

## Red Wine Fermentation Plan Guide

Batch # \_\_\_\_\_, Grape \_\_\_\_\_ Source \_\_\_\_\_ Price \_\_\_\_\_  
Date \_\_\_\_\_ Weight \_\_\_\_\_ LB x Est yield 30L/h# = Vol \_\_\_\_\_ L  
Volume less Saignee blush \_\_\_\_\_ L = Final Volume \_\_\_\_\_ L (ppm = mg/L)  
Specs; Brix Refr \_\_\_\_\_ SG \_\_\_\_\_ pH \_\_\_\_\_ TA \_\_\_\_\_ YAN \_\_\_\_\_  
**Potential alcohol** % :  $.58 \times (\text{Brix} - 2.1) \times \text{SG} =$  \_\_\_\_\_ % Alc Alc target \_\_\_\_\_ %  
Adjustments; SG Target \_\_\_\_\_ sugar g / water % \_\_\_\_\_, \_\_\_\_\_ L New Vol \_\_\_\_\_ L  
Total water addition \_\_\_\_\_ L, add to additions \_\_\_\_\_  
**Acid Addition**, ( 1 g/L tartaric acid addition causes pH shift in must of approx .18) Target pH \_\_\_\_\_  
**Tartaric Acid** g/L, Vol \_\_\_\_\_ L x \_\_\_\_\_ g/L = wt \_\_\_\_\_ gr adjusted pH \_\_\_\_\_  
**YAN Target** \_\_\_\_\_ mgN/L Addition F-K \_\_\_\_\_ gr F-O \_\_\_\_\_ gr DAP \_\_\_\_\_ gr  
**Adjusted Specs**, Brix Ref \_\_\_\_\_ SG \_\_\_\_\_ pH \_\_\_\_\_ TA \_\_\_\_\_

**At Crush: Rule: KMS** \_\_\_\_\_ gr = Target SO<sub>2</sub> \_\_\_\_\_ ppm /  $.576 \times \text{Total Vol}$  \_\_\_\_\_ L / 1000  
KMS 25ppm Vol \_\_\_\_\_ L x .043gr/L = \_\_\_\_\_ gr KMS, = \_\_\_\_\_ mls, / #drums = \_\_\_\_\_ ml  
Eg At Crush, KMS 25ppm in Vol 150L x .043gr/L = 6.45gr KMS = into 80 mls Vol; per drum is 4 doses x 20 mls  
Lysozyme addition? ASAP after crush. Dose 10 – 50 g/hL \_\_\_\_\_ hL vol x dose = \_\_\_\_\_ grams.  
**Enzyme**; Add at crusher, After SO<sub>2</sub> has been mixed well at crush,  
Lallzyme EX Dose .75 – 1.5 g/h# \_\_\_\_\_ gr or EX-V .5 - 1.0 g/h# \_\_\_\_\_ gr

**Tannin Addition** 6-8 Hrs after Enzyme  
**FT Rouge (Soft)** 20 – 50g/hL \_\_\_\_\_ gr, Oak chips 2 – 4g/L \_\_\_\_\_ gr  
**OptiRed / Booster Rouge** 20-50 gr/hL \_\_\_\_\_ = \_\_\_\_\_ gr  
2 doses : early/ late) = \_\_\_\_\_ gr  
**ColorMax** dose; 10 – 30g/hL, add at 1/3<sup>rd</sup> ferment, \_\_\_\_\_ gr

**Yeast Starter:** Yeast \_\_\_\_\_  
Must Vol \_\_\_\_\_ x 25g/hL = \_\_\_\_\_ gr; x 1.25 = Wt. GoFerm \_\_\_\_\_ gr, H<sub>2</sub>O x 20= \_\_\_\_\_ mls

**GoFerm / Protect;** Hydrate in \_\_\_\_\_ mls water at 43°C, let cool to 40°C then add yeast, let stand 20 mins  
Max, follow with equal juice addition over 5 mins, then equal vol addition over 15 mins.

**Nutrient Calculations** (depending on starting YAN) See Yan Calculator

**Fermaid-O**, Yan addition \_\_\_\_\_, hydrate in juice or water, ( max total add 40 gr/hL) add  
20 gr/hL \_\_\_\_\_ gr at yeast addition or one day after. At 1/3<sup>rd</sup> sugar depletion 20 gr/hL \_\_\_\_\_ gr

**Fermaid-K**, Yan Addition \_\_\_\_\_ Add 25 – 75 gr/hL \_\_\_\_\_ gr one day after yeast addition  
Aerate during first 3 days, (Aquarium air pump) (Possible addition of Vit B5 Pantothenic acid, 1 cap per drum  
**DAP** if needed \_\_\_\_\_ g Yan addition \_\_\_\_\_

**Malolactic Ferment** ( Ideal temperature 20° -25°C ) Minimum 4 days after Lysozyme addition.  
M/L culture \_\_\_\_\_, **Co-ferment**; add 1- 2 days after yeast in. **Post ferment**; at end AF  
**Acti-ML** rehydration nutrient, dose at 20g/hL, vol = \_\_\_\_\_ gr into 5 x wt chlorine free water 20°C .  
wait 15 mins, then add to wine.

**Opti'Malo Plus**; (dose: 20 g/hL) mix with water or wine, add to must just before M/L addition

### Possible Additions

**Noblesse**; Dose: 30 gr/hL \_\_\_\_\_ gr. Add at 1/3 AF in 10 times wt in water or juice / must  
**Nutrient Vit End**, dose: 30 - 40 g/hL \_\_\_\_\_ gr, if sluggish add in last 1/3 AF to water /juice.