



# **WINE & CIDER PRODUCT GUIDE**

**2025**



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# THE BEST RESULTS COME FROM THE BEST INGREDIENTS

Many of you have been with us for years, and we're excited to continue strengthening our partnership. For those who are new (or new to RahrBSG), welcome!

Since 2004, we have been distributing brewing ingredients to innovative brewers across the U.S., aiming to meet the growing demand for high-quality, diverse ingredients. As we have expanded, so too has our dedication to the world of fermented beverages, now encompassing wine, distilling, cider, and homebrewing across North America.

This journey wouldn't have been possible without you—our valued customers. From the very beginning, we've approached our relationships as partnerships, recognizing that our success is directly tied to yours. This belief is the foundation of our diverse ingredient portfolio, our commitment to quality, our dedication to exceptional service, our technical support and expertise, our logistical excellence, and our fair, competitive pricing.

Our team is composed of experts and professionals from the brewing, winemaking, distilling, and homebrewing fields. They offer unique insights, passion, and skills, making them more like consultants than salespeople. With thirteen strategically located distribution centers across the United States and Canada, plus a dedicated hop processing facility in the Pacific Northwest, we're equipped to serve breweries, wineries, distilleries, retailers, or cideries of any size, anywhere in North America.

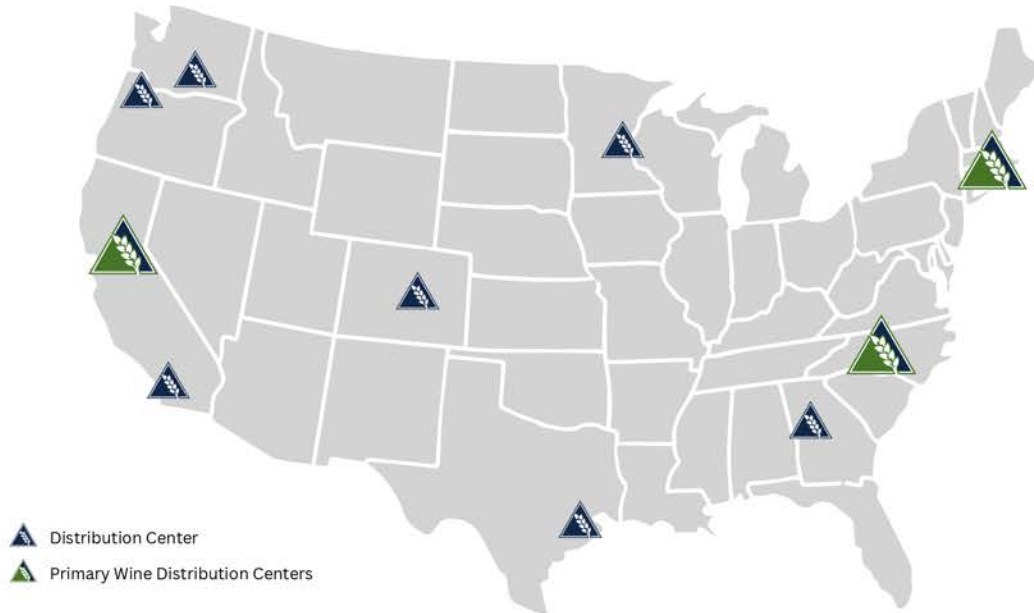
We are constantly exploring new and exciting raw materials to help you expand your portfolio and refine your processes—many of which you'll find in this catalog, with more to come. In 2018, we expanded our food safety and quality programs to align with the increasingly global nature of our industry and to share valuable information with our customers to navigate these regulations as producers and retailers. You can find these and other resources online at [rahrbsg.com](http://rahrbsg.com).

At RahrBSG, we are committed to supporting the communities and industries we serve. Like you, we believe that this work should be challenging, rewarding, and fun. We look forward to facing challenges and celebrating successes together in the years to come.



# About RahrBSG

## U.S. DISTRIBUTION CENTERS



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### WASHINGTON

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Vancouver, WA 98661

5150 Yakima Valley Hwy.  
Wapato, WA 98951

## CONTACT US

Whether you need assistance with an order, a technical question, pricing, or anything else, RahrBSG's customer care team is just a call or click away.



1-800-585-5562



wine@rahrbsg.com



www.rahrbsg.com



@RahrBSG



1-800-585-5562

rahrbsg.com

wine@rahrbsg.com



## Our Key Wine Suppliers



RahrBSG carries a portfolio of premium equipment and ingredients from hundreds of suppliers. To view our entire product range, please visit [RahrBSG.com](http://RahrBSG.com)

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**RahrBSG**



# CELLAR CHEMICALS

## Acids & Additives

Acid Blend  
Calcium Carbonate  
Citric Acid  
Glycerin, 99% Pure  
Lactic Acid, 88% Solution  
Malic Acid  
Phosphoric Acid, 75% solution  
Potassium Bitartrate (Cream of Tartar)  
Potassium Carbonate  
Potassium Metabisulfite (KMBS)  
Potassium Sorbate  
Sodium Percarbonate  
Tartaric Acid

## Cleaning & Sanitation

B-Brite  
BLC® Beverage System Cleaner  
BTF® Iodophor Sanitizer  
Five Star Acid #5  
Five Star Acid #6  
Five Star PBW Cleaner  
Five Star PBW Liquid Cleaner  
Five Star Star San  
Five Star Saniclean  
Five Star Star-Xene  
Five Star Super CIP  
Soda Ash (Sodium Carbonate)  
Liquid Timsen Quaternary Ammonia

# CELLAR CHEMICALS

## ACIDS & ADDITIVES

Acids and additives are essential in winemaking to maintain the final product's stability, balance, and flavor consistency. They play a critical role in preserving wine, preventing spoilage, and enhancing characteristics like acidity, color, and aroma.

RahrBSG always recommends performing bench trials to determine the precise impact of many acids and additives in our catalog before applying them to the entire batch.

Effects of these products on stability and acidity in your finished wine can vary depending on many factors.

Please get in touch with us directly for further support in their usage or to request a quote on bulk quantities.

### ACID BLEND

A premium combination of citric (45%), malic (45%) and tartaric (10%) acids used to increase the acidity of wine. An acid test kit (acidometer) may be used to determine the acidity and usage.

**Usage:** 10 g/hL will adjust titratable acidity by approximately 1 g/L

Pack Size	SKU
55 lb	BZZ7300D
5 lb	BZZ7300C
1 lb	BZZ7300B
2 oz	BZZ7300

### CALCIUM CARBONATE

Calcium Carbonate ( $\text{CaCO}_3$ ), aka chalk, is used to reduce acidity in wines without affecting the overall balance of the wine. It reacts with excess tartaric acid in the wine, precipitating out as calcium tartrate.

**Usage:** 1–3 g/hL will reduce your titratable acidity by approximately 0.1 g/L

Pack Size	SKU
50 lb	BZZZ1316
5 lb	BZZ7325C
1 oz	BZZ1316A





## CITRIC ACID

Citric Acid is used primarily to adjust total acidity. It also helps enhance freshness and preserve the color in white wines. It is particularly useful in cases where high acidity is desired but the wine needs to retain a smoother, less astringent profile compared to tartaric acid.

Pack Size	SKU
50 lb	BZZZ1330
5 lb	BZZZ7330C
1 lb	BZZZ1325
2 oz	BZZZ7330A

Citric acid is not often recommended for use in red wines or mature wines as it can contribute to a less desirable flavor profile. Granules should be dissolved in water before being added to the wine.

**Usage:** 1–3 g/hL will increase your titratable acidity by 0.1 g/hL

## GLYCERIN, 99% PURE

99.7% pure, food grade, Kosher-certified glycerin. Glycerin will soften the wine and add body, creating a smoother texture without affecting the flavor too significantly. It is particularly useful in high-alcohol wines or those with a rough finish.

Pack Size	SKU
1 gal	BZZZ3101

**Usage:** 10 g/hL will adjust titratable acidity by approximately 1 g/L

## LACTIC ACID, 88% SOLUTION

Lactic Acid is a common additive in winemaking, primarily used to lower pH and adjust acidity in wines. It can also contribute to a smoother, rounder mouthfeel, and is often used in wines that undergo malolactic fermentation (MLF) to help reduce the harshness of malic acid, enhancing the wine's overall structure and balance.

Pack Size	SKU
250 kg	BZZZ7137Z
20 kg	BZZZ1335
8.8 lb	BZZZ1334
4 oz	BZZZ7137A

**Usage:** 10–20 mL/hL will reduce your pH by approximately 0.1

## MALIC ACID

Malic Acid is an important acid used in wine and cider making to adjust acidity and balance the flavor profile of wines, especially those that are intended to have high freshness and sharp acidity, like white wines and some red wines.

Malic acid is naturally found in fruits like apples and grapes, contributing to the tart, crisp character of many wines.

**Usage:** 10–20 g/hL of Malic Acid will raise titratable acidity by approximately 1 g/L in most wines

Pack Size	SKU
50 lb	WZZZ1551
5 lb	BZZ7355C
1 lb	BZZ7355A
2 oz	BZZZ7355

## PHOSPHORIC ACID, 75% SOLUTION

Can help to lower pH when wines are too alkaline, contributing to a more stable, fresh profile, especially in white wines, sparkling wines, and some reds.

**Usage:** 1–2 mL per hL of 75% phosphoric acid can lower the pH by approximately 0.1

Pack Size	SKU
1 gal (Case/4)	EZZZ5121

## POTASSIUM BITARTRATE (CREAM OF TARTAR)

Potassium Bitartrate (cream of tartar) acts as a “seeding” agent during cold stabilization, to hasten tartrate precipitation. The finely powdered crystals act as nuclei for crystallization of tartaric acid from the wine.

**Usage:** 40–100 g/hL is stirred into the wine when it has reached its coldest temperature, then allowed to settle.

Pack Size	SKU
55 lb	WZZZ1517



## POTASSIUM CARBONATE

Potassium Carbonate reduces acid in wine. The added potassium also helps precipitate tartrates in low-pH grape wines. Wine must be chilled for complete precipitation. Preferred over calcium carbonate (which is a time-dependent precipitation), potassium carbonate is temperature-dependent.

Pack Size	SKU
25 kg	WZZZ1532
5 kg	WZZZ1531
2 oz	WZZZ1530

**Usage:** 67 g/hL reduces titratable acidity by approximately 1 g/L.

## POTASSIUM METABISULFITE (KMBS)

Potassium Metabisulfite (KMBS) adds sulfur dioxide (SO<sub>2</sub>) for microbial stability, oxidation prevention, or sanitization.

