

Wine Treatment
SIHA® OnLees

Improve of wine mouthfeel by wine treatment product

SIHA OnLees is a wine treatment product based on specific inactive yeast preparation. The inactive yeast preparation is comparable with a classical yeast fining process in wines with specific characteristics. The application of SIHA OnLees improves the mouthfeel of wines and balance the phenolic components and polysaccharides during the storage of wines.

The effect of inactive yeast preparations on the mouthfeel of wine:

- Improve of the overall impression of wines
- Release of specific polysaccharides to buffer the astringency of wines
- Impression of “dry tannins” are reduced in wines

After the alcoholic fermentation, after 1. racking and during wine storage, the addition of SIHA OnLees is possible. The goal is a yeast fining effect (Batonnage) by meaning to buffer the wines by changing the colloidal structure of wines. Additionally, SIHA OnLees reduce the taste impression “dry”, “astringent” and “phenolic”.

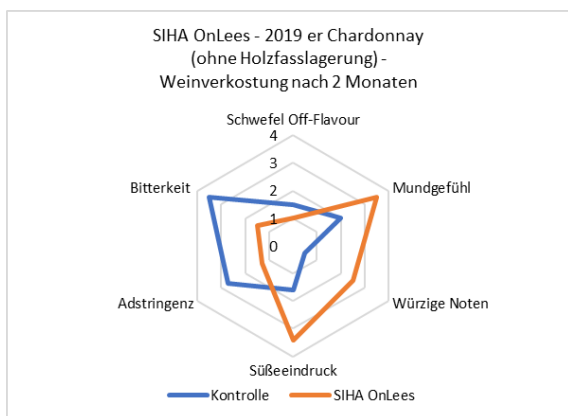


Fig.1: Tasting results – sensory assessment of a Chardonnay wine

Application

SIHA OnLees can be used during all stages of wine storage by meaning after alcoholic fermentation, after 1. racking and during wine storage. The excellent solubility of the product allows the user to directly determine the dosage amounts in a preliminary test.

The addition of SIHA OnLees releases specific proteins. These proteins reduce and mask the astringency and increase the impression of sweetness in wines.

Dosage

SIHA OnLees can be added at any time during the vinification process.

Intended application	Application quantity	
	White wine lb/1,000 gal (g/hl)	Red wine lb/1,000 gal (g/hl)
Buffering effect	0.1-0.4 (1-5)	0.4-0.8 (5-10)
Dry, musty wines	0.1-0.8 (1-10)	0.8-1.3 10-15

One-part SIHA OnLees can be dissolved in ten parts of water or wine and is completely dissolved after stirring.

Safety

When used as directed and handled correctly, there are no known unfavorable effects associated with this product.

Further information on safety can be found in the Material Safety Data Sheet, which is available for download from our website.

Storage

SIHA OnLees is packaged in polyethylene bags. The product is not vacuum-packed.

SIHA OnLees can be stored for a period of three years as long as the packaging remains intact.

Use up any remaining product quickly once the packaging is opened.

Delivery Information

SIHA OnLees is sold under article no. 96.035 and is available in the following package sizes:

2.205 lb (1,0 kg)	PE-bags
10 x 2.205 lb (1,0 kg)	PE-bags in carton

Certified Quality

SIHA OnLees is inspected regularly during the production process to ensure uniformly high product quality.

Strict controls are carried out immediately prior to and during final packaging.

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