

Oenological Kit

Product	Description	Application							Dosage (ppm)
		Juice/must	Fermentation	Maturation	Finishing	White	Red	Rosé	
Pro Tanin R	Fermentation: Proanthocyanidic tannin. Protein removal, laccase removal, structure, antioxidant.	✓	✓	✓			✓		50-400
Tanin Gallique Alcool	Tannin: Fluffy white. Laccase removal, protein removal, antioxidant.	✓	✓			✓		✓	30-150
Softan Vinification	Colour stabilisation: Catechin/proanthocyanidic + polysaccharide		✓				✓		50-400
Softan Power	Structure: Proanthocyanidic + untoasted French oak + polysaccharide		✓	✓			✓		50-400
Softan Sweetness	Volume & aroma: Proanthocyanidic + toasted & untoasted French oak + polysaccharide			✓	✓	✓	✓	✓	1-200
Softan Finition	Finishing: Toasted French oak tannin & polysaccharide.			✓		✓	✓	✓	1-100
Vinitan Advance	Structure: 100 % grape tannin.	✓	✓	✓			✓		50-300
Tan'Excellence	Structure/colour stabilisation/redox management. Grape and oak tannin.		✓	✓			✓		50-200
Tan & Sense Volume	Tannin: Volume. Pure untoasted French oak extract.			✓	✓	✓	✓	✓	1-100
Tan & Sense Forte	Tannin: Structure & sweetness. Pure toasted French oak extract.			✓	✓	✓	✓		1-200
Tan & Sense Origin	Tannin: Volume, aromatics, redox potential. Lightly toasted French oak extract.			✓	✓	✓	✓	✓	1-200
Tan & Sense Expression	Tannin: Structure & sweetness. Pure medium-toasted French oak + white grape skin tannins.			✓	✓	✓	✓	✓	1-200
Greenfine Rosé (Mix)	Pea protein + PVPP for phenolic removal. Vegan-friendly.	✓				✓		✓	150-800
Greenfine Must	100 % pea protein for removing phenolics. Vegan-friendly.	✓		✓	✓	✓	✓	✓	100-500
Greenfine X-Press	Pea protein + PVPP + Ca bentonite + chitin-glucan. Vegan-friendly.	✓				✓		✓	100-1000
Greenfine Intense	Pea protein + PVPP + Ca bentonite + decolourising carbon. Vegan-friendly.	✓				✓		✓	100-1200
Greenfine Nature	Pea protein + inactivated yeast + Ca bentonite. Vegan-friendly.	✓			✓	✓	✓	✓	100-800
Manno'Sense	Mannoprotein solution derived from yeast for modulating astringency, mouthfeel and stabilisation.				✓	✓	✓	✓	250-1500
Colle de poisson	Isinglass. Strong clarification of white and rosé wines.			✓		✓		✓	10-30
Vinogom	Gum Arabic solution for mouthfeel and wine colloidal stabilisation.				✓	✓	✓	✓	50-300
Geldor	15% Porcine gelatine for wine aromatic preservation.	✓		✓		✓	✓	✓	150-700
Gelatine special vins fins	10% Porcine gelatine with high charge density for rapid reaction with phenolics.	✓		✓		✓	✓	✓	200-1000
Active G bentonite	Compact and fast settling calcium dominant bentonite. Maximum wine recovery, minimum lees.	✓	✓	✓		✓		✓	500-2500
Puranit UF bentonite	Sand-free calcium bentonite for cross-flow system compliance.	✓	✓	✓		✓		✓	250-1500

Contact details

VIC office	03 9564 7029
NSW	Russell May 0467 786 314
QLD	Phil Munsie 0491 732 151
VIC	Greg Mitchell 0492 828 482
SA/TAS	Paul Bowyer 0401 446 119
WA/SA	Steve Brunato 0405 121 271

info@bhftechnologies.com.au
russell@bhftechnologies.com.au
phil@bhftechnologies.com.au
greg@bhftechnologies.com.au
paul@bhftechnologies.com.au
steve@bhftechnologies.com.au