5–10 g/hL will suppress wild yeast and bacteria before fermentation. Use a titration test kit or similar method to measure free and total SO<sub>2</sub> after additions.

Pack Size	SKU
55 lb	WZZZ1539
5 lb	WZZZ1529
1 lb	WZZZ1528
2oz	WZZZ1537

**Usage:** 10–15 g/hL increases free SO<sub>2</sub> by approximately 50 mg/L in wines and ciders depending on pH.

For equipment cleaning, use a solution of 1-2g/L to achieve strong antimicrobial effects. High concentrations of sulfur dioxide gas are irritating and toxic. Use in a well-ventilated area. After applying the solution to your equipment, the items must be rinsed with clean, cold water.

## POTASSIUM SORBATE

Used in winemaking to inhibit yeast growth and prevent fermentation in wines with residual sugar.

Avoid using potassium sorbate in wines prone to malolactic fermentation (MLF), as this can produce undesirable geraniol (geranium-like) aromas.

Pack Size	SKU
22.7 kg	WZZZ1523
2.25 kg	BZZ7381C
1 oz	WZZZ1525

**Usage:** Use 100–200 g/hL, less for drier wines and more for sweet/semi-sweet wines. Works best when combined with sufficient free SO<sub>2</sub> (at least 25–50 mg/L, depending on pH) to protect against spoilage and oxidation.



## SODIUM PERCARBONATE

Sodium Percarbonate is a water-soluble chemical compound of sodium carbonate (Soda Ash) and hydrogen peroxide that removes organic residues, stains, and biofilms from equipment and barrels.

Pack Size	SKU
50 lb	WZZZ1800

**Usage:** For general cleaning use 4–8 g/L, depending on the level of cleaning required. Rinse thoroughly with clean, warm water to remove all residue, including soda ash by-products. Follow with a sanitizing agent like potassium metabisulfite for additional microbial control.

## TARTARIC ACID

Tartaric acid is a naturally occurring acid in wine and plays a significant role in balancing acidity, contributing to the wine's flavor profile and stability.

**Usage:** 75 g/hL of tartaric acid will increase your titratable acidity by approximately 1 g/L.

Pack Size	SKU
55 lb	WZZZ1542
5 lb	BZZ7395C
1 lb	BZZ7395B
2 oz	BZZZ7310

# CLEANING & SANITATION

Streamline cleaning and sanitizing in your winery with RahrBSG's full range of eco-friendly, professional-grade products, perfect for winemaking, cider or mead making and all beverage production. Proper cleaning is crucial to prevent contamination, ensure consistent product quality, and maintain a wine, cider, or mead's flavor and aroma integrity.

## B-BRITE™

B-BRITE™ is an eco-friendly cleaner that uses sodium percarbonate and sodium carbonate to remove stains, beerstone, and other fermentation residues. It contains no chlorine and no disulfites (contrast sodium metabisulfite and potassium metabisulfite).

While it is not a sanitizer or disinfectant, B-BRITE™ has moderate antimicrobial properties that are beneficial in fermentation. It is safe to use on all materials.

Pack Size	SKU
40 lb	EZZ7000C
5 lb	EZZ7000B
8 oz	EZZ7000A

**Usage:** Dissolve one tablespoon of B-BRITE™ per gallon of warm water (4 mL per L). Wash equipment with B-BRITE™ solution and then rinse with clear, cold water. For descaling of significant mineral buildup, a 20-30 minute soak in B-BRITE™ solution might be required. Rinse with clear, cold water after soaking.



## BLC® BEVERAGE SYSTEM CLEANER

Alkaline-based line cleaner loosens beerstone, biomass, organics, and mineral deposits from commercial and home draft systems. Designed for direct-draw systems, tap boxes, or any short run systems, including kegerators and draft systems. Dissolves quickly in cold or warm water, and works with all electrical, mechanical, and hand-driven line cleaning equipment.

**Usage:** 1/2 oz per quart of water

Pack Size	SKU
32 oz	EZZ7020B
4 oz	EZZ7020A



## BTF® IODOPHOR SANITIZER

BTF® Iodophor is an iodine-based odorless and tasteless sanitizer that's safe to use on all your brewing and winemaking equipment: kettles, pails, tanks, vats, bottles, and more. This low-foaming formula is superior to other brands of Iodophor for winemaking. It's gentle on hands, requires no rinsing, and leaves no residual taste or odor.

**Usage:** 1 tsp (5 mL) of BTF® Iodophor with 1.5 gal (5.67 L) of water. Allow 2 minutes of contact time for the sanitizer to be effective. Rinsing is not necessary.

Pack Size	SKU
1 gal cs/4	EZZZ9925
32oz	EZZ7010B
16oz	EZZ7010C
4oz	EZZ7010A

## FIVE STAR ACID #5

Five Star Acid Cleaner #5 is a cleaning product used in winemaking, brewery, cideries, meaderies, distilleries, and many other food processing facilities to remove organic residues, stains, and mineral deposits from equipment like fermenters and tanks. It is specifically designed to clean winemaking tools and surfaces that may accumulate tartaric acid crystals, calcium deposits, and organic residues.

**Usage:** 15–30 ml per gallon of water

Pack Size	SKU
1 gal cs/4	BZZZ2117



## FIVE STAR ACID #6

A highly deterrentive acid cleaner designed to be used in CO2 environments such as kegs and brite tanks. Low-foaming action quickly penetrates dried beer and hard to remove scale. When used in CO2 environments, alkaline/caustic step can be eliminated because of added detergents.

**Usage:** 60 mL per gallon of water

Pack Size	SKU
1 gal cs/4	EZZX5021

## FIVE STAR PBW CLEANER

PBW is a buffered alkaline detergent that has been proven to be an effective substitute for caustic soda cleaners. It is safe on skin as well as soft metals such as stainless steel, aluminum, and plastics. PBW uses active oxygen to penetrate carbon or protein soils and is not affected by hard water.

Pack Size	SKU
50 lb	BZZZ2101
4 lb	EZZ7078C
1 lb	EZZ7078B

The oxygen also helps in reducing biochemical oxygen demand (BOD) and chemical oxygen demand (COD) in wastewater, which is an added environmental benefit.

PBW has been formulated as a clean-in-place (CIP) cleaner and is very effective in removing protein soils found on brew kettles, fermenters, conditioning tanks, filters, and all packaging areas.

**Usage:** 30–60 mL per gallon of water

## FIVE STAR PBW LIQUID CLEANER

For the professional who prefers a liquid format, especially for cleaning packaging lines. This cleaner is a safe, non-hazardous buffered alkaline cleaner which can be used for almost everything in your brewery. Created specifically for craft beverage equipment and with safety in mind.

Pack Size	SKU
5 gal	EZZ7078N
1 gal cs/4	EZZ7078M
32oz cs/10	EZZ7078L

**Usage:** 30–60 mL per gallon of water



## FIVE STAR STAR SAN

A self-foaming sanitizer, which helps to penetrate cracks and crevices. Odorless, flavorless, biodegradable, and environmentally friendly. Will not harm septic systems. Reduces water spotting and can be used without rinsing when used at the recommended dilution.

Star San is a blend of phosphoric acid and dodecylbenzenesulfonic acid. This synergistic blend provides a unique system that is unaffected by excessive organic soils. It is not recommended to use Star San on soft metals.

**Usage:** Can be used as no-rinse sanitizer if under 300 ppm. 1 oz per 5 gal = 300 ppm

Pack Size	SKU
1 gal cs/4	EZZX5165
32oz cs/10	BZZZ2113
16oz cs/12	BZZZ2112
8oz cs/24	BZZZ2109



## FIVE STAR SANICLEAN

Saniclean is a low-foaming acid anionic final rinse, designed to be no-rinse if used under 200 ppm. Used by professional brewers for years as a low-foaming alternative to products such as Star San, this final rinse creates an acid state in your equipment, making it ideal for daily use.

**Usage:** 1 oz per gallon of water

Pack Size	SKU
1 gal cs/4	BZZZ2116
32oz cs/10	BZZZ2115

## FIVE STAR STAR-XENE

Stabilized chlorine dioxide, best known for being economical, convenient, and excellent in CIP applications. Must be activated with Citric Acid.

Pack Size	SKU
5 gal	EZZX5153

Best used as a no-foam final rinse sanitizer for wine and alcoholic beverage production equipment to ensure thorough microbial control.

**Usage:** 1–2 oz per gallon of water

## FIVE STAR SUPER CIP

Five Star Super CIP is a powerful, alkaline-based cleaner designed for cleaning and sanitizing CIP (Clean-In-Place) systems, tanks, fermenters, and other winemaking or brewing equipment. It's effective at removing stubborn organic and inorganic residues, including proteins, oils, tartrates, and mineral buildup.

**Usage:** 1/2–1 oz per gallon of water

Pack Size	SKU
50 lb	EZZX5171

## SODA ASH (SODIUM CARBONATE)

Soda Ash (sodium carbonate) is used primarily to remove tartrates in wine barrels.

Fill the barrel half full with hot water, add the dissolved soda ash, and mix well. Bung the barrel tight and roll it around for 12 hours. Rinse thoroughly after emptying the barrel.

**Usage:** 2 oz per 3 gal of water

Pack Size	SKU
50 lb	WZZZ1806
1 lb	EZZ7070B

## LIQUID TIMSEN QUATERNARY AMMONIA

A powerful quaternary ammonium cleaner and sanitizer, widely used in winemaking, brewing, and food processing industries. It is effective in sanitizing equipment, tanks, barrels, and other surfaces by killing a broad range of microorganisms, including bacteria, yeasts, molds, and viruses.

### Major advantages:

- Non-toxic
- Non-irritating
- Non-bleaching
- Non-volatile

**Usage:** 1–2 oz per gallon

Pack Size	SKU
1 gal	WZZZ1811

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# ENZYMES & POLYSACCHARIDES

## **Pinnacle™ Enzymes**

Zym Clar  
Zym Clar+  
Zym Color  
Zym Ruby  
Zym White Extract

## **Pinnacle™ Polysaccharides**

Absolute MP  
Ferm MP  
Wine MP

## **Additional Enzymes**

Pectic Enzyme Powder  
Rapidase® Press Pectic Enzyme Liquid Solution

# PINNACLE™

by AB Biotek

## Pinnacle™ Enzymes

Enzymes play a definitive role in the ancient and complex process of winemaking. From a scientific and technical point of view, wine can be seen as the product of enzymatic transformation of grape juice. From the pre-fermentation stage, through fermentation, post-fermentation and aging, enzymes are the major driving forces catalyzing various biotransformation reactions.



