



White and Rosé Winemaking Guidelines for Grapes with Botrytis or Mold

Winemaking Stage	10-25% Infected Grapes	>25% Infected Grapes	Enological Product
SORTING	Sort out the infected grapes as much as possible.		
GRAPE RECEPTION	For mechanically harvested grapes or long delays before crushing, SO ₂ addition of 20-30 ppm in the harvest bins.	For mechanically harvested grapes or long delays before crushing, SO ₂ addition of 30-40 ppm in the harvest bins.	Effergran Granules (20-40 ppm)
	Tannin addition of 3-5 g/hL.	Tannin addition of 5-8 g/hL.	Tanenol Blanc (3-8 g/hL)
	Enzyme addition at crusher hopper.	Enzyme addition at crusher hopper.	Enartis Zym RS (2 g/hL)
	SO ₂ addition of 20-30 ppm is made right after crushing and destemming.	SO ₂ addition of 30-40 ppm is made right after crushing and destemming.	Effergran Granules (20-40 ppm)
SKIN CONTACT	If necessary, very short and at a low temperature.	AVOID!	
PRESSING	Separate the free run from the press fraction and treat each separately. The enzyme should allow consistent yields at lower pressing pressure. SO ₂ addition of 20-40 ppm right after pressing.		Effergran Granules (20-40 ppm)
JUICE ANALYSIS	Conduct a juice analysis panel or at a minimum Brix, pH, TA, malic acid and YAN. Botrytis infected juice/must is often deficient in nutrients. In order to adapt the remaining winemaking treatments, confirm the level of infection with a Botrytis Risk Assessment and Laccase test.		Vinquiry Panel 3.5 - Core Juice Panel, Botrytis Risk Assessment, and Laccase Test
COLD SETTLING OF FREE RUN JUICE 12-36 HOURS		Add β-glucanase enzyme.	Enartis Zym Elevage (2 g/hL)
	Treat with casein/PVPP/bentonite.	Four hours after enzyme addition treat with casein/PVPP/bentonite.	Claril SP (50-70 g/hL)
COLD SETTLING OF PRESS JUICE 12-36 HOURS	Add 2 g/hL of β-glucanase enzyme.	Add 3 g/hL of β-glucanase enzyme.	Enartis Zym Elevage (2-3g/hL)
	Four hours after enzyme addition treat with casein/PVPP/bentonite.	Four hours after enzyme addition treat with casein/PVPP/bentonite.	Claril SP (70-90 g/hL)
		The use of a gelatin may also be required.	Clargel (40-150 mL/hL)
	Rack after settling. Avoid any fine juice lees. Turbidity should be <100 NTU.		
	If contaminated with any spoilage lactic acid bacteria, treat with lysozyme.		Enartis Zym Lyso (20 g/hL)



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POST RACKING	Specific natural yeast derivative antioxidant at 30 g/hL.	Specific natural yeast derivative antioxidant at 50 g/hL.	Prolie Blanco (30-50 g/hL)
	Tannin addition of 3 g/hL.	Tannin addition of 5 g/hL.	Tanenol Blanc (3-5 g/hL)
PRIMARY FERMENTATION	Rehydrate selected yeast that ferments well without chemical, floral or chewing gum aromas.		Challenge Top 15, VQ 10, or ES Perlage (25 g/hL)
	Nutrient addition at yeast inoculation.		Nutrifer Energy (10-15 g/hL)
	Nutrient addition at 1/3 sugar depletion with aeration.		Nutrifer Advance (20-30 g/hL)
AFTER PRIMARY FERMENTATION	Recommend use of specific natural yeast derivative combined with β -glucanase for antioxidant activity, improved mouthfeel and clarification.		Surli One (20-50 g/hL)
	After primary fermentation, conduct a post-fermentation panel to assess baseline VA numbers, glucose/fructose and malic acid. If a bacterial infection is implicated, SO ₂ , filtration and/or lysozyme may be used to address the issue		Vinquiry Panel 8 - Post Fermentation Panel, Effergran Granules (30 ppm) and/or Enartis Zym Lyso (20 g/hL)
MALOLACTIC FERMENTATION <i>(if doing MLF)</i>	Inoculate with selected malolactic bacteria culture and use a MLF nutrient.		Enartis ML Silver (1 g/hL) and Nutrifer ML (20 g/hL)
POST MLF OR POST PRIMARY FERMENTATION IN NON-MLF WINES	SO ₂ addition 50-70 ppm.		Effergran Granules (50-70 ppm)

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