

LAFFORT & YOU

SHARED RESOURCES & EXPERTISE

Hello, hello winemakers!

With harvest fast approaching, we know many of you are looking to prepare your wines in cellar for a few months of minimal attention while your energies are focused on producing the best wines possible for this year's vintage. You may be asking yourself, "Does the Laffort team have recommendations for me?" My goodness, we're so flattered that you'd turn to us. Yes. Yes, we do!



POWERLEES® LIFE.

Have you taken our glutathione-rich inactivated yeast preparation for a spin? If you're a low-SO₂ winemaker, look no further. **POWERLEES® LIFE** is supercharged with reducing compounds that slow a wine's uptake of oxygen considerably. And if you use SO₂ as part of your regular practice, adding **POWERLEES® LIFE** along with SO₂ can enhance your oxidation prevention plan even more. Sensory data has shown that wines treated with **POWERLEES® LIFE** retain much more fresh fruit character after a year of aging than those without. And if you're worried about a particular lot already starting to taste a little tired, Powerlees Life is a great tool for refreshing these wines through its oxygen scavenging capabilities.



AGING TANNINS

Tannins are powerful antioxidants that can give your wine an extra safeguard against the harmful effects of oxygen. The **LAFFORT®** range includes **TANFRESH®**, which can be used on all types of wine, including whites and roses. **TANFRESH®** inhibits laccase activity in addition to its antioxidant capacities and can aid in clarification of your whites and roses.

Another option for your whites is **TANIN GALALCOOL® SP**. It's a highly purified gallic tannin that has the added benefit of reacting strongly with proteins to reduce enzymatic activity that leads to oxidative browning, which also leads to a higher degree of protein stability. Fun fact – if you see "SP" in a Laffort name, it stands for Soft Palate.

TAN'COR GRAND CRU® is an excellent choice for red wine aging, and a can be added at any stage up until 2 weeks before bottling. It is a blend of grape and ellagic tannins and also helps stabilize color.



OAK.

The natural ellagitanins found in oak are excellent for providing an antioxidant boost to get your cellared wines through harvest. The **NOBILE**[®] range provides options in a range of toast and aromatic profiles, as well as formats including granulars, chips, blocks, and staves. [Jon Frost](#), the Nobile Technical Rep for North America, is available to help find the solution that fits your program.

SO₂ OPTIONS.

Do you have wines in barrel that you know you need to boost sulfur levels on, but are running low on time? [OENOSTERYL](#)[®] [EFFERVESCENT](#) tablets are a great way to quickly treat wine in barrel. With three convenient options, it's as easy as popping open the blister pack, and adding the tablet directly to your wine, effectively treating the whole barrel – no stirring required. 2 g tabs deliver 9ppm SO₂, 3g tabs deliver 13 ppm, and 5 g tabs deliver 22 ppm.

Another useful option for delivering an SO₂ burst to your wines is our 10% SO₂ **SOLUTION 10**. This completely odorless concentrate of sulfur dioxide and potassium bisulfite makes dosing your wines easy.

For the SO₂ traditionalists, we also offer **POTASSIUM METABISULFITE POWDER**, which boasts that pungent and off-putting sulfur aroma to let you know it's working.

*If you have questions about these, or any of our other products, feel free to reach out to your **LAFFORT**[®] Technical Rep. And cheers to the peace of mind that comes with knowing your wines are protected while your attentions are elsewhere!*