Imagine a pair of scissors cutting a piece of paper again and again and again, resulting in many smaller pieces of paper; that is exactly how an enzyme works in grapes and wine. Whether it be for clarification, extraction, filtration or other purpose, enzymes are simply a natural ingredient to accelerate reactions. AB Biotek has collaborated with leading enzyme manufacturers to identify the most efficient and highly active enzymes available in the wine market today. Dosage rate, time and temperature are the three critical parameters to consider when adding enzymes to grape juice or wine.

## Attributes of Pinnacle™ Enzymes

Product	Type	Application	Dosage	25 kg	1 kg
Zym Clar	Pectolytic enzyme preparation	Settling	2 - 4 mL/hL	WZZZ2129	WZZZ2128
Zym Clar+	Pectolytic enzyme preparation	Clarification	1.5 - 4 mL/hL	WZZZ2127	WZZZ2126
Zym Color	Granulated Pectinase; cellulase and $\beta$ -glucanase side activity	Color and Polyphenil extraction	3 g/100kg	WZZZ2130	-
Zym Ruby	Liquid Pectinase	Aroma and color extraction	3 - 5 mL/100kg	WZZZ2123	WZZZ2122
Zym White Extract	Liquid Pectinase	Rapid juice extraction	3 - 5 mL/100kg	WZZZ2125	WZZZ2124





## CHARACTERISTICS

## APPLICATIONS

## ADVANTAGES

### Zym Clar

- Pinnacle Zym Clar **enables quick depectinization, reduces viscosity** and turbidity of must during settling.

- Pinnacle Zym Clar is a **versatile clarifying enzyme** suitable for white/rosé musts.
- Pinnacle Zym Clar **shortens settling** step by delivering more compact lees and a **clearer must**.

For **fast and compact settling of juice** – less juice and wine losses.

### Zym Clar+

- Pinnacle Zym Clar+ enables quick depectinisation of the must/wine.
- Pinnacle Zym Clar+ **reduces viscosity and turbidity of must even when settling conditions are difficult**.

- Pinnacle Zym Clar+ **speeds up clarification** of all white and rosé musts, as well as turbid thermo-treated red musts and red press wines.
- Settling step is shortened** delivering more compact lees and a clearer must.
- Pinnacle Zym Clar+ is **recommended for hard to settle grape varieties** with high pectin concentrations as well as low pH and/or low temperature juices.
- Pinnacle Zym Clar+ **enhances aromatic finesse** of white and rosé wines and cost of red winemaking.

For **fast clarifications of juice** – clean, elegant white wines.

### Zym Color

- Pinnacle Zym Color is a concentrated granulated pectinase enzyme with cellulase and  $\beta$ -glucanase side activities specifically formulated to **accelerate color and polyphenol extraction**.
- The increased anthocyanin-polyphenol polymerization **stabilizes color** and soften the tannins.
- Using Pinnacle Zym Color limits punchdowns and racking thus **avoiding bitter tannins** and astringency.

- Treatment with Pinnacle Zym Color increases color extraction and stability.
- Pinnacle Zym Color **facilitates draining, pressing, clarification and filtration** of the wine.
- Pinnacle Zym Color is used in **maceration and cold soaking**.
- Pinnacle Zym Color is particularly **recommended for full bodied red wines** with complex aromatic profile, better structure and softer tannins.

For **fast color and polyphenol extraction** – can lead to earlier drinkable wines.

### Zym Ruby

- Pinnacle Zym Ruby breaks down grape pectin chains, **enabling a quicker extraction of aroma precursors** contained in red grape skins.
- Secondary activity of hemicellulase in Pinnacle Zym Ruby **facilitates color and tannin extraction**.
- Pinnacle Zym Ruby reduces maceration time and increases free-run juice yields. The pectinase lyses the pectin substances **improving clarification of the must** with more compact sediments.

- Pinnacle Zym Ruby is optimum for **light, aromatic, ready to drink reds**.
- Suitable for maceration and cold soaking.
- When used on thermo-treated grapes Pinnacle Zym Ruby **improve pressability**.

For **faster maceration** – can lead to dark red fuller body wines.

### Zym White Extract

- Pinnacle Zym White Extract **reduces the viscosity of the mash**, which allows easier pressing.
- Using Pinnacle Zym White Extract eases juice extraction with shorter pressing cycles and higher juice yields.
- Reduced time in the press preserves must from oxidation, thus **extracting all the aromatic and color potential of grapes**. The pectinase lyses the pectin substances, hence improving clarification of the must.

- Pinnacle Zym White Extract is used in white and rosé wine production to **improve juice extraction and clarification of the must**.
- It **extracts more varietal aromas from grapes**, thus increases aromatic potential of the wine.

**Maximize juice and aroma extraction** – more aromatic wines

# Pinnacle™ Polysaccharides

PINNACLE™		POLYSACCHARIDES		
	CHARACTERISTICS	APPLICATIONS	ADVANTAGES	PACK SIZE
ABSOLUTE MP	<ul style="list-style-type: none"> <li>Pinnacle Absolute MP is a pure yeast mannoprotein extracted from yeast cell walls and is <b>completely soluble</b>.</li> <li>Pinnacle Absolute MP has a <b>clear smoothing effect</b> by reducing astringency of aggressive grape and wood tannins.</li> </ul>	<ul style="list-style-type: none"> <li>Pinnacle Absolute MP is a solution to <b>improve mouthfeel</b> and complexity of white and red wines aged in oak or stainless steel.</li> <li>Pinnacle Absolute MP contributes to protein and tartaric stabilization of the wine.</li> <li>Pinnacle Absolute MP has an <b>immediate and obvious sensorial effect</b>, improving mouthfeel and flavor of the wine.</li> <li>Requires <b>12 to 48 hours</b> (depending on temperature) to be 100% dissolved into wine, ready for bottling.</li> </ul>	Yeast mannoproteins – can lead to complex wines with <b>improved mouthfeel</b> .	<b>500 g:</b> WZZZ2111
	<ul style="list-style-type: none"> <li>Pinnacle Ferm MP is an <b>organic</b> (ammonium salt-free) yeast derivate</li> <li>Slow release of amino acids regulates fermentation and gives a <b>fresher aromatic profile</b> (floral).</li> <li>The lysis of yeast cell walls releases mannoproteins. High molecular weight mannoproteins interact with polyphenols and form stable soluble complexes which <b>preserve color and increase mouthfeel</b>.</li> <li>Pinnacle Ferm MP provides mouthfeel, <b>color stabilization and nutrition at the same time</b>.</li> </ul>	<ul style="list-style-type: none"> <li>Pinnacle Ferm MP is a great tool for all red wines to:               <ul style="list-style-type: none"> <li>Stabilize the color</li> <li>Round green/harsh tannins</li> </ul> </li> <li>Integrate the structure of full bodied red wines.</li> <li>Pinnacle Ferm MP does not interfere with the varietal aromatic expression of the wine and provides a brighter red color.</li> <li>Pinnacle Ferm MP is ideal for high quality wine to be aged in wood, or to shorten the wine ageing step (e.g. early bottled wines or large volumes in bulk).</li> </ul>	Inactive yeast – can lead to <b>aromatic, color stable full-bodied wines</b> .	<b>15 kg:</b> WZZZ1280  <b>1 kg:</b> WZZZ2112
	<ul style="list-style-type: none"> <li>Pinnacle Wine MP is a blend of specific hydrolyzed yeast cell walls that have a high concentration of <b>naturally occurring mannoproteins</b>.</li> <li>Pinnacle Wine MP is odorless and there are no dying cells thus <b>no risk of off flavor</b>.</li> <li>Pinnacle Wine MP generates clean, pure endogenic non-reductive lees with no risk of contamination from its addition.</li> <li>Ageing wine with Pinnacle Wine MP:               <ul style="list-style-type: none"> <li><b>Smooths</b> grape and wood tannins of red wines.</li> <li>Contributes to aromatic complexity.</li> <li>Enhances <b>flavor and roundness</b> of the wine.</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>Pinnacle Wine MP is the solution to <b>build structure</b> in the wine after alcoholic fermentation.</li> <li>Pinnacle Wine MP contributes to protein and tartaric stabilization of the wine.</li> <li>Pinnacle Wine MP provides the advantages of a long “bâtonnage” with shortened time (15 days vs 15 months!) thus <b>optimizes cost</b>.</li> <li>Pinnacle Wine MP <b>preserves and stabilizes the color</b> of top quality red wines aged in stainless-steel or wood.</li> </ul>	Yeast cell walls – for <b>well preserved, stable long-lasting</b> wine.	<b>500 g:</b> WZZZ2113

The table above gives an overview of Pinnacle™ Polysaccharides. For more detailed information, please visit [RahrBSG.com](http://RahrBSG.com)



# Additional Enzymes

## PECTIC ENZYME POWDER

Pectic enzyme increases juice yield and destroys haze-causing pectin cells from wines made with pectin rich fruits.

Add Pectic Enzyme to crushed fruit to increase the extraction of body and color from the pulp during the primary fermentation and during pressing.

**Usage:** 50 - 100 g/hL

Pack Size	SKU
1 lb	BZZ7371B
1 oz	BZZ7371A

## RAPIDASE® PRESS PECTIC ENZYME LIQUID SOLUTION

Enzyme preparation for food use containing polygalacturonase (pectinase) derived from a selected strain of *Aspergillus niger*.

Rapidae® Press is a classical pectinase containing a variety of enzyme activities required for smooth fruit wine making. These activities break down the pectin structure in fruits and vegetables, reducing viscosity and pectin haze, and contributing for a better filtration performance.

