients including nitrogen and carbon sources, vitamins and inorganic minerals provided at the right growth stage can thus ensure strong yeast growth and complete fermentations.

## Ferm Assist



15kg

### Blended Yeast Nutrient

A unique blend of high efficiency protease combined with yeast nutrients to help ferments to continue to completion. The protease breaks down the complex proteins into amino acids and peptides, thereby providing multiple sources of YAN for the growing yeast to assimilate and use during the later alcohol stressed stages of fermentation when the capacity to ingest external nutrients is low.

## Ferm Classic



5kg

### DAP Free Yeast Nutrient

Is a unique DAP free blend of yeast nutrients and a highly efficient protease enzyme designed to promote optimal yeast growth during fermentation. The protease assists the yeast to ensure nutrient availability at critical stages in the fermentation.

## Ferm Boost



15kg

### Hydration Yeast Nutrient

Designed for budding yeast, this blend of inactivated yeast has been specifically formulated to meet the nutritional requirements of the growing yeast. While the yeast sacs and hulls provide a rich source of vitamins and amino acids, glutathione protects the young yeast cells from osmotic shock. Together, this results in a healthy yeast hydration and a rapid increase in yeast numbers.

## KV Mix



500g

### Cider Yeast Nutrient

Is a blend of vitamins and other yeast nutrients formulated to increase yeast activity. A deficiency of vitamins can limit yeast growth rates and cell numbers thereby restricting the rate of the alcoholic fermentation and lead to sluggish or stuck fermentations. KV Mix can shorten the lag phase which can help reduce off-flavours that are due to bacteriological contamination.

## Suber Oak International

Established in the Barossa Valley in South Australia in 1990, Suber Oak began research into the production of toasted oak products in a form that could be used in winemaking as an alternative to barrels. The use of oak adjuncts gives winemakers great flexibility in extracting a range of flavours from the oak at considerable savings to the winemaker. Oak source-forests Jupilles Berce, Jura and Pennsylvania. Seasoning-dried at the place of origin and in the Barossa prior to processing.

### Super Fine Oak Dust (F)



10kg

**CSF02F Traditional French**  
**CSA02F Traditional American**  
Added to the must during primary fermentation, provides quick extraction of tannins, aids in colour stabilisation and provides oxidation protection.  
White wines : 0.5 – 3g/L  
Red wines: 1.0 – 5g/L

### Super Fine Oak



10kg

**CSF02 Traditional French**  
**CSA02 Traditional American**  
**CXF02 XOV (Vanilla) French**  
**CXA02 XOV (Vanilla) American**  
Added to the must during primary fermentation, provides quick extraction of tannins, aids in colour stabilisation and provides oxidation protection.  
White wines : 0.5 – 3g/L  
Red wines: 1.0 – 5g/L

### Fine Oak Chip



10kg (2x 5kg infusion nets)

**CSF12 Traditional French**  
**CSA12 Traditional American**  
The fine oak is used as a fermentation oak, it is also suited to longer term maturation of wine.  
White wines : 0.5 – 4g/L  
Red wines: 1.0 – 6g/L

### Fine Granular Chip



10kg (2x 5kg infusion nets)

**CSF22 Traditional French**  
**CSA22 Traditional American**  
**CXF22 XOV (Vanilla) French**  
**CXA22 XOV (Vanilla) American**  
Packaged in 5kg infusion nets, the granular oak size is most often used with wine maturation.  
White wines : 0.5 – 4g/L  
Red wines: 1.0 – 6g/L

# Oak Alternatives



Code	Product	Code	Toast Style	Code	Oak Origin	Code	Size	Code	Toast Level
C	Chips	S	Traditional	F	French	0	Superfine	0	Untoasted
B	Blocks	L	XOS-Long Seasoned	A	American	1	Fine	1	Light Toast
M	Mini Staves	X	XOV-High Vanilla			2	Fine Granular	2	Medium Toast
T	Tank Staves					3	Granular	3	Heavy Toast
						4	Block/Mini Staves		
						8	Tank Stave		

For example: CSA12 = Chip, Traditional Toast, American Oak, Medium Toast

**ALL OAK AVAILABLE IN BULK PACKAGING**

## Granular Oak Chip



**CSF32 Traditional French**  
**CSA32 Traditional American**  
**CXF32 XOV (Vanilla) French**  
**CXA32 XOV (Vanilla) American**  
 Packaged in 5kg infusion nets, the granular oak size is most often used with wine maturation.  
 White wines : 0.5 – 4g/L  
 Red wines: 1.0 – 6g/L

