

Part 3: ADDITIVES TO WINE

Product Code	DESCRIPTION	Pack	Price
WP ANPYNUT – 100G	ANPROVIN YEAST NUTRIENT This balanced yeast nutrient contains Amino acid Nitrogen which feeds the yeast at a slow, controlled rate. Added at the start of fermentation, it maintains the vitality of the yeast throughout the fermentation process Dosage Rate: 30g/ 100L	100g	\$9.50
WP ANPYNUT - 500G		500g	\$34.50
WP BENTVG- 1KG	BENTONITE (Volclay – Granular) Bentonite removes unstable protein from wine and aids in clarifying white wines. Dosage Rate : 0.5 – 2.0g/L	1Kg	\$6.95
WP BENTVG- 5KG		5Kg	\$3.95/Kg
WP BENTVG- 25KG		25Kg	\$2.15/Kg
WP CARBACTG – 40G	CARBON - ACTIVATED Removes colour /unwanted aromas from wine. Dosage Rate : Determined by trial.	40g	\$7.95
WP CARBACTG-1KG		1Kg	\$17.95
WP COPSULS -1L	COPPER SULPHATE SOLUTION Removes Hydrogen Sulphide (H ₂ S) Dosage : _ ppm added to wine until H₂S removed	1.0L	\$16.50
WP COPSULS-2.5L		2.5L	\$39.50
WP DAP – 1KG	DIAMMONIUM PHOSPHATE (DAP) DAP is used as a Yeast Nutrient to provide nitrogen to the yeast during fermentation as well as helping to prevent the formation of Hydrogen Sulphide(H ₂ S) . Dosage Rate : 10 – 30g/ 100L added towards end of fermentation.	1Kg	\$9.75
WP DAP – 5KG		5Kg	\$6.90/Kg
WP DAP – 25KG		25Kg	\$3.95/Kg
WP EGGWTP – 100G	EGG WHITE POWDER This protein fining is used to remove tannin and to gently clarify red wines. Dosage Rate :0.05 – 0.5g/L	100g	\$9.75
WP EGGWTP – 500G		500g	\$26.50
WP ISINGLS-100G	ISINGLASS Positively charged fining agent used to remove phenolics and bitter tannins in wine. Isinglass can be used to fine white wines without undue loss of colour compared to gelatine or casein. Dosage Rate : 0.02 – 0.1g/L	100g	\$18.50
WP ISINGLS-500G		1Kg	\$135.00
WP ISINGLS-1KG		5Kg	\$119.50/Kg
WP LIQUIF-500	LIQUIFINE (50% w/v Gelatine Solution) Used as a Fining Agent, often with Baykisol to both remove tannins and/or to clarify the wine. Dosage : 25ml Baykisol followed by 5ml of Liquifine.	500ml	\$8.50
WP LIQUIF-1L		1L	\$14.50
WP LIQUIF-5L		5L	\$11.90
WP POTBICAB – 1KG	POTASSIUM BICARBONATE Used to reduce the acidity of wine (Increases the PH of wine) Rate : 1g of KHCO₃/L = Reduction of 1.1g of Tartaric Acid/L	1Kg	\$13.50
WP POTBICAB – 5KG		5Kg	\$9.70/Kg
WP PVPP – 100G	PVPP VT(POLYVINYPOLYPYRROLIDONE) – A Synthetic F/ Agent Used to remove polyphenols (ie Tannins) that cause astringency and harshness in both White and Red wines. Rate : 15-30g/100L (White Wines) & 5 – 15g/100L (Red Wines)	100g	\$13.50
WP PVPP – 500G		500g	\$32.60
WP TARTAR-1KG	TARTARIC ACID A natural constituent of grapes. Tartaric acid is added to juice or wine to reduce the PH and/or to increase the Acidity.	1Kg	\$14.50
WP TARTAR-5KG		5Kg	\$10.60/Kg
WP TARTAR-25KG		25Kg	\$6.95/Kg