Pack Size	SKU
20 kg	BZZ7369Z
500 mL	BZZZ1755
1/2 oz	BZZ7370A

**Usage:**

Fruit	Dosage	Recommendation
Apple (beginning of processing season)	40 - 75 g/ton	45 - 60 min at ambient T°
Apple (end of processing season)	50 - 100 g/ton	45 - 60 min at ambient T°
Strawberry	100 - 150 g / ton	30 - 60 min at 68°F (20°C)
Raspberry	100 - 150 g / ton	30 - 60 min at 68°F (20°C)





# FILTRATION & FINING

## **Filtrox® Filter Sheets**

Filtrox FibraFix® Sheets  
Filtrox Librasorb® Sheets  
Filtrox Activasorb® Sheets  
Filtrox CarboFil® Sheets

## **Graver Filter Cartridges**

GFC™ Glass Fiber Cartridge  
QCR™ Polypropylene Cartridge  
QXL™ Polypropylene Cartridge  
ZTEC™ WB Polyethersulfone Cartridge

## **Fining Agents**

Bentonite, Volclay® KWK Food Grade  
Kerry Biofine® Clear  
Chitosan Fining Agent  
Hotmix Sparkolloid Powder  
Kieselsohl  
Liquid Isinglass  
Rice Hulls  
Vegan Chitosan

## **Diatomaceous Earth (DE) Filter Aids**

Celite Standard Super-Cel® Z  
Celite® 512 Z  
Celite Hyflo Super Cel® Z  
Celite Fibra-Cel® SW-10

## **Straining & Filter Bags**

Coarse Mesh Nylon Bags  
Fine Mesh Nylon Bags

## **Filter Jets**

Buon Vino Filter Jets  
Buon Vino Filter Jet Pads



# FILTRATION & FINING

## FILTROX® FILTER SHEETS

### FILTROX FIBRAFIX® AF HIGH QUALITY DEPTH FILTER SHEETS FOR FINE WINE AND STERILE WINE FILTRATION

FibraFix® depth filter sheets represent an approved and established filtration technology for solid liquid separation. The three-dimensional medium assures superior retention capacity for solid particles at a high flow rate. All materials are food grade and FDA approved.

Dirt holding capacity of a FibraFix® depth filter sheet can be up to 4 kg per m<sup>2</sup>.



In the filtration process, solid particles are slowed down and eventually retained by the tortuous path inside the filter sheet and by electrokinetical interactions ("zeta potential"). Through this unique mechanism, a high capacity (long lifetime of filter until plugging) can be achieved.

Filtrox FibraFix® Sheet Grade	Retention Rate (µm)	Max. Flow Rate Per 40x40cm Sheet	Max. Differential Pressure	Application	40 x 40 cm Case of 100
AF 21	6 – 15	30 gal / hr 112 L / hr	2.5 bar 36 psi	prefiltration fruit wine	BZZZ1440
AF 31	5 – 12	21 gal / hr 80 L / hr	1.5 – 2.5 bar 22 – 36 psi	clarifying filtration fruit wine, fruit juice	BZZZ1441
AF 41	4 – 9	21 gal / hr 80 L / hr	1.5 – 2.5 bar 22 – 36 psi	clarifying filtration fruit wine, fruit juice	BZZZ1442
AF 71	1.5 – 3	21 gal / hr 80 L / hr	1.5 bar 22 psi	fine filtration	BZZZ1443
AF 101	0.6 – 1.5	21 gal / hr 80 L / hr	1.5 – 2.0 bar 22 – 29 psi	fine filtration	BZZZ1444
AF 130	0.4 – 0.6	15 gal / hr 56 L / hr	1.2 bar 17 psi	cold sterile filtration of fruit juice	BZZZ1445



## FILTROX LIBRASORB® HIGH QUALITY DEPTH FILTER SHEETS FOR REMOVAL AND REDUCTION OF UNWANTED AROMAS AND FLAVORS

### LIBRASORB® TX

Depth filter sheet specifically developed to remove TCA (2, 4, 6-Trichloroanisole) and TBA (2, 4, 6-Tribromoanisole) molecules from wine and other beverages. Contrary to other methods of TCA-removal, TX sheets do not damage original aroma or flavor.

### LIBRASORB® MX

Depth filter media specifically designed to selectively reduce the concentration of unwanted off-flavor compounds associated with undesirable sensory attributes such as moldy, band-aid, medicinal, horsy, and barnyard and an astringed and metallic aftertaste.

Filtrox Librasorb® Sheet Grade	Retention Rate (µm)	Max. Differential Pressure	Application	40 x 40 cm Case of 100
Librasorb® TX	0.4 – 0.6	1.5 bar 21 psi	TCA and TCB removal	BZZZ1446
Librasorb® MX	0.8 – 3.0	1.5 bar 21 psi	off-flavor removal	Upon Request

## FILTROX ACTIVASORB® CA 16” HIGH QUALITY FILTER SHEETS

SKU: BZZZ1447

ACTIVASORB® sheets allow the user to handle powdered activated carbon (PAC) in a much cleaner way than with loose carbon powders. Decolorization, deodorization, or the removal of other trace impurities are amongst the most common applications where PAC is widely used in the pharmaceutical as well as in the food & beverage industries.

## FILTROX CARBOFIL® RW DEPTH SHEETS W/ ACTIVATED CARBON

SKU: WZZZ1431

Carbofil™ products are an efficient and clean solution for the adsorptive purification of wine. They combine the high adsorption capacity of activated carbon with the simple and safe handling of depth filter sheets.

\*Please call to check availability

# GRAVER FILTER CARTRIDGES

Removal of yeast and harmful bacterial is essential to maintain the distinct flavor and color of wine and spirits. Graver pre and final filters effectively remove these contaminants to assure the highest quality beverage.

## GFC™ GLASS FIBER CARTRIDGE

This high efficiency, disposable filter element is suited for a wide range of applications. The filter is constructed of pleated Borosilicate Microfiberglass filter media with greater surface area for high system flow rate.

Retention Rate µm	SKU Pack of 1
0.5	WZZZ1808

## QCR™ POLYPROPYLENE FILTER CARTRIDGE

High surface area polypropylene membrane filter cartridges. Consistent, reliable removal of contaminants and microorganisms.

Retention Rate µm	SKU Pack of 1
0.5	WZZZ1807
0.85	WZZZ1804

## QXL™ POLYPROPYLENE FILTER CARTRIDGE

Polypropylene “bug catcher” series. With its extra-life depth filter configuration, the QXL is designed for the filtration of industrial solutions containing agglomerated particles and gels or with high viscosity.

Retention Rate µm	SKU Pack of 1
3	WZZZ1823
5	WZZZ1809

## ZTEC™ WB POLYETHERSULFONE FILTER CARTRIDGE

ZTEC WB cartridge filters utilize a special polyethersulfone membrane to provide consistent removal of spoilage organisms and inorganic particulate. The product offers excellent retention efficiency and extended on-stream life making it an ideal filter for the clarification of beer and wine.

Retention Rate µm	SKU Pack of 1
0.45	WZZZ1810
0.65	WZZZ1802

The PES membrane, available with either 0.65 or 0.45 µm pore sizes, is designed to meet and surpass the filtration criteria necessary to maintain product quality and characteristics. Produced in an ISO Class 7 clean room, the cartridges are integrity tested during production to assure performance and consistency.





# FINING AGENTS

## BENTONITE, VOLCLAY® KWK FOOD GRADE

Used in the “fining” step of processing wine, juice, and cider for the removal of suspended solids. Particularly useful in preventing cloudiness and removing heat-sensitive proteins.

Fine granular sodium bentonite with an average particle size between 20 – 70 mesh.

**Usage:** 0.1–1.5 g/L

Pack Size	SKU
50 lb	WZZZ1503
5 lb	BZZ7320B
2 oz	WZZZ1504

## KERRY BIOFINE® CLEAR

Kerry Biofine® Clear is a purified colloidal solution of silicic acid (SiO<sub>2</sub>), in water that has been specifically formulated for the rapid sedimentation of yeast and other haze forming particles in fermented beverages. It is vegan friendly.



**Usage:** 200-2000 ppm

Pack Size	SKU
1170 kg	BZZZ1605
250 kg	BZZZ1604
25 kg	BZZZ1600
4 kg	BZZZ1599

## CHITOSAN FINING AGENT

Chitosan is an old and trusted fining agent derived from chitin, a polysaccharide found in crustacean shells. When added to wine or beer, a mild electrostatic attraction binds yeast and other particulates to the Chitosan. This accelerates the sedimentation.

**Usage:** 150–200 mL/HL

Pack Size	SKU
1 L	BZZZ7337

## HOTMIX SPARKOLLOID POWDER

A proprietary blend of natural seaweed polysaccharides in a diatomaceous earth carrier. Used especially to clarify stubborn red wines with high pH levels. Must be mixed with boiling water before use.

**Usage:** 15-50 g/hL depending on clarity requirements.

Pack Size	SKU
1 lb	BZZ7384B



## KIESELSOL

Kieselsol is a silica gel particularly effective as a fining agent for low-tannin wines. For best results use in conjunction with Chitosan or gelatin. Allow 12-48 hours to clear. Bench trials are recommended.

**Usage:** 30-50ml / hL

Pack Size	SKU
1 L	BZZZ7338

## LIQUID ISINGLASS

Easy to use premixed form. Liquid isinglass is used as a fining agent to clarify wine by binding with and removing suspended particles, improving clarity and stability. It is typically added during the final stages of winemaking, after fermentation has been completed and prior to bottling.

Allow to settle for 24-48 hours before racking. Avoid overuse, as it may strip flavors.

**Usage:** 300 mL / hL

Pack Size	SKU
1 L	BZZZ7132C
2 oz	BZZZ7132A

## RICE HULLS

Rice hulls can be mixed with white grapes during pressing to improve yield by enhancing the flow of juice. Rice hulls are inert and neutral, ensuring no impact to the flavor or aroma of the finished wine.

**Usage:** 1-3% of total grape weight added directly to the press

Pack Size	SKU
50 lb	BZZZ1406

## VEGAN CHITOSAN

A positively charged fining agent based on fungal chitosan (derived from *Aspergillus niger*) for aid in clarification of fermented alcoholic beverages. It is used to remove excess tannins, dead yeast cells, and flocculate precipitate.

**Usage:** 1 mL/L

Pack Size	SKU
1 L	BZZZ7336



# Diatomaceous Earth (DE) Filter Aids

Celite Corporation is the only supplier of high purity and high-performance diatomite filter aids to the winemaking industry. Celite is also the largest global supplier of diatomite and perlite filter aids.

Celite's high purity DE technology was implemented a decade ago at their Lompoc, CA site (the only marine diatomite mine in the world) for the pharmaceutical industry. This technology is now available to the winemaking industry in a wide selection of diatomaceous earth filter aids, called 'Celite Z grades.'

Celite Z Filter Media	Permeability (darcies)	Pore Size (Median)	50 lb
Celite Standard Super-Cel® Z	0.3	3.5 µ	BZZZ1463
Celite® 512 Z	0.5	5 µ	BZZZ1464
Celite Hyflo Super Cel® Z	1	7 µ	BZZZ1462

## CELITE FIBRA-CEL® SW-10

Celite Fibra-Cel® SW-10 is a cellulose fiber filter aid that can be used as an initial pre-coat on certain DE filters.