10kg (2x 5kg infusion nets)

## Oak Blocks



**BLF42 XOS French**  
**BLA42 XOS American**  
**BXF42 XOV (Vanilla) French**  
 Typically used post-fermentation during the maturation of the wine. Supplied in pre-packaged 5kg infusion nets for the direct application to tank. Being cut across the wood grain, extraction time is fast (6-12 weeks).  
 White wines : 0.5 – 4g/L  
 Red wines: 1.0 – 6g/L

10kg (2x 5kg infusion nets)

## Mini Staves



**MSF42 XOS French**  
**MSA42 XOS American**  
**MXF42 XOV French**  
**MXA42 XOV American**  
 Used post ferment for maturation of the wine. Supplied in pre-packaged 5kg infusion nets. The wood is cut with the grain, this results in a slower extraction allowing more integrated oak characters (3-6 months).  
 White wines : 0.5 – 4g/L  
 Red wines: 1.0 – 6g/L

10kg (2x 5kg)

## Tank Staves



**TXF82 XOV (Vanilla) French**  
**TXA82 XOV (Vanilla) American**  
**TXF82 XOV Barrel Blend French**  
**TXA82 XOV Barrel Blend American**  
 Typically used for wine maturation. Extraction time is usually around 6-9 months. Supplied in bundles of 10 staves tied at one end with food grade nylon straps.  
 White wines : 3-5m<sup>2</sup>/1000L  
 Red wines: 4-8m<sup>2</sup>/1000L

10 staves/bundle

## Diatomaceous Earth Celite



22.68kg

Celite filter aids, the world leader in D.E filtration. Available in various grades from coarse to fine. Used extensively in winemaking worldwide.

Diacell-Cellulose	10kg	Pre-Coat
Celite 545	22.68kg	4µm
Hyflo Super-Cel	22.68kg	1µm
Standard Super-Cel	22.68kg	0.25µm
Filter-Cel	22.68kg	0.07µm

## Filter Pads



Full range of innovative filter sheets to satisfy any need. The filter sheet range can be used to filter wines, must, beer, spirits and other beverages.

40x40cm sheets in box of 100 sheets.

ZP50	Coarse Filtration	5-10µm
ZP70	Coarse Filtration	2-4µm
ZP90	Fine Filtration	1-2µm
ZP110	Fine Filtration	0.5-0.8µm
ZP130	Sterile Filtration	0.2-0.4µm

## Perlite



15kg

Non-crystalline volcanic material used for the filtration of wine or juice. Available in various grades from coarse to fine. For use on RDV's and Earth Filters.

AP70	15 & 315kg	5.5µm
AP60	15 & 330kg	3.5µm
AP40	15kg	1.3µm
AP20	15kg	1.0µm

# Malolactic Fermentation



## ENODOC™ MLFast



**Strain of Oenococcus oeni.**  
It carries out MLF providing aromatic complex wines, with a reduction of herbaceous notes and low production of diacetyl. Suitable for both co-inoculation and sequential inoculation.

Alcohol Resistance	< 14.5%
pH	> 3.2
SO <sup>2</sup>	< 50ppm
Temperature	18-25°C
Type of wine	Red, Rose & White
Dose rate	1g/hL

2500L, 25000L

## ENODOC™ MLFast Plus



**Strain of Oenococcus oeni.**  
It carries out MLF with high maturity grapes that reinforces freshness and fruity notes with a low production of diacetyl. Suitable for both co-inoculation and sequential inoculation.

Alcohol Resistance	< 16%
pH	> 3.15
SO <sup>2</sup>	< 50ppm
Temperature	18-25°C
Type of wine	Red, Rose & White
Dose rate	1g/hL

2500L, 25000L

## LATTivante™ DC



Specific nutrition to optimise, accelerate and improve MLF growth conditions without any negative effects on the wines aromas or flavours. Also possesses a specific adsorption for toxins which cleans the media.  
Dose rate: 20-40g/hL



500g

## Emothion



Expresses the aromatic potential of the thiol-rich grapes. It guarantees a greater presence of 3MH (grapefruit), 3MHA (passionfruit), 4MMP (currant/boxwood) in the final wine.

