

# **WINE TERMS**

## **SODIUM METABISULPHATE.**

This is a sterilizer which is easy to use and very effective on all equipment and utensils.

## **CAMPDEN TABLETS.**

These food grade tablets protect your wine from spoilage. The correct dosage is 1 Tablet per 5 Litres of juice when you crush the grapes, and 1 Tablet per 10 Litres at the end of fermentation to protect the wine.

## **WINE YEAST.**

The yeast will greatly improve the flavour of your wine and reduce the risk of spoilage that can be caused by a poor wild yeast strain from the skins.

## **PECTINASE.**

This helps break down the Pectin Enzyme of the pulp making juice extraction easier. It also helps improve clarity.

## **BENTONITE**

This is a clay fining that is used at a rate of 50-100 grams per 100 Litres. It is used to clear a wine.

## **TARTARIC ACID.**

This needs to be added if water has been added to the juice. Use at a rate of 25 grams per five litres of water.

## **WINE STABILISER.**

Prevents Secondary fermentation in wines. .

## **MALIC ACID.**

Assists in speeding up the fermentation process and produces aroma and flavour.

## **YEAST NUTRIENT**

Assists the Wine Yeast in achieving the best possible fermentation. It is also used to produce stronger dry wines and avoid over sweet wines.

## **TANNIN.**

Improves the mouth feel of wine and keeping qualities of the wine.

## **CITRIC ACID.**

Citric Acid can be added to wines if a fruity flavour is desired.