

# Discover Provence Style Rosé

With Martin Vialatte®  
oenological products

Order a  
Trial Pack  
Today

"We trialled the Martin Vialatte® Provence Rosé kit this year and were extremely happy with the results. The three products lived up to its promise of maximising the aromatic potential of the grapes and increased pallet weight. We will certainly be using it again in 2021."

David King, Winemaker, Andrew Peace Wines, Victoria

For over 98 years, Martin Vialatte® have used their knowledge and expertise to meet the expectations and changing needs of winemakers with the help of a team of experienced oenologists. As specialists in making Provence style Rosé from years of experience in working with the Wineries in Provence.

The Martin Vialatte® Provence Kit, made up of three unique products is the solution to make the job easy, ensuring a smooth ferment and maximising the potential of your grapes.



## ORIGIN SH

Specialised fining agent to limit the breakdown of thiols during fermentation and preserve the aromatic potential of grapes. Protects wine aromas from oxidation.

Dosage: 30g/hL



## VIALATTE FERM® W28 Yeast

Production of modern-style aromatic Rosé wines. Increase the potential of aromatic grape varieties rich in thiol precursors and red grape varieties for the production of Rosé wines.

Dosage: 20g/hL



## NUTRICELL® AA

Organic Nutrient rich in Amino Acids for optimisation of aroma production during alcoholic fermentation.

Dosage: 20g/hL



Tank Size	Origin SH 1kg	W28 500g	Nutricell AA 1kg	Full Price	Pack Price Special
2,500L	1kg	0.5kg	1kg	\$297.53	LESS 20% = \$238.02
5,000L	2kg	1kg	1kg	\$556.95	LESS 20% = \$445.56
10,000L	3kg	2kg	2kg	\$893.15	LESS 30% = \$625.21
50,000L	15kg	10kg	10kg	\$4,465.75	LESS 40% = \$2,679.45



**grapeworks**  
CONSUMABLES

Contact Grapeworks today on 03 9555 5500 or email [info@grapeworks.com.au](mailto:info@grapeworks.com.au)

[Grapeworks.com.au](http://Grapeworks.com.au)