

Ingredients and Additives

Chemicals, Additives

Code

- 107105 Amylase 25g** - Use to remove starch haze in wine.
- 107101 Campden Tablets 50 (Potassium Metabisulphite)** - Use to protect against wild yeast and bacteria without affecting flavour.
- 107120 Clearzyme 25g** - A pectin, starch and cellulose destroying enzyme.
- 251035 Potassium Metabisulphite 4g** - Use to protect against wild yeast and bacteria without affecting flavour.
- 251030 Sorbate 5.5g** - Use for stabilizing wine. Should be used in conjunction with Campden tablets or Potassium Metabisulphite.
- 107115 Tronozymol 100g** - Yeast, nutrient and energiser salts. Sufficient for up to 100 litres of wine.
- 107431 Sodium Metabisulphite 250g** - Antibacterial agent used in water solution for sterilizing equipment.
- 107155 Glycerine 120ml** - Can be used to improve mouth feel in wines and spirits.
- 107410 Steriliser Cleaner 250g** - All purpose chlorinated cleaner and sanitizer.



Grape Juice Concentrate and Improvers

- 215011 Grape Concentrate Red 1 litre** - Add to wine to increase colour, flavour and sweetness. Concentration is three times regular juice.
- 215021 Grape Concentrate White 1 litre** - Add to wine to increase colour, flavour and sweetness. Concentration is three times regular juice.
- 215030 Wine Conditioner 500ml** - Use to sweeten finished wine.

