

2026 Vintage

FERMENT PRODUCT KITS

All Regions



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grapeworks
CONSUMABLES

WHITES: Thiols Kit

As the name suggests this kit is all about maximising thiol production during fermentation. These three products work in synergy to help you preserve and express thiols so as to optimise the wine's aromatic profile.

FINING: ORIGIN FRESH



- Latest generation must fining product with innovative active ingredients
- 3-in-1 effect:
- FULL CLARIFICATION
- DETOXIFICATION (Targets and eliminates disruptive elements in the must (heavy metals, oxidised/oxidisable polyphenols and quinones)
- PROTECTION (Rich in reducing elements that act as a buffer in redox mechanisms).

Application Rate	30 g/hl
Max volume @ recommended rate	3333L
Pack size	1kg
Price per pack	\$83

YEAST: SO.THIOLS (NEW)



- Intense complex notes of thiols
- Optimises the conversion of aromatic precursors
- Enhances freshness
- Fast & complete fermentation kinetics.

Application Rate	20 g/hl
Max volume @ recommended rate	2500L
Pack size	500g
Price per pack	\$42

NUTRIENT: NUTRICELL® AA



- Organic nutrient rich in specifically selected amino acids
- Improves ester and thiol production
- Promotes the production of aromas.

Application Rate	20 g/hl
Max volume @ recommended rate	5000L
Pack size	1kg
Price per pack	\$35.75



AROMATIC WHITES: Terpenes Kit

For the production of aromatic white wines and in particular it promotes a dramatic increase in floral type aromas. A unique and new yeast combined with an enzyme formulated to extract aromatic precursors.



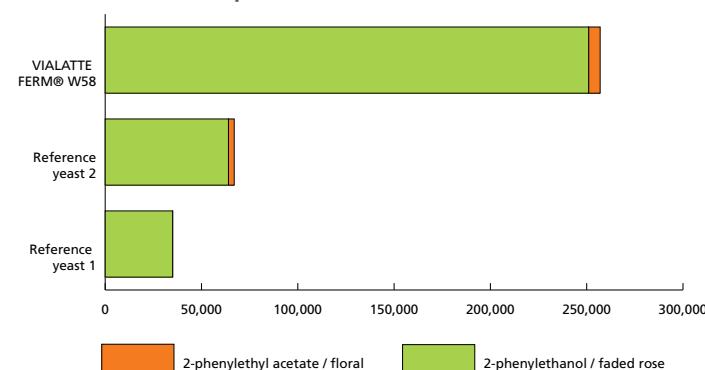
YEAST: VIALATTE® FERM W58



- Enhances the aromatic expression of terpenes in white and rosé wines
- Recommended for Aromatic Whites: Pinot Gris, Riesling, Gewurtztraminer, Gordo/Muscat
- Large increase in the production of floral aromas
- *S. uvarum* ferments best at low temperatures. Preferably start AF at 12°C and work in stages until you reach 18°C, the preferred temperature for *S. cerevisiae*.

Application Rate	20 g/hl
Max volume @ recommended rate	2500L
Pack size	500g
Price per pack	\$42

Floral component



ENZYME: VIAZYM® MP



- Glycosidases enzymatic preparation
- Extraction of terpenes aromatic precursors during skin maceration
- Release of terpenes at the end of AF
- Increase press yield up to 10%.

Application Rate	2g/100kg
Max volume @ recommended rate	5000kg
Pack size	100g
Price per pack	\$30

WHITES: Minimal intervention/Low SO₂ Kit

This kit aims to provide safety and security of ferment whilst decreasing the need for any other additions, and greatly reducing the amount of SO₂ needed. KTS FA provides bio-control whilst Vialatte Ferm W12 ensures a smooth and reliable ferment with very low need of nutrients. Perfect for barrel fermented chardonnay.

BIO-CONTROL: KTS® FA

- Can be used in COLD PRE-MACERATION, SETTLING and CO-INOCULATION
- WIDE-SPECTRUM OF ACTION on undesirable microorganisms
- Allows to REDUCE SO₂ DOSES and to PRESERVE THE FRESHNESS of wines
- SECURES THE FERMENTATION KINETICS
- Improves selected yeast implantation and permits clearer and more intense AROMATIC PROFILE
- LIMITS CONTAMINATIONS by *Brettanomyces bruxellensis*
- PRESERVES YAN!

