

FT BLANC

White, Rosé, Red, Fruit, Cider
Fermentation tannin for white wine

CHARACTERISTICS

Our FT Blanc tannin is a white gall nut tannin specifically formulated for use on grapes with mold or rot (e.g. *Botrytis*). It helps protect juice from browning by acting as an anti-oxidant and inhibiting laccase activity. On sound grapes FT Blanc is an effective anti-oxidant when used with SO₂. In protein rich varieties, such as Sauvignon Blanc, FT Blanc can help stabilize proteins. FT Blanc can contribute notes of minerality in some wines.

RECOMMENDED DOSAGE

White/Rosé Juice		
50-150 ppm	5-15 g/hL	0.42-1.2 lb/1000 gal
White/Rosé Wine		
50-300 ppm	5-30 g/hL	0.42-2.4 lb/1000 gal
Red Wine		
50-300 ppm	5-30 g/hL	0.42-2.4 lb/1000 gal
Fruit, Cider, Mead		
50-200 ppm	5-20 g/hL	0.42-1.6 lb/1000 gal

DIRECTIONS FOR USE

Add FT Blanc by sprinkling directly on the grapes at the crusher or by adding to the juice or the wine during a tank mixing. Good homogenization is important. If an addition of FT Blanc is made post-fermentation, we recommend waiting 3 to 6 weeks after the addition before proceeding with normal rackings, fining or bottling.

BENCH TRIAL PREPARATION

Prepare a 2.5% solution of FT Blanc by mixing 2.5 g of FT Blanc with 80 mL of deionized water in a 100 mL graduated cylinder. Once combined bring the volume up to 100 mL.

Bench Trial Recommendations (*Per 375ml bottle*):

Target Addition	lbs/1000 gal	mL's of 2.5% Lab Dilution
5 g/hL	0.4	0.75
10 g/hL	0.8	1.50
15 g/hL	1.3	2.25
20 g/hL	1.7	3.00
30 g/hL	2.5	4.50

Allow a minimum of 24 hours before tasting the results.

PACKAGING and STORAGE

Dated expiration. Unopened the shelf life is 5 years at 18°C (65°F). Once opened keep tightly sealed and dry.

This information is herein true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.

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