

# Discover Provence Style Rosé

## With Martin Vialatte® oenological products

Order a  
Trial Pack  
Today

For 100 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	2,500L	5,000L	10,000L	50,000L
Origin SH: 1kg	1kg	2kg	3kg	15kg
W28: 500g	0.5kg	1kg	2kg	10kg
Nutricell AA: 1kg	1kg	1kg	2kg	10kg
Full Price	\$298.20	\$555.20	\$895.15	\$4,475.75
Pack Price Special	LESS 20% = \$238.56	LESS 20% = \$446.56	LESS 30% = \$626.60	LESS 40% = \$2,655.45

“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.”  
David King, Winemaker, Andrew Peace Wines. Victoria

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**grapeworks**  
CONSUMABLES



