



Fruit Forward Reds

Fruit forward reds such as Syrah and Zinfandel, are usually made in a style which are aged less and consumed earlier, although Syrah can improve with age. The average tannin content for Syrah is approximately 485 mg/L and approximately 685 mg/L for Zinfandel. The tannin content range can possibly be as wide as 100 mg/L to more than 1000 mg/L for either varietal. Petite Sirah, also normally made in a fruit forward style, is known to have high tannin content.

Tannin content, a shorter ageing time and fruit forward style are all considered in the suggestions below.

Winemaking Stage	Enological Product	Enartis Product	Comments	Dosage
RECEPTION/ CRUSHER	SO ₂	Efferbarrique/Effergran/ Potassium Metabisulfite	Antioxidant Protection: Addition of SO ₂ .	
	Pre-Fermentation Tannin <i>select one for use at this stage</i>	Tanenol FP	One half added at reception for antioxidant protection One half added at inoculation for more rapid polymeric color formation. Most effective on sound fruit.	100-400 g/ton
		Tanenol Rouge	One half added at reception for antioxidant protection One half added at inoculation for more rapid polymeric color formation. Effective on sound fruit, highly recommended for damaged fruit.	100-400 g/ton
COLD SOAK	Macerating Enzyme <i>select one for use at this stage</i>	Enartis Zym Couleur <i>(name changed from Uvazyme Couleur)</i>	Aromatic Potential Extraction: Macerating enzyme for fast extraction of polyphenols and increased organoleptic balance.	20-40 g/ton
		Enartis Zym Arom MP <i>(name changed from Progress Arom MP)</i>	Aromatic Potential Extraction: Macerating enzyme for increased fruit character and 'sweetness'. Use with Challenge Red Fruit or Challenge Top 20 yeasts. For better clarity and filterability, add 1 g/100 kg of Enartis Zym Couleur.	20-40 g/ton
INOCULATION	Complex Yeast Nutrient	Nutrifer Energy	Complex nutrient added at inoculation.	5-15 g/hL
		Nutrifer Arom	Complex nutrient added at inoculation for use with Challenge Red Fruit, Challenge Top 20 and Challenge ES 488 yeasts.	20-30 g/hL
	Yeast <i>select one for use at this stage</i>	VQ Assmanshausen	Aromatic Potential Expression: Popular for Zinfandel because of the long lag phase, good color contribution and aromatics.	200 g/ton or 2 lbs/1,000 gal
		Challenge ES 488	Aromatic Potential Expression: Gives big structure and an open nose for New World style wines. Best with Syrah, Petite Sirah and Zinfandel.	200 g/ton or 2 lbs/1,000 gal
		Challenge Vintage Red	Aromatic Potential Expression: The initial closed aromas open with ageing, also producing soft tannins with under-ripe grapes. Large glycerol and mannoprotein production. Used in Old World style wines.	200 g/ton or 2 lbs/1,000 gal

Winemaking Stage	Enological Product	Enartis Product	Comments	Dosage
INOCULATION, CONTINUED	Yeast <i>select one for use at this stage</i>	Challenge Red Fruit	Secondary Aroma Creation: Best for fruit forward, early release wines such as Zinfandel or Grenache.	200 g/ton or 2 lbs/1,000 gal
		Challenge ES 454	Aromatic Potential Expression: Contributes red fruit aromas and produces fruit forward and elegant wines. Best for Syrah, Zinfandel and Petite Sirah.	200 g/ton or 2 lbs/1,000 gal
		Challenge Top 20	Aromatic Potential Expression: Enhances fruit character and is also able to remove approximately 25% of malic acid. Enhances fresh cherry and strawberry aromas.	200 g/ton or 2 lbs/1,000 gal
		Challenge EZ Ferm	For musts with high potential alcohol.	200 g/ton or 2 lbs/1,000 gal
	Polysaccharide	Prolie Tinto	Varietal Aroma Protection: Primarily for use with Syrah. Mixture of cell wall polysaccharides, grape seed tannin and ellagitannins for more intense and stable color, more intense fruit aromas, and more mouthfeel volume. Prolie Tinto can be used in conjunction with fermentation tannins.	150-400 g/ton
12 HOURS AFTER INOCULATION	DAP <i>if needed</i>	DAP	Diammonium phosphate for additional yeast nutrition.	
2 DAYS AFTER INOCULATION	Oxygen	Oxygen	Pump over or macro-oxygenation.	
1/3 SUGAR DEPLETION	Fermentation Nutrient	Nutriform Advance	Nutrient providing nitrogen at mid-fermentation along with yeast hulls to adsorb fermentation inhibitors.	20-30 g/hL
	DAP <i>if needed</i>	DAP	Diammonium phosphate for additional yeast nutrition.	
	Tannin <i>select one for use at this stage</i>	Tanenol Fruitan	Varietal Aroma Protection: Addition of this tannin towards the end of alcoholic fermentation allows for better retention of color and protection against oxidation.	100-200 g/ton
Tanenol Red Fruit		Aroma Enhancement: Used in combination with Challenge ES 454, Challenge ES 488, and Challenge Red Fruit which have glycosidase activity that liberates precursors provided by tannins for increased red fruit aroma and protection of primary aromas. Best if half added at inoculation and half at 1/3 sugar depletion.	90-270 g/ton	

Consult the technical data sheets for each individual product for more information and specific usage instructions.