Pack Size	SKU
15 lb	BZZZ1465

**Usage:** recommended pre-coat range: 244-488 g/m²

# Straining & Filter Bags

## COARSE MESH NYLON BAGS

A coarse mesh nylon bag with a curved bottom and straight cut top. Useful for infusing wine with flavoring agents and tinctures, without leaving behind any particulate within the liquid. Potential uses include (but are not limited to): hops, dried fruit & spices. Hole Size is approximately 600 microns.

DRAWSTRING	
Dimensions	SKU
11 x 8"	BZZZ1181
15 x 8"	BZZZ1182
15 x 10"	BZZZ1183

NO DRAWSTRING	
Dimensions	SKU
20 x 22"	EZZZ5056
12 x 19"	EZZZ5052
18.5 x 20" (w/ elastic top)	EZZZ5058

## FINE MESH NYLON BAGS

A fine mesh nylon bag with a flat bottom that can be used for a variety of purposes in winemaking or cidermaking, such as adding an extra layer of filtration, straining fresh pressed juices, or dryhopping a cider. Hole size is about 1/64" or 397 microns.

Pack Size	SKU
18 ¾ x 19"	EZZZ5054
12 x 19"	EZZZ5050
24 x 24"	BZZZ1184
12 x 36" (w/ drawstring)	EZZZ5064

## Filter Jets

### BUON VINO FILTER JETS

Ideal for clarifying your wine, giving it the brilliance and sparkle that previously was only achieved in large scale commercial wines, the Buon Vino Super Jet is a professional advancement in small scale commercial wine making.

The Super Jet has been designed with ease and quality in mind. Wine is drawn by means of a self-prime pump into the plastic filtering plates which house the filter pads. The specially designed grooves on the plastic filtering plates direct the wine through the filter pads, allowing the unit to achieve optimum filtering capability.

Filter	Capacity	SKU
Super Jet Filter	71 gal (270 L) per hour	EZZZ6676
Mini Jet Filter	5 gal (20 L) per 15 min	EZZZ6670

### BUON VINO FILTER JET PADS

Jet Filter Pads	Microns	Mini Filter	Super Filter	
		Pack of 3	Pack of 3	Pack of 200
Coarse (#1)	8	EZZZ6671	EZZZ6677	EZZ6677B
Polish (#2)	2.5	EZZZ6672	EZZZ6678	EZZ6678B
Sterile (#3)	.5 - 1	EZZZ6673	EZZZ6679	EZZ6679B





## ACTIVE DRY WINE YEAST

Pinnacle™ Yeasts set the standard for innovation in winemaking, delivering exceptional fermentation solutions for sparkling, white, red, and rosé wines. With advanced formulations designed to enhance aroma, flavor, color, and mouthfeel, Pinnacle is the trusted choice for crafting wines of superior quality across all styles.

Craft exceptional wines with Pinnacle™ Yeast on [page 88](#)



## ENZYMES

Pinnacle™ Enzymes are tailored to optimize every stage of winemaking, from rapid settling and clarification to enhanced color and aroma extraction. With specialized solutions for white, rosé, and red wines, these enzymes ensure improved efficiency, stability, and flavor potential in every batch.

Optimize your winemaking with Pinnacle™ Enzymes on [page 20](#)

## TANNINS

Pinnacle™ Tannins offer tailored solutions to enhance wine structure, stability, and flavor, from brightening colors and stabilizing polyphenols to improving mouthfeel and oxidative protection. With specialized options like **Natura Tan**, **HT Tan**, and **Structure Tan**, these products are ideal for creating premium wines with balanced tannic profiles and lasting complexity.

Enhance your wine with Pinnacle™ Tannins on [page 68](#)



## POLSACCHARIDES

Enhance your wine with Pinnacle's yeast-based solutions: **Absolute MP** for smoother mouthfeel, **Ferm MP** for vibrant reds with stable color, and **Wine MP** for rich flavor and faster bâtonnage, all crafted for premium wine balance and stability.

Discover more about Pinnacle™ Polysaccharides on [page 22](#)

## MALOLACTIC BACTERIA

Pinnacle™ MLF Safe is a premium *Oenococcus oeni* culture for efficient malolactic fermentation in low-pH whites and high-alcohol reds. It ensures stability, enhances softness and complexity, and minimizes risks like biogenic amine production.

Perfect your ML fermentation with Pinnacle™ MLF Safe on [page 93](#)



  
by AB Biotek  
**PINNACLE**

 **AB Biotek**  
PARTNERS IN FERMENTATION™  
A business division of AB MAURI



A background image featuring laboratory glassware on a light blue surface. In the center is a beaker filled with yellow liquid. To its left, a petri dish contains several orange slices. Above the beaker, a rack holds three test tubes with blue, red, and orange caps. To the right of the beaker, a graduated cylinder with a red bulb is visible. In the foreground, a syringe with a blue plunger lies diagonally. The overall theme is scientific or culinary experimentation.

# FRUIT & FLAVORINGS

## **Fruit Flavorings**

Kerry Natural Fruit Flavorings

Kerry TasteSense™ Sweet Natural Flavoring

Mane Fruit Flavorings

## **Fruit Extracts**

Kerry Citrus Extracts

## **Fruit Powders**

## **Fruit Pureés**

Bulk Fruit Pureés

Oregon Fruit Pureés



# Fruit & Flavorings

## FRUIT FLAVORINGS

RahrBSG's range of Natural Fruit Flavorings provide excellent fruit flavor without sweetness. Fruit flavoring is an excellent way to add complexity of flavor without the complications and inconsistencies of real fruit.

**Usage:** Add fruit flavoring after fermentation is complete, when the dosage level can be assessed against the flavor of the finished beverage.

### KERRY NATURAL FRUIT FLAVORINGS

Kerry 100% natural flavorings are made from high quality raw materials, sourced from select fruit juice processors to deliver exceptional flavor and aroma.



Flavoring	Usage	5 gal	1 gal	4 oz
Apricot	0.7–1.1 mL/L	AZZ8067C		
Blackberry	2.5–3.0 mL/L	AZZ8069C		AZZ8069A
Blueberry*	6.0–8.0 mL/L	AZZ8065C	AZZ8065B	
Cherry	1.0–1.5 mL/L	AZZ8073C	AZZ8073B	
Hazelnut	0.6–1.0 mL/L	AZZ8072C		
Lychee	0.8–1.0 mL/L		AZZZ1886	AZZ1886A
Mango	0.3–0.8 mL/L	AZZ8061C	AZZ8061B	AZZ8061A
Passion Fruit	0.7–0.9 mL/L		AZZZ1885	AZZ1885A
Peach	2.5–3.5 mL/L	AZZ8068C	AZZ8068B	
Pineapple	1.0–2.5 mL/L	AZZ8060C	AZZ8060B	AZZ8060A
Prickly Pear	1.2–1.6 mL/L		AZZZ1888	AZZ1888A
Raspberry*	6.0–8.0 mL/L	AZZ8066C	AZZ8066B	AZZ8066A
Strawberry	0.8–1.3 mL/L	AZZ8070C	AZZ8070B	
Vanilla	0.6–0.9 mL/L		AZZZ8063	AZZ8063A
Watermelon	2.5–3.0 mL/L	AZZ8071C	AZZ8071B	AZZ8071A
Yuzu	0.9–1.1 mL/L		AZZZ1887	AZZ1887A

\*Contains fermentable sugars



## KERRY TASTESENSE™ SWEET NATURAL FLAVORING

A blend of Natural, plant-based extracts to deliver exceptional flavor and aroma. Kerry TasteSense™ Sweet Flavoring low-calorie, flavor-enhancer and does not cause refermentation.



**Usage:** 0.02% – 0.1% w/w in a finished food or beverage product with a maximum use rate of 0.1% w/w in the United States.

Flavoring:	1 gal	4 oz	Usage
Kerry Tastesense™ Sweet	AZZZ1889	AZZ1889A	0.1% max

## MANE FRUIT FLAVORINGS

Each day, MANE flavorists compose endless varieties of flavors, ranging from sweet to savory. Achieving excellence in each creation begins with a deep analytical knowledge of the natural ingredient in question, the quality and diversity of the aromatic raw materials available, as well as the release systems managing the stability in the food matrix.

Discover a selection of flavors used internationally, which illustrate MANE’s expertise in flavor creation.

Flavoring	Brix°	Usage	5 gal	4 oz
Apricot*	34°	0.15%	AZZ8050C	AZZ8050A
Blueberry*	37°	0.2%	AZZ8054C	AZZ8054A
Cherry*	9°	0.2%	AZZ8056C	AZZ8056A
Peach*	46°	0.25%	AZZ8064C	AZZ8064A
Strawberry*	37°	0.3%	AZZ8084C	AZZ8084A

\*Contains fermentable sugars

# FRUIT EXTRACTS

## KERRY CITRUS EXTRACTS

Kerry's citrus extracts use high-quality raw materials borne from their trusted relationship with citrus growers and state-of-the-art processing technologies. These Kerry products provide fresh, stable and authentic citrus tonalities. These extracts do not contain fermentable sugars.



It is recommended to perform bench trials to determine optimal addition rates.

Extract	Usage	1 gal	4 oz
Blood Orange	1.5–2.5 mL/L	AZZZ1884	AZZ1884A
Grapefruit	1.0–1.5 mL/L	AZZZ1883	AZZ1883A
Lemon	1.3–1.7 mL/L	AZZZ1882	AZZ1882A
Lime	1.3–1.7 mL/L	AZZZ1881	AZZ1881A
Orange	1.0–1.5 mL/L	AZZZ1880	AZZ1880A

# FRUIT POWDERS

Pure vacuum-belt dried fruit juice for easy dosing and high color intensity. Contains fermentable sugars. Shelf-stable and without all the water weight.

**Usage:** 1–3% total volume suggested for all fruit powders

Fruit Powders	22.7 kg	11 kg	5 lb
Blueberry		AZZZ1852	AZZZ2852
Dark Sweet Cherry	AZZZ1851		AZZZ2851
Raspberry		AZZZ1853	AZZZ2853



# FRUIT PUREES

## BULK FRUIT PUREES

Fruit Purees from RahrBSG are made with 100% real fruit and have been blended to meet consistent standards for brix, pH, and flavor. Made from high-quality, 100% real fruit, fruit purees from RahrBSG are perfect for producers looking to create naturally fruit forward or subtly fruit flavored wine, cider, mead, or beer.