Application Rate	20 g/hl
Max volume @ recommended rate	5000L
Pack size	1kg
Price per pack	\$168
   	

YEAST: VIALATTE® FERM W12

- Respects the grape variety and terroir
- Very low needs of nitrogen
- All analytical parameters excellent : low H₂S production, high resistance to alcohol, low pH, low temp)
- Very well adapted for barrel fermentation
- High quality lees with high releasing of polysaccharides during aging
- Suitable for the elaboration of all wine colours
- Can be used to restart fermentation.

Application Rate	1 to 4/100kg
Max volume @ recommended rate	2500L
Pack size	500g
Price per pack	\$42
   	

WHITES: Minimal intervention/Low SO₂ Kit



KTS® FA versus BIO-PROTECTION

	KTS® FA (BIO-CONTROL)	BIO-PROTECTION
Principle	Addition to must of a chitosan-based product to control indigenous populations with the aim of reducing doses of sulfites	Early, massive addition of non- <i>Saccharomyces</i> yeasts to must or harvest, with the aim of reducing doses of sulfites
Effects on must	No modification of nutrient composition of must	Modification of nutrient composition
Effects on fermentation	No impact on <i>Saccharomyces</i> at permitted oenological doses. No impact either on latency phase or on growth	What nutrients will remain for <i>Saccharomyces</i> ? Impossible to predict
Effects on organoleptic characteristics	Helps to produce an enhanced, clearer aromatic profile	What aromatic potential will remain? Some amino acids are precursors of volatile compounds. If they are metabolised by non- <i>Saccharomyces</i> to other compounds, there will be a loss of aromatic potential
Other effects	No competition with <i>Saccharomyces</i> , on the contrary, gives them some 'space'	Formation of metabolites by non- <i>Saccharomyces</i> which can hinder the growth of <i>Saccharomyces</i> (amensalism) Competition with <i>Saccharomyces</i> ; massive inoculation can hinder their growth



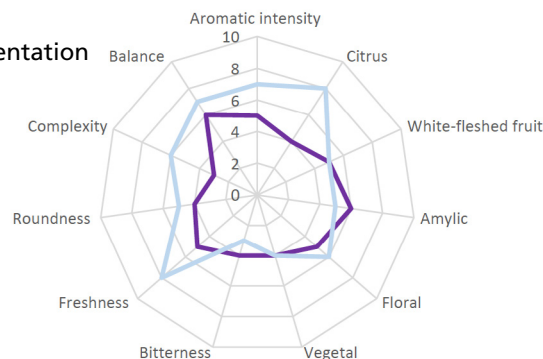
WHITES: Fresh and Aromatic



Combining a new yeast strain and Amino Acid nutrient, the goal of this kit is to produce white wines with a fresh and intensely fruity aromatic profile whilst limiting the production of sulphur compounds. An optional tannin will aid to protect and reinforce the aromatic potential of the wine, without contributing to astringency.

YEAST: SO.COOL

- SO.COOL yeast is a brand new strain from Martin Vialatte.
- This specific strain is optimised to accentuate citrus notes such as grapefruit, lemon and orange zest.
- Will minimise the production of undesirable sulphur compounds such as SO₂, H₂S and acetaldehyde.
- Well suited to low temperature fermentation (10-16 degrees) with a low nutrition.



Application Rate	20 g/hl
Max volume @ recommended rate	2500L
Pack size	500g
Price per pack	\$42

NUTRIENT: NUTRICELL® AA

- Organic nutrient rich in specifically selected amino acids
- Improves ester and thiol production
- Promotes the production of aromas.

Application Rate	20 g/hl
Max volume @ recommended rate	5000L
Pack size	1kg
Price per pack	\$35.75

Optional

TANNIN: SUBLIFRESH®

- Blend of gallic and proanthocyanidic tannins
- Enhances the freshness and aromatic persistence of white wines
- Will enhance terpene aromas of citrus fruit and white flowers
- Gallic tannins will help prevent against oxidation.

Application Rate	8 g/hl
Max volume @ recommended rate	12,500L
Pack size	1kg
Price per pack	\$176

ALL REGIONS: Provence Style Rosé



This Provence Kit is made up of three unique products making the job easy, ensuring a smooth ferment and maximising the potential of your grapes.

