

VinoCrush[®] Classic

– Grape must and wine yield
in red and white wine processing

VinoCrush Classic is an extraction enzyme that improves the maceration/extraction of red and white grapes. It generates higher juice yields for white grapes when used directly in the press. It generates higher wine yields and reduces turbidity when used during maceration of red grapes.

Benefits

• White grapes:

higher juice yields directly in the press

Using VinoCrush Classic on white grapes generally increases the juice yield of white grapes by 7–10%, from 70% to 80%, preserving the entire aroma and quality.

Furthermore, you need less pressure in the press to extract the same amount of juice, which amounts to an 8% higher free-run juice volume. And you increase the throughput of your press by 20% due to faster juice extraction.

You get 7–10% more juice from the same volume of grapes, contributing strongly to your profitability (at least EUR 25/ USD 31 more per ton of white grapes).

You eliminate the risk of herbaceous flavors when using lower press pressure.

You can run 20% faster press cycles, helping you process a higher tonnage of grapes within the same period of time.

• Red grapes:

higher wine yield and clear wines after maceration

Using VinoCrush Classic on red grapes increases the wine yield by 3–5% and reduces the turbidity of the wine by more than 50% after alcoholic fermentation.

You achieve higher profits from your process by producing 3–5% more wine from the same volume of grapes. This increases your profitability by at least EUR 12/USD 15 per ton of red grapes

You decrease your clarification costs after the alcoholic fermentation by at least EUR 1/USD 1.25 per hectoliter of wine.



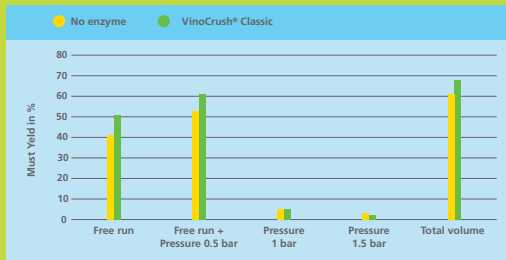
Novozymes is the world leader in bioinnovation. Together with customers across a broad array of industries we create tomorrow's industrial biosolutions, improving our customers' business and the use of our planet's resources.

VinoCrush Classic

– Higher must yield with lower pressure and higher clarified must volume

White grapes, Semillon (pH 3.3, 15 °C), Australia 2008.

VinoCrush Classic at 3 ml/100 kg.



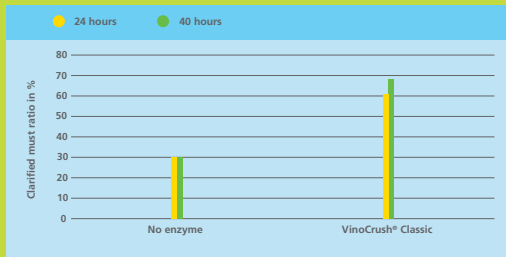
Extraction yield is increased by 10% when using *VinoCrush Classic* at 3 ml/hl with a significant increase of 15% at lower pressure ($P < 1$ bar). Pressing cycle time can be shortened by 30%, allowing a smoother operation, in particular with pectin-rich varieties like *Semillon* or low-maturity grapes.

Red grapes, Merlot (pH 3.9, 20 °C), Australia 2008.

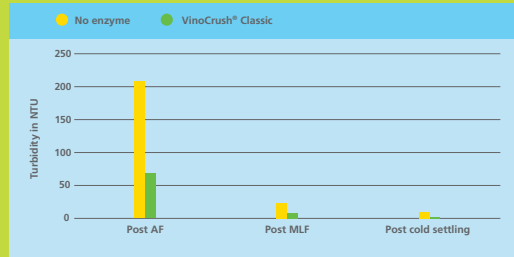
VinoCrush Classic at 4 ml/100 kg.



On *Merlot*, wine extraction yield is increased by 5% when using *VinoCrush Classic* on grapes and applying low pressure ($P < 1$ bar).



The clarified must yield is significantly increased by applying *VinoCrush Classic*. The speed of clarification can be improved by adding 2 ml/hl *VinoClear Classic* after the press in the clarification tank to help reduce the volume of lees.



Clarification is significantly improved by more than 50% at the earlier stages of vinification, right after the alcoholic fermentation (AF) but also after malolactic fermentation (MLF), racking, and cold stabilization, allowing filterability improvement of the young wine.

Technical parameters

VinoCrush Classic is added on grapes at the crusher–destemmer, before pressing on white grapes, and after the crusher–destemmer when filling the maceration tank for reds. Homogenization is carried out by pumping over.

The enzyme acts as soon as it is in contact with the grapes by lowering viscosity, thus more easily releasing the juice and smoothing the extraction.

Contact time

VinoCrush Classic is active as soon as it is added to the grapes at the crusher–destemmer for white grapes and the maceration tank for red grapes.

For more information, or for more office addresses, visit www.novozymes.com

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Dosage

The recommended dose is 3–4 ml/100 kg for white grape varieties and 3–5 ml/100 kg for red grape varieties. Lower dosage applies with good ripeness and higher dosage to low-maturity grapes.

Temperature

VinoCrush Classic is active from 5 °C to 60 °C. For thermo-treated grapes it is advisable to add the enzyme after heat treatment when the temperature has decreased.

pH

VinoCrush Classic is active irrespective of must pH (pH 2.9–4.0).