

Ingredients and Additives

Beer Yeast

Code

- 102130 Gervin Ale Yeast GV12** - Top fermenting yeast, good attenuation and flocculation.
- 102131 Premium Ale Yeast - Mauri 514, 7g** - Will tolerate alcohol levels up to 9% ABV and is more temperature tolerant than most strains.



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Wine Yeast

- 102150 Lalvin EC-1118 5g** - Excellent for sparkling wines, fruit wines and ciders.
- 102151 Red Star Premier Cuvee 5g** - Noted as a very low producer of foam, urea and fusel oils. Recommended for reds, whites and especially champagne. Ferments best between 7° - 35°C.
- 102160 Ritchies 50g** - Excellent for sparkling wines, fruit wines and ciders.
- 102170 Gervin #1 GV1** - Good general purpose yeast. Quick start, settles well, clean bouquet.
- 102171 Gervin #2 GV2** - Particularly suitable for full-bodied red and white wines. Quick start, rapid ferment, low foam.
- 102172 Gervin #3 GV3** - For sparkling wines, dry table wines, dessert wines and restarting stuck ferments.
- 102177 Gervin White Lbl GV5** - For quality white wines. Ferments down to 8°C.
- 102173 Gervin A GV8** - For quality red table wines.
- 102174 Gervin B GV9** - Particularly suitable for making quality table wines (German style).
- 102175 Gervin C GV10** - For sparkling wines and high alcohol wines.
- 102176 Gervin D GV11** - Suitable for Beaujolais style wines.



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Oak

- 104509 French 30g** - Adds oak flavour and aroma to red and white wines.
- 104510 Premium 30g** - Adds oak flavour and aroma to red and white wines.
- 104511 Toasted 30g** - Adds oak flavour and aroma to red and white wines.



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Finings

- 107220 Ultra Clear Finings (Dual Pack)** - Ultra Clear is added directly to the wash once fermentation is complete and within 24 hours removes over 95% of the yeast cells, solids and other compounds from the wash.
- 107210 Kwik Clear Finings** - Use for all types of wine. Also suitable for beer.
- 251010 Bentonite 10g** - Bentonite is a highly absorbent, negatively charged clay. These properties make it useful as a fining agent for wine. Can be used at the start of fermentation or after fermentation is complete.
- 251011 Bentonite 15g**
- 107205 Bentonite 100g**
- 251020 Chitosan 150ml** - Add to wine following stabilization and degassing.
- 251015 Isinglass 45ml** - Principally used in white wine fining to bring out the fruit character without significant changes in tannin levels.



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