FINING: ORIGIN SH

Specialised fining agent to limit the breakdown of thiols during fermentation and preserve the aromatic potential of grapes. Targets and precipitates heavy metals in must. Protects wine aromas from oxidation.

Application Rate	30 g/hl
Max volume @ recommended rate	3333L
Pack size	1kg
Price per pack	\$198



YEAST: VIALATTE® FERM W28 Yeast

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

Application Rate	20 g/hl
Max volume @ recommended rate	2500L
Pack size	500g
Price per pack	\$42



NUTRIENT: NUTRICELL® AA

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

Application Rate	20 g/hl
Max volume @ recommended rate	5000L
Pack size	1kg
Price per pack	\$35.75



ALL REGIONS:

Making a Provence Style Rosé

Volume
Discounts
Apply

1 HARVEST



POTASSIUM METABISULFITE

Dose: 5 g/100kg

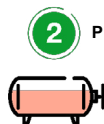
VITANIL® B

Gall tannins from tara to eliminate excess proteins (natural grape oxidases).

Dose: 2 g/100kg

Note: for grape varieties that are sensitive to oxidation and/or grapes that have deteriorated.

2 PRESSING



SHORT SKIN CONTACT : 3 to 6 hours at 10 to 15°C

VIAZYM® EXTRACT PREMIUM

Preparation of pectinases for rapid tannin extraction and color stabilization

Dose: 2 g/100kg

3 CLARIFICATION



VIAZYM® CLARIF PLUS

Specific enzyme preparation for rapid and efficient clarification of pectin-rich musts.

Dose : 1-2 g/hL

KTS® FLOT

Plant-based fining agent for rapid clarification and good settling of lees. Protects against oxidation.

Dose: 7.5 cL/hL flows fining, 15 cL/hL press fining.

OTHER OPTIONS: NOIR ACTIVA MAX + POLYGREEN

4 ALCOHOLIC FERMENTATION



ORIGIN SH

Metal-chelating fining agent to protect thiols and their precursors from oxidative degradation.

Dose: 30-50 g/hL

NEO® CRISPY

A yeast product rich in amino acids and reducing peptides used to protect aromatic compounds and wine colour.

Dose: 20-30 g/hL

VIALATTE FERM® W28

Yeast selected for the production of aromatic rosé wines. Optimises thiol revelation.

Dose: 20 g/hL

Note: Optimum AF temperature = 14°C, then 16°C when d<1050

NUTRICELL® AA

Nutrient based on specific yeast derivatives rich in amino acids to promote flavour production.

Dose: 20 g/hL

Note: to be added to yeast starter.

SUBLIWHITE®

A blend of grape tannins to preserve the pale hues of the colour and develop the fruity, floral and fresh character of the nose.

Dose: 5 g/hL

Note: to add 1 day after the start of AF

OPTION: SUBLIFRESH®

Specific preparation of proanthocyanidic and gallic tannins to refresh and enhance aromatic perception.

Dose: 5 g/hL

Note: to add 1 day after the start of AF

NUTRICELL® MIDFERM

Complex nutrient for good control at the end of AF.

Dose: 20 g/hL

5 OPTIONAL: AGING



NEO® CRISPY

A yeast product rich in amino acids and reducing peptides used to protect aromatic compounds and wine colour.

Dose: 20-30 g/hL

PROVGREEN® PURE WINE

100% plant-based preparation for optimal clarification and settling of lees in wines. Improves organoleptic qualities by eliminating bitterness and adding roundness.

Dose: 10-30 g/hL

OPTIBENT

Complex of activated and natural calcium bentonites to remove unstable proteins while limiting deposit volume.

Dose: 20-80 g/hL

FILTROSTABIL P

Verek gum arabic for color stabilization.