**0.5kg**

**Wine Style:** Sauvignon Blanc  
Riesling  
Muscat

**Alcohol Tolerance:** <14.5% v/v

**Optimal Temperature:** >14°C

**Fermentation Kinetics:** Regular

**Nutritional Requirements:** Low

**Key Characteristics:** Production of thiols and terpene aromas. Whites with enhanced passionfruit and grapefruit characteristics.

## Fragrance



The ability to ferment at low temperatures allows you to obtain aromas ranging from tropical to citrus notes with a fresh and clean mouthfeel.

**0.5kg**

**Wine Style:** Semillon  
Chenin Blanc  
Rose

**Alcohol Tolerance:** <14.0% v/v

**Optimal Temperature:** >12°C

**Fermentation Kinetics:** Moderate

**Nutritional Requirements:** High

**Key Characteristics:** Production of tropical and citrus aromas. White and Rose with expression of fermentation aromas.

## Trebbly



Trebbly is distinguished by high production of fermentation esters and acetates. Can be used with white grapes with average aromatic properties.

**0.5kg**

**Wine Style:** Chardonnay  
Trebiano  
Pinot Gris

**Alcohol Tolerance:** <14.0% v/v

**Optimal Temperature:** >14°C

**Fermentation Kinetics:** Regular

**Nutritional Requirements:** Moderate

**Key Characteristics:** Production of fermentation esters and acetates. Vibrant and fruity white wine from neutral varieties.

## BV-03



BV-03 is suggested with white wines containing enough varietal aromas in the grapes naturally. Strong, robust and reliable. Can be used for stuck and sluggish ferments.

**0.5kg**

**Wine Style:** Sauvignon Blanc  
Riesling  
Chardonnay

**Alcohol Tolerance:** <16.0% v/v

**Optimal Temperature:** >12°C

**Fermentation Kinetics:** Fast

**Nutritional Requirements:** Low

**Key Characteristics:** Natural flavour enhancement of whites with well defined varietal character. Strong fermentation in difficult conditions.

## Berry



Berry is particularly suitable for obtaining rose, young & medium aged wines. Fruity notes and freshness both on the nose and palate.

**0.5kg**

**Wine Style:** Rose  
Pinot Noir  
Merlot

**Alcohol Tolerance:** <14.5% v/v

**Optimal Temperature:** >14°C

**Fermentation Kinetics:** Moderate

**Nutritional Requirements:** Moderate

**Key Characteristics:** Suitable for Rose, young and medium aged reds.  
Neutral, fresh and fruity.

## Evoke



Evoke is a particularly suitable for full-bodied red wines. Aromas of red and black fruit. The palate is fresh, intense and well balanced with a long finish.

**0.5kg**

**Wine Style:** Shiraz  
Nebbiolo  
Sangiovese

**Alcohol Tolerance:** <17.0% v/v

**Optimal Temperature:** 15–30°C

**Fermentation Kinetics:** Regular

**Nutritional Requirements:** Low

**Key Characteristics:** Intense and complex notes of berries.  
Balance length on palate.  
High alcohol tolerance.

## RJ-11



RJ-11 is perfectly suitable for the production of young red wines on the easy to drink style. Well balanced, round and fruity wines with soft tannins.

**0.5kg**

**Wine Style:** Shiraz  
Cabernet  
Merlot

**Alcohol Tolerance:** <15.0% v/v

**Optimal Temperature:** 15–38°C

**Fermentation Kinetics:** Fast

**Nutritional Requirements:** Medium

**Key Characteristics:** Young reds, easy to drink style.  
Well balanced, round and fruity wines with soft tannins.

## RG-12



RG-12 is selected to obtain long-aging red wines. It develops intense notes of ripe fruit, spicy complexity with structure and mouthfeel.

**0.5kg**

**Wine Style:** Cabernet  
Shiraz  
Pinot Noir

**Alcohol Tolerance:** <15.0% v/v

**Optimal Temperature:** 15–35°C

**Fermentation Kinetics:** Regular

**Nutritional Requirements:** High

**Key Characteristics:** Reds with long aging potential.  
Well adapted for extended macerations. Concentrated ripe fruit, structure and mouthfeel.



# CONTACT LIST

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We have distributors across Australia and New Zealand - see our website for the full list!

[www.vincru.com.au](http://www.vincru.com.au)