

# VinoClear® Classic

– Faster clarification of grape must for wine processing

VinoClear Classic supports fast clarification of grape must before the start of alcoholic fermentation. It also reduces the volume of gross lees, helping you reduce your costs and increase your profits.

## Benefits

- **Provides fast clarification**

Achieve fast clarification of must of any grape variety and quality, increasing throughput and the effectiveness of your clarification equipment by a factor of 2 to 5.

You can clarify at least 2 times more juice during your harvest using the same tank equipment. Your clear juice is ready at least in half the time, and you can start your fermentation much earlier, preserving the entire aroma.

- **Increases both yields and profits**

Reduce the volume of gross lees by 30–50%, resulting in increased juice yield.

You get more clear juice out of 1 hectoliter of must and reduce the losses through the lees, resulting in higher profits for your company.



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.

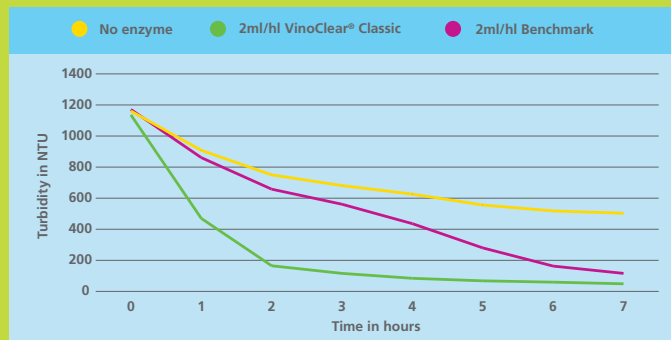
## VinoClear Classic

– **Faster clarification, allowing quick start of fermentation on clear must**

**Improved clarification power**

**Chardonnay (pH 3.4, temp. 10 °C) – South Africa 2009.**

**Trials in large scale winery**

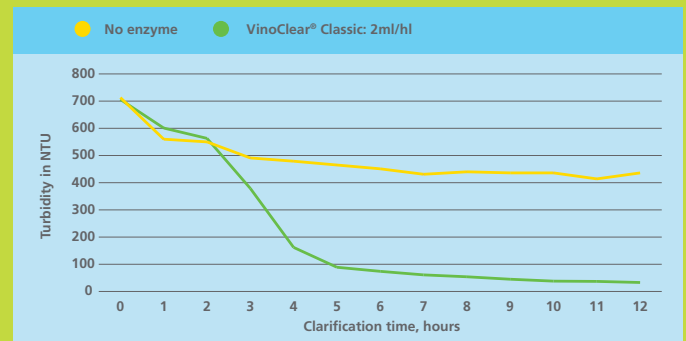


*VinoClear Classic provides higher clarification power compared with the enzyme benchmark used at the same dose.*

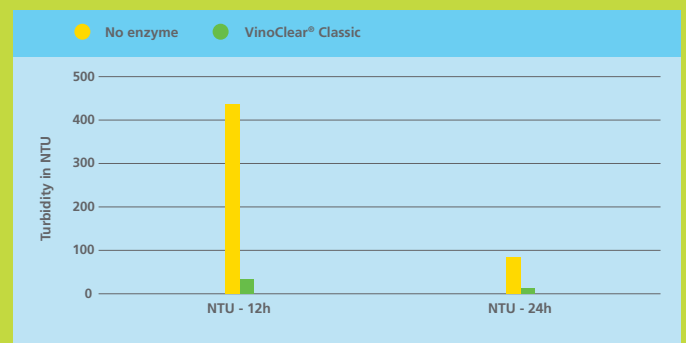
\* The pectin test is a Novozymes proprietary tool that allows you to monitor pectin degradation, please contact your local Novozymes representative who will support you.

**Chardonnay must (pH 3.3, temp. 16 °C) – Chile 2009.**

**Pilot trials with industrial must**



*The must treated with VinoClear Classic clarifies fast, reaching a turbidity of < 100 NTU within less than five hours. Efficient depectinization is important to achieve a quick clarification, either static or forced (centrifugation, flotation). Fermenting clear must makes it possible to maintain a fresh and fruity aroma.*



*After 24 hours, the must treated with VinoClear Classic is very low in turbidity. Sediment volume is 4% (8% after 12 hours).*

### Technical parameters

VinoClear Classic is added at the bottom of the tank when filling after pressing. Homogenization is carried out during filling. The enzyme will act as soon as in contact with the must. The faster it is added the better the result. The efficiency of the treatment can be followed using our Novo Pectin test\* to monitor pectin degradation.

### Contact time

VinoClear Classic is active as soon as it is added to the must. At low temperatures (5–10 °C), we recommend a minimum of three hours' contact time to achieve clarification. Bentonite should not be used at the same time.

**For more information, or for more office addresses, visit [www.novozymes.com](http://www.novozymes.com)**

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### Dosage

The recommended dosage is 2–3 ml/hl. Lower dosage applies to low-pectin varieties like Chardonnay and higher dosage to pectin-rich varieties like Semillon, Muscat, Sauvignon blanc, or low-maturity grapes.

### Temperature

VinoClear Classic is active from 5 °C to 60 °C. For lower temperatures, we advice to increase the dose by 30% or to increase the contact time.

### pH

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