Dose: 5-10 g/hL

OPTION: ANTARTIKA V40 or ANTARTIKA VR

REDS: Colour stability priority for Reds

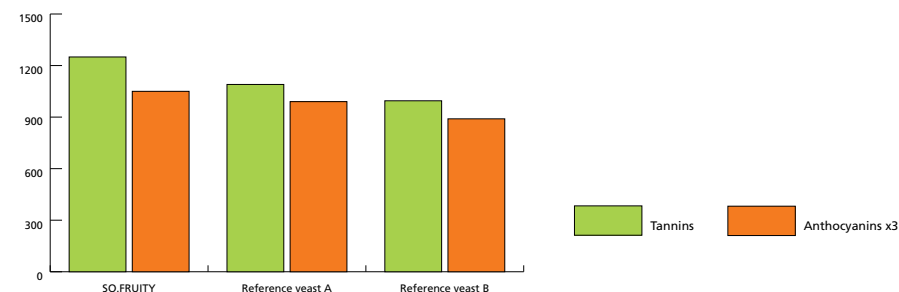
Combines a fantastic yeast strain for lighter and fruity reds that has the ability to extract more colour and tannin, with a tannin specifically formulated to permanently stabilise colour in even the toughest conditions.

YEAST: SO.FRUITY



- Specific properties to extract more anthocyanins and polyphenols
- Excellent fermentation characteristics
- Red fruit aromatic profile.
- Great for light skin reds such as Pinot Noir, Gamay, Merlot etc.
- From trials: After six months of ageing, the wines treated with SO.FRUITY were better rated with regards to most criteria, specifically their colour, fruity aromas, the lesser vegetal characters in the nose, their palate structure.

Application Rate	20 g/hl
Max volume @ recommended rate	2500L
Pack size	500g
Price per pack	\$42



TANNIN: SUBLISTAB®



- Blend of ellagic and proanthocyanidic tannins
- Protects and stabilizes the colour of wines
- The condensed tannins in SUBLISTAB® are all proanthocyanidins that are able to form a much stronger covalent bond with colouring matter, compared with sacrificial tannins which forms the colour bond by co-pigmentation which is weaker and more sensitive to pH and SO₂.
- SUBLISTAB® will create larger tannin molecules when in the presence of alcohol and thus also have an impact on softening mouthfeel of the tannins and become less astringent.
- Suitable for thermovinification processes.

Application Rate	20 g/hl
Max volume @ recommended rate	5000L
Pack size	1kg
Price per pack	\$64



REDS: Fermentation Security

Brings together a new yeast strain that tolerates high alcohol with unique mid-ferment nutrient to ensure a complete and smooth end of fermentation.

YEAST: VIALATTE® FERM HD18



- A 4x4 yeast strain
- Can ferment up to 18% Alc
- Overcome difficult fermentation conditions and reactivate stuck fermentations
- Osmotolerant
- Great aromatic intensity and roundness
- Recommended for red wines but adapted to White and Rosé winemaking.

OENOLOGICAL PROPERTIES

- Fermentation kinetics: Fast and regular
- Osmotolerant capacity up to 300-310 g/L sugar
- Optimum fermentation temperature: 10-30°C
- Resistance to ethanol: 18% vol.
- Nutritional requirements: Low
- Sensitivity to copper: Average
- Glycerol production: High-(8-9 g/L)
- SO₂ production: Average
- Acetaldehyde production: Low
- Volatile acidity production: Average-low
- H₂S production: Average-low

Application Rate	20 g/hl
Max volume @ recommended rate	2500L
Pack size	500g
Price per pack	\$42
  	



REDS: Fermentation Security

NUTRIENT: NUTRICELL® MIDFERM



- Complex nutrient without ammonium sulfates
- High proportion of yeasts hulls for detoxification and to prevent from sluggish fermentation
- Allows good control of the end of fermentation.

OENOLOGICAL GOALS

- To ensure the successful completion of alcoholic fermentation in musts with nitrogen deficiencies (YAN < 100 mg/L)
- Releases into the medium mineral nitrogen which, coupled with the addition of oxygen, enables the synthesis of sterols necessary to the yeast to ensure good membrane resistance against ethanol increases in the medium
- Releases organic nitrogen, which is involved in the synthesis of sugar transporter proteins through the membrane to enable them to be assimilated
- Detoxifying effect of yeast hulls due to the adsorption of inhibitors such as mediumchain fatty acids (C6, C8, C10)

Application Rate	30 g/hl
Max volume @ recommended rate	3333L
Pack size	1kg
Price per pack	\$22
  	



Volume Discounts Apply

For further information
or to set up a trial, contact
03 9555 5500.

grapeworks
CONSUMABLES



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grapeworks.com.au

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