All fruit purees from RahrBSG have been aseptically processed allowing them to be stored at ambient temperatures rather than refrigerated or frozen, giving better consistency and availability throughout the year.

**Usage:** 0.5–2 lb/gal suggested for all bulk fruit purees

Puree	Brix°	pH	40 lb
Blueberry	7.4 – 14°	2.8 – 4.19	AZZZ2900
Mango	15 – 25°	3.5 – 4.5	AZZZ2901
Raspberry	7.8° min	2.9 – 4	AZZZ2910

## OREGON FRUIT PUREES

Oregon Fruit Purees have no added sugar or preservatives and are aseptically processed for shelf-stability and filtered for ease of use. These real fruit purees offer bold flavor and the flexibility to bring your fruit beverage ideas to life.

Puree	Brix°	pH	3.3 lb (1.5 L)
Blackberry	10 – 16°	2.8 – 3.9	AZZZ2887
Blueberry	10 – 16°	2.8 – 4.0	AZZZ2886
Dark Sweet Cherry	19 – 26°	2.5 – 4.0	AZZZ2885
Mango	13 – 18°	3.1 – 3.9	AZZZ2884
Passion Fruit	11 – 14°	2.8 – 3.9	AZZZ2880
Peach	9 – 12°	3.2 – 3.9	AZZZ2881
Pineapple	11 – 14°	3.4 – 3.9	AZZZ2882
Raspberry	8 – 13°	2.65 – 3.9	AZZZ2883



**RahrBSG**

# OAK

## **French Oak Staves, Chips & Sticks**

NAO French Oak Chips

NAO French Oak Tank Stave Inserts

NAO French Oak Tank Sticks

## **American & Hungarian Oak Chips, Cubes & Shavings**

## **The Barrel Mill Oak Spirals**



# Oak

## FRENCH OAK STAVES, CHIPS & STICKS

Established in 2001, New Alternative Oak (NAO) is an independent, family owned cooperage, located near Cognac, in the heart of 'Grande Champagne', premier cru of cognac.

The wood is selected from the forests in the Allier region of France. is aged for at least 2 years and then toasted by either fire, convection or infrared heat under controlled conditions to produce a uniform and uniquely delicious flavor profile for the discriminating winemaker.



### NAO FRENCH OAK PRODUCTS

- **NAO French Oak Chips** are sold in 10 kg mesh bags, these chips are dust free, and easy to retrieve from your barrels or fermenters.
- **NAO French Oak Tank Stave Inserts** come in a standard size of 36" x 2.5' x 3/8" = 1.5 sq ft for all sides exposed to wine.
- **NAO French Oak Tank Sticks** have similar profiles to the tank staves. The sticks have the advantage of slow extraction and good integration into the wine.

Flavor	Profile	Oak Chips	Oak Staves	Oak Sticks
		10 kg Mesh Bag	Pack of 20	10 kg Mesh Bag
Butterscotch	Butterscotch, caramel and subtle almond	WZZZ1444	WZZZ1933	WZZZ1923
Fire (Coffee)	Heavy toast (mocha) French Oak barrel	WZZZ1443	WZZZ1932	
Vanilla	Convection toasted, vanillin of French Oak with a soft creamy character	WZZZ1442	WZZZ1931	
Untoasted	Fresh, untoasted French oak chips add a soft, gentle tannic structure	WZZZ1441		
House Blend	The House Blend combines chips of different toast level. When used, the House Blend delivers flavors matching that of a medium toast French oak barrel.	WZZZ1451		

## AMERICAN & HUNGARIAN OAK CHIPS, CUBES & SHAVINGS

The extraction and flavor varies with each type of chip and toast level. The larger the chip, the longer it takes to extract the oak flavoring. Oak chips can improve bouquet and flavor of wine, beer, cider, mead, and spirits.

Type	Toast Level	Oak	Profile	40 lb	1 lb
Chips	Heavy Toast	American	Pronounced caramelized, carbonized and smokey flavors	BZZ7405F	BZZ7410B
Chips	Light Toast	American	Fresh oak, coconut and fruit flavors	BZZ7410F	BZZ7405B
Cubes	Medium	Hungarian	Roasted coffee, bittersweet chocolate and black pepper characters		BZZ7423B
Shavings	Medium	Hungarian	Roasted coffee, bittersweet chocolate and black pepper characters		BZZ7419B

## THE BARREL MILL OAK SPIRALS

The Barrel Mill's patented spiral-cut design creates more surface area than conventional through-bung oak alternatives and release fresh, refined, new-barrel toasted aromas and flavors eight times faster than a new oak barrel.



AMERICAN OAK		
Toast Level	Carboy Spirals 1" x 8" Pack of 2	Barrel Spirals 1.5" x 9" Pack of 6
Light	BZZZ1124	BZZZ1164
Medium	BZZZ1125	BZZZ1163
Medium+	BZZZ1126	BZZZ1162
Heavy	BZZZ1123	BZZZ1161
Char #3	BZZZ1122	

FRENCH OAK		
Toast Level	Carboy Spirals 1" x 8" Pack of 2	Barrel Spirals 1.5" x 9" Pack of 6
Light	BZZZ1128	BZZZ1168
Medium	BZZZ1129	BZZZ1167
Medium+	BZZZ1130	BZZZ1166
Heavy	BZZZ1127	BZZZ1165

OTHER OAK			
Oak	Toast Level	Carboy Spirals 1" x 8" Pack of 2	Barrel Spirals 1.5" x 9" Pack of 6
Sugar Maple	Medium		BZZZ1174
Amburana	Light	BZZZ1121	

### Usage:

- **8" Carboy Spirals:** 1 spiral per 3-6 gal for 3-6 weeks (cider, beer, spirits) or 6 weeks (wine)
- **9" Barrel Spirals:** 1 Barrel Pack per 59-70 gal neutral barrel for 90-100% New Oak Impact in 6 weeks (wine, spirits, cider), or 2-4 individual spirals per 31 gallon barrel for 3-4 weeks, depending on beer style





# PACKAGING & EQUIPMENT

## **Glass Bottles**

### **Corks**

Neutrocork®  
Twin Top Corks®  
Acquamarck® Natural Corks

### **Tasting Corks**

Neutrocork® Tasting Cork  
All Plastic Stoppers

### **Caps & Crowns**

PVC Caps  
Bench-Top PVC Heat Shrinker  
Oxygen Absorbing Bottle Crowns

### **Champagne Closures**

Crown Caps - 29 mm  
Champagne Wires - No Hood  
Champagne Wires - Hooded  
Champagne Wire Twister Tool

## **Stoppers, Airlocks & Buckets**

Rubber Stoppers  
Universal Stoppers  
Buckets, Spigots & Airlocks

## **Measuring & Testing**

Hydrometer - Triple Scale  
Thermometer - Floating Glass  
Vinometer  
Proof & Tralle Hydrometer  
Brix Saccharometers  
Test Jars  
Titret Vials - Box of 10  
Titrettor (Reusable Tool)  
Wine Thiefs  
Fermtech the Thief® Test Jar/Thief

# Packaging & Equipment

## GLASS BOTTLES

750 mL	Finish	Bottom	Case of 12
Bordeaux Champagne Green	Cork	Flat	EZZZ5809
Bordeaux Flint	Cork	Flat	EZZZ5804
Bordeaux Cobalt Blue	Cork	Flat	EZZZ5828
Bordeaux Transition Flint	Cork	Flat	EZZZ5872
Bordeaux Transition Light Green	Cork	Flat	EZZZ5871
Burgundy Flint	Cork	Flat	EZZZ5842
Burgundy Dead Leaf Green	Cork	Deep Punt	EZZZ5837
Champagne Bottle Champagne Green	26.5 mm	Flat	EZZZ5808

375 mL	Finish	Bottom	Case of 24
Bordeaux Antique Green	Cork	Standard Punt	EZZZ5802
Bordeaux Flint	Cork	Standard Punt	EZZZ5803

187 mL	Finish	Bottom	Case of 24
Champagne Flint	26.5 mm	Flat	EZZZ5848

Beer Bottles	Finish	Bottom	SKU
12oz Beer Bottles (Case of 24)	26.5 mm	Flat	EZZZ3001
22oz Beer Bottles (Case of 12)	26.5 mm	Flat	EZZZ3002
16oz Amber Belgian Beer (Case of 12)	26.5 mm	Flat	EZZZ5833
One Gallon Jugs Clear/Flint (Case of 4)	38 mm	Flat	EZZZ5266

\*Beer bottles not pictured below





# CORKS

## ABOUT CORK DIMENSIONS

Most bottles tolerate a range of cork dimensions and still produce an acceptable seal. Wider corks create a tighter seal, but may be difficult to insert with small, handheld corkers.

Micro-agglomerated corks compress less easily than whole, natural corks, and a smaller diameter agglomerated cork may have the same fit as a wider whole natural cork.

Longer corks reduce the initial headspace in the bottle and can also affect changes in ullage during long aging.



## NEUTROCORK® MICRO-AGGLOMERATED NATURAL CORKS

Neutrocork® is the latest in new-generation natural cork closures. This 'micro-agglomerated' cork is composed of small, uniformly-sized cork granules that have been pressed into an individual mold.

The result is an attractive, natural closure that is affordable, easy to remove, and extremely durable - so it stands up to mechanical bottling.

The Neutrocork® is recommended for wines intended for consumption within 2 years.

Neutrocork® Micro-Agglomerated Corks	30 count	100 count	1000 count
#7 (38 x 21mm)	EZZ6200A	EZZ6200B	EZZ6200C
#8 (37 x 22 mm)	EZZ6203A	EZZ6203B	EZZ6203C
#9 (38 x 23 mm)	EZZ6204A	EZZ6204B	EZZ6204C
#9 (44 x 23 mm)	EZZ6206A	EZZ6206B	EZZ6206C



## TWIN TOP CORKS®

The Twin Top® is a technical cork stopper, based on the technology behind the production of the champagne cork stopper. It meets the winemakers' highest demands while retaining all the benefits of a natural cork stopper in terms of sustainability.

The Twin Top® is comprised of an agglomerated body and a disc of natural cork at each end. It is ideal for fruity wines and recommended for wines not intended for long bottle ageing.

Pack Size	#9 (44 x 23.5 mm)
1000 count	EZZ6207C
100 count	EZZ6207B
30 count	EZZ6207A

## ACQUAMARK® NATURAL CORKS

Acquamark® cork is a natural product designed as a low-cost alternative for wines meant for early consumption. It is a natural cork-stopper covered with a water-based coating. Superior sealing capacity and wine preservation.

Pack Size	#9 (45 x 24 mm)
1000 count	EZZ6217C
100 count	EZZ6217B
30 count	EZZ6217A

Acquamark's coating is produced through a high-tech structural process, based on a water-based solution, which binds the cork extracts to the stopper's surfaces, further enhancing the product's sealing potential.

## TASTING CORKS

### NEUTROCORK® MICRO-AGGLOMERATED TASTING CORK



Tasting corks with a Neutrocork® micro-agglomerated body, and a matte black plastic top with knurled grip around the edges.

Matte Black Top	29 x 19.5 mm
100 count	EZZZ6340

### ALL PLASTIC REUSABLE TASTING STOPPERS



Clear plastic base with a black top, for 750 ml bottles. Virtually indestructible, and great for distilled products, vinegars, and much more!

Clear Plastic	28 x 20 mm
25 count	EZZZ6339

# CAPS & CROWNS

## PVC CAPS

PVC ("polyvinyl chloride", a common plastic) capsules shrink under the application of heat, providing an easy but elegant bottle dressing. All PVC Caps include a pull-tab for easy removal.



PVC Color Shown: Silver

Color	100 count
Blue/Gold	EZZ6626A
Black Matte	EZZ6599A
Burgundy Gloss	EZZ6601A
Burgundy Matte	EZZ6600A
Gold Gloss	EZZ6606A

Color	100 count
Green Matte	EZZ6602A
Holiday Red	EZZ6603A
Purple	EZZ6637A
Silver	EZZ6604A
White Gloss	EZZ6607A

PVC Cap Dimensions	
Top Diameter	30.5 mm
Bottom Diameter	32 mm
Length	55 mm

## BENCH-TOP HORIZONTAL PVC HEAT SHRINK MACHINE

**SKU:** EZZZ6631

Enhance your wine bottling process with the Bench Top PVC Shrink Machine, designed to make shrinking PVC capsules effortless and efficient. Simply turn on the machine, position a PVC capsule over your wine bottle, and slide the bottle into the electric coil heat element. In just one second, the capsule will shrink neatly into place, providing a professional, polished look. Ideal for winemakers who produce large quantities, this machine streamlines the bottling process, ensuring consistent and high-quality results every time.

## OXYGEN ABSORBING BOTTLE CROWNS - 26.5 mm

These standard-sized 26.5 mm pry-off crown caps have an attractive color and a special, oxygen absorbing lining to limit oxidation.

Color	10k count	144 count
Black	EZZ6050A	EZZZ2004
Blue	EZZ6056A	EZZZ2010
Gold	EZZ6030A	EZZZ2012
Green	EZZ6051A	EZZZ2005
Orange	EZZ6052A	EZZZ2006

Color	10k count	144 count
Red	EZZ6053A	EZZZ2007
Silver	EZZ6020A	EZZZ2003
White	EZZ6054A	EZZZ2008
Yellow	EZZ6055A	EZZZ2009



Cap Color Shown: Silver



# CHAMPAGNE CLOSURES

## CROWN CAPS - 29 MM

This is a slightly larger cap which you can use to cap European champagne-style bottles and some European beer bottles.

Color	100 count
Gold	EZZ6017A

## CHAMPAGNE WIRES - NO HOOD



Standard champagne wire cage (muselet) without a hood, best for use with plastic champagne stoppers.

100 count
EZZ6451

## CHAMPAGNE WIRES - HOODED



Standard champagne wire cage (muselet) with a mini gold cap hood.

60 count
EZZ6456

## CHAMPAGNE WIRE TWISTER TOOL

**SKU:** EZZZ6452

The Champagne Wire Twister tool used to tighten champagne wires or hooded wires on champagne bottles and Belgian beer bottles.



# STOPPERS, AIRLOCKS & BUCKETS

Our bungs can be recycled as they have the plastic recycling symbol #7. This type of plastic is fully recyclable and environmentally friendly. Made with FDA materials, BPA free.

## RUBBER STOPPERS

Maximum Temperature 70 °C (158 °F)

Rubber Stoppers	Diameter		Length	Drilled (9 mm hole)	Solid (undrilled)
	Top	Bottom			
#000 (9 mm)	12.7 mm	8.2 mm	21 mm		EZZZ5131
#2	21 mm	17 mm	26 mm	EZZZ5100	
#6	32 mm	27 mm	25 mm	EZZZ5106	
#6 1/2	34 mm	28 mm	25 mm	EZZZ5108	EZZZ5139
#7	37 mm	31 mm	24 mm	EZZZ5110	EZZZ5141
#7 1/2	39 mm	31 mm	26 mm	EZZZ5112	
#10	50 mm	43 mm	26 mm	EZZZ5119	
#10 1/2	54 mm	46 mm	26 mm	EZZZ5120	
#11	56 mm	48 mm	25 mm	EZZZ5122	
#11 1/2	63 mm	50 mm	26 mm	EZZZ5124	

## UNIVERSAL STOPPERS

Maximum Temperature: 180 °C (356 °F). Shore hardness: 70±5 SHORE A°

Universal Stoppers	Diameter		Length	Rubber Stopper Equivalent	Drilled (8.5 mm hole)	Solid (undrilled)
	Top	Bottom				
Small	30 mm	37 mm	37 mm	#6.5 - #7	EZZZ5567	EZZZ5568
Medium	43 mm	50 mm	37 mm	#10 - #10.5	EZZZ5569	
Large	49 mm	57 mm	37 mm	#11 - #11.5	EZZZ5570	

## BUCKETS, SPIGOTS & AIRLOCKS

RahrBSG's 30L (8 gal) plastic buckets are a versatile tool in your cellar. These buckets are stackable and made from food-grade plastic with Gallon and Liter markings on the side. Comes with handles for easy transportation.

Buckets & Lids	SKU	Airlocks & Grommets	SKU
30 L (8 gal) Bucket - Solid (no lid)	EZZZ5224	3 Piece Airlock	EZZZ5010
30 L (8 gal) Bucket - Drilled for spigot (no lid)	EZZZ5225	Double Bubble Airlock	EZZZ5000
Grommated Lid for 30 L (8 gal) Bucket	EZZZ5229	Airlock Grommet - Black	EZZZ5250
Solid Lid for 30 L (8 gal) Bucket	EZZZ5227	Airlock Grommet - Red	EZZZ5252
Red Grommet for 30L Bucket Lid	EZZZ5252		

Spigots for Buckets	Fits Tubing (I.D.)	SKU
Bottling Spigot - Italian	5/16" or 3/8"	EZZZ5501
Bottling Spigot - Vintage Shop	5/16", 3/8", or 7/16"	EZZZ5500
Bottling Spigot - Fast Flow	7/16" or 1/2"	EZZZ5502

## MEASURING & TESTING

	Length	Balling	Potenital ABV	S.G.	SKU
Hydrometer - Triple Scale	10"	0 - 38%	0 - 22%	0.99 - 1.17	EZZZ6800

	Length	Fahrenheit	Celsius	SKU
Thermometer - Floating Glass	8.25"	-5° - 220°	23° - 104°	EZZZ6840

	Length	ABV Readability	ABV Precision	SKU
Vinometer	5"	0 - 25%	0.005	EZZZ6895

	Length	Proof	Tralle	SKU
Proof & Tralle Hydrometer	11"	0 - 200	0 - 100	EZZZ6809

	Length	Calibration	SKU
Brix Saccharometer	14"	0.0 - 8.5	EZZZ1001
Brix Saccharometer	14"	7.5 - 16	EZZZ1002
Brix Saccharometer	14"	15.5 - 24.0	EZZZ1003

## TEST JARS

Material	Length	Diameter	Capacity	SKU
Plastic	10"	4 cm	200 mL	EZZZ6835
Plastic	14"	4 cm	320 mL	EZZZ1021
Glass	14"	4 cm	320 mL	EZZZ1022

## TITRET VIALS - BOX OF 10

**SKU:** EZZZ6892

Sulfite (SO<sub>2</sub>) testing is an integral part of winemaking. Managing the right amount of SO<sub>2</sub> in your wine prevents enzymatic browning, protects against oxidation, and increases shelf stability. Titret Vials are used in conjunction with the Titrettor.

## TITRETTOR (REUSABLE TOOL)

**SKU:** EZZZ6893

The Titrettor is a reusable tool for titret testing of sulfite (SO<sub>2</sub>) levels in your wine.

## WINE THIEFS

Wine Thieves	Length	Diameter	SKU
Glass Thief	12"	1"	EZZZ6898
Plastic Thief	10 - 18" (adjustable)	1"	EZZZ6897

## FERMTECH THE THIEF® TEST JAR/THIEF COMBO

**SKU:** EZZZ6899

Draw, test and replace in one handy instrument. Simply insert your hydrometer into the tube, and lower into sample. Fill the tube and lift out of the sample to take your reading. This allows you to put your sample back into the vessel.





# SUGARS & FERMENTABLES

## Sugars

Corn Sugar (Dextrose)  
Demerara Natural Non-GMO Sugar  
Lactose  
Maltodextrin  
Sucrose Non-GMO

## Honey

Clover Honey  
Orange Blossom Honey  
Wildflower Honey

## Syrups

Agave Syrup, Premium  
Rice Syrup Solids

## Candi Syrups

Candi Syrup - Clear (Raftisweet)  
Candi Syrup - Amber (Licht)  
Candi Syrup - Dark (Donker)



# Sugars & Fermentables

## SUGARS

### CORN SUGAR (DEXTROSE)

Pure dextrose from corn, 100% fermentable. Dextrose boosts alcohol content without contributing noticeable flavor in sparkling wines, meads, or light, crisp ciders.

**Usage:** Dissolve during a boil, or add directly into the fermenter. It is also ideal for back-sweetening after fermentation as well with little flavor contribution.

Pack Size	SKU
50 lb	BZZZ1202
4 lb	AZZZ3305
1 lb	AZZZ3302
NON-GM	SKU
55 lb	BZZZ1206

### DEMERARA NATURAL NON-GMO SUGAR

A minimally processed, coarse, pure version of cane sugar with toffee undertones, perfect for ciders, meads, or fortified wines requiring a brown sugar flavor. Trace amounts of molasses and micronutrients remain in the sugar, giving it a golden hue.

Pack Size	SKU
50 lb	AZZZ3306

**Usage:** Excellent for additional depth, add to beverages where a mellow caramel and robust sweetness may help highlight darker fruit notes, or balance brighter notes.

### LACTOSE

A non-fermentable sugar used to add body, sweetness, and mouthfeel to ciders, meads, and dessert wines. Lactose is commonly used to balance acidity and create a smooth, creamy texture. Ideal for milk meads (milk hydromels), fruit-forward full-bodied ciders, or extra sweet dessert wines.

Pack Size	SKU
55 lb	BZZZ1203
5 lb	BZZ7140B
1 lb	BZZ7140A

**Usage:** Add during a boil, fermentation, or dissolve in post-fermentation to enhance sweetness and smoothness in meads, ciders, and dessert wines.





## MALTODEXTRIN

This non-fermentable sugar enhances body, mouthfeel, and head retention. Useful in all types of beverages with a thin mouthfeel. It can also enhance body and mouthfeel in ready-to-drink (RTDs) and hard seltzers.

Pack Size	SKU
50 lb	BZZZ1204
8 oz	BZZ7150A

**Usage:** 0.8-1.6 oz per gallon, adding during the hot side process for optimal results

## SUCROSE NON-GMO

This non-genetically modified, pure sucrose is derived from sugar cane and is ideal for clean fermentations in ready-to-drink (RTD) beverages and hard seltzers. Sucrose is also useful for adjusting sweetness or increasing alcohol without contributing distinct flavors in ciders or meads where additional fermentable sugar is needed.

Pack Size	SKU
50 lb	BZZZ1204
8 oz	BZZ7150A

**Usage:** It is often added at the beginning of fermentation to promote a strong, clean fermentation alongside other sugar substrates.

# HONEY

**Usage:** Fermentations with high usage rates of honey (>20% total extract) will benefit from supplementary nutrient additions – we recommend Superfood®.

Varietal	5 gal (60 lb)
Clover	AZZZ4101
Orange Blossom	AZZZ4104
Wildflower	AZZZ4102

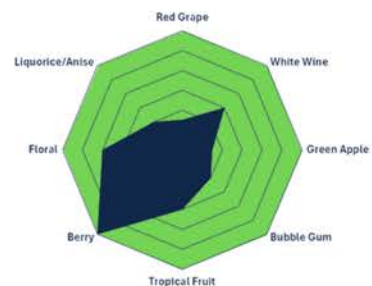
## CLOVER HONEY

Clover honey gives a strong floral aroma with secondary notes of white wine and apple and subtle tropical fruit at a moderate to strong intensity. Pure varietal, sourced from the United States.



## ORANGE BLOSSOM HONEY

This pure varietal honey brings moderate to strong citrus, berry, and white grape aromatics. Ideal for crafting exceptional meads or cider blends with a fruity and floral character.



## WILDFLOWER HONEY

Known for strong floral and white wine notes with a touch of tropical fruit, this U.S.-sourced varietal honey is a versatile ingredient for meads or enhancing the aromatics and refreshing quality of a dry cider.

A great choice for sparkling ciders and sparkling meads for enhanced aroma that carries through dry fermentation.



# SYRUPS

## AGAVE SYRUP, PREMIUM

Made from 100% organic blue agave, this syrup (or nectar) offers smooth, clean fermentability with light earthy and fruity flavors. Best known as a base for tequila, mezcal, and other agave-based spirits, it is also a unique sugar for ciders, meads, or innovative wines and ready-to-drink (RTD) beverages. Non-GMO and allergen-free.

Pack Size	SKU
1380 kg	DZZZ1006
285 kg	DZZZ1002
55 lb	DZZZ1003
4 kg.	BZZZ1599

**Usage:** Use in fermentation for balanced sweetness or blending to enhance texture and flavor in dry meads. Use post-fermentation for a delicate golden syrup flavor.

## RICE SYRUP SOLIDS

A versatile fermentable for increasing alcohol while also lightening body. Well-suited for low-ABV ciders or delicate sparkling meads.

Pack Size	SKU
50 lb	AZZZ1713
1 lb	AZZ3260A

**Usage:** Mix/dissolve during a boil or pre-fermentation

# CANDI SYRUPS

## CANDI SYRUPS COMPARISON CHART

Candi Syrup	Brix °L	Color (EBC)	Suitable for
Clear (Raftisweet)	73.2 - 74.8	0	Delicate fruit wines, light meads, or ciders for subtle sweetness
Amber (Licht)	78 - 80.5	300-500	Fruit-forward ciders, unique dessert wines, or full-bodied meads
Dark (Donker)	78.5 - 80.5	1900-2700	Fortified dessert wines, bold ciders or meads with a rich profile

For use with products on p.60 →



## CANDI SYRUP - CLEAR (RAFTISWEET)

This 73.2-74.8°B invert sugar syrup offers a neutral sweetness, with minimal flavor contribution and 0 EBC (0 SRM) for color neutrality. Suitable for delicate fruit wines, light meads, or ciders requiring subtle honeyed sweetness. Non-GMO and gluten-free.

Pack Size	SKU
55 lb	AZZZ1773

**Usage:** Use in late fermentation to adjust alcohol and sweetness levels without impacting color or overpowering delicate fruit notes. Can also be used to back sweeten when a subtle honey-like note is required.

## CANDI SYRUP - AMBER (LICHT)

A pure invert sugar syrup (78.0-80.5°B) made from beet and cane sugars, with a rich, fruity profile reminiscent of rum.

Pack Size	SKU
55 lb	AZZZ1772

Color rated at 300-500 EBC (152-254 SRM), it enhances depth and complexity in fruit-forward ciders, unique dessert wines, or full-bodied meads. Ideal for achieving caramelized and dark brown sugar notes. Non-GMO and gluten-free.

**Usage:** Add during fermentation for more subtle flavor, or during back sweetening to enhance sweetness and mouthfeel and integrate deep caramelized flavors and color.

## CANDI SYRUP - DARK (DONKER)

A robust invert sugar syrup (78.5-80.5°B) featuring deep, dark fruit, and coffee notes, with a color rating of 1900-2700 EBC (965-1372 SRM.) Excellent for fortified dessert wines, bold ciders, or meads with a rich, complex profile. Non-GMO and gluten-free.

Pack Size	SKU
55 lb	AZZZ1771

**Usage:** Incorporate during fermentation to balance high-acid and add a luxurious, aged depth.



# DESSERT WINES

## LIMITED AVAILABILITY



**Black Forest**  
**NZZZ4713**



**Orange Chocolate**  
**NZZZ4742**



**Toasted Caramel**  
**NZZZ4712**



**2024**  
**GOLD MEDAL x3**

Port Style *Double Gold*  
Ice Wine *Gold*

*Order Yours  
Today!*



**2024**  
**GOLD MEDAL**

Port Style *Gold*





# TANNINS

## **Toasted Oak™ Liquid Oak Tannins**

BRLX Barrel Extract Liquid Oak Tannin

FENF Fruit Enhancer Fresh Liquid Oak Tannin

FENP Fruit Enhancer PLUS Liquid Oak Tannin

HRV Harvest Liquid Oak Tannin

MKA Mocha Liquid Oak Tannin

TERR Terroir Liquid Oak Tannin

VXA Vanilla Liquid Oak Tannin

VXP Vanilla Peach Liquid Oak Tannin

NA Medium Plus AO American Liquid Oak Tannin

NA Medium Plus FO French Liquid Oak Tannin

## **Pinnacle™ Tannins**

Pinnacle Color Tan

Pinnacle Structure Tan

Pinnacle Natura Tan

Pinnacle HT Tan

Pinnacle Seed Tan

# TANNINS

## TOASTED OAK LIQUID OAK TANNINS

Toasted Oak captures the essence of French Oak through the exclusive combination of water and tannins.

Crafted with precision in a distillery near Cognac, France, our unique toasting methods unveil a spectrum of distinctive flavors.



### BRLX - BARREL EXTRACT

This tannin is also useful for the polymerization of existing grape seed and oak barrel tannin, which can often take years to soften and integrate. It aids in color stabilization and reduces sulfur production resulting from oxidation of ethanethiol in combination with Thiols-polyphenols.

Pack Size	SKU
20 L	WZZZ1428
10 L	WZZZ1497
1 L	WZZZ1427

**Tannin Content:** 100 g/L as Gallic acid equivalent

**Usage:** 1 L / 1,000 L – 3,000 L red wines ONLY

### FENF - FRUIT ENHANCER FRESH

FENF Liquid Oak Tannin adds structure as well as a softening, rounding, aging effect on red and white wine, often reducing, vegetative character. This reformulated profile contains some untoasted aged French Oak tannin, and delivers the slightly citrus, lively character of a new French oak barrel.

Pack Size	SKU
20 L	WZZZ1424
10 L	WZZZ1494
1 L	WZZZ1423

**Tannin Content:** 100 g/L as Gallic acid equivalent

**Usage:**

- **Red Wine:** 1 L / 1,000 - 4,000 L
- **White Wine:** 1 L / 1,400 - 5,600 L

Request a Complimentary  
Liquid Oak Tannin Sample Kit



Use our sample  
kit to conduct  
bench trials



## FENP - FRUIT ENHANCER PLUS

FENP Liquid Oak Tannin has more proanthocyanidic tannin components to emphasize a ripe berry character and a fruity, aromatic style. It has to be carefully added as it will have a strong influence on the existing character of the wine. Works best on red wine to accentuate a ripe berry character.

Pack Size	SKU
20 L	WZZZ1422
10 L	WZZZ1492
1 L	WZZZ1411
4 oz	BZZ8010B

**Tannin Content:** ~80 g/Liter as Gallic acid equivalent

**Usage:** 1 L / 1,500-4,000 L

## HRV - HARVEST TANNIN

Made from fresh and seasoned oak, Harvest Tannin is used the same way as powdered fermentation tannins, yet has a much smoother effect. It is easier to measure and disperse than powder, and is competitively priced. Harvest Tannin adds structure, preserves color and covers most vegetative characters.

Pack Size	SKU
1000 L	WZZZ1491
20 L	WZZZ1413

Added prior to fermentation, these semi-polymerized tannins will bind and help stabilize color and flavor compounds, protect from oxidation while preserving the fruit character through the fermentation process.

**Tannin Content:** ~150 g/L as Gallic acid equivalent

**Usage:** 0.5 L / 4,000 L

## MKA - MOCHA

MKA Liquid Oak brings out the character of a heavy toast barrel, slightly smokey with chocolate coffee undertones

**Tannin Content:** ~50 g/liter as Gallic acid equivalent

**Usage:**

- **Red Wine:** 1 L / 1,000 - 1,500 L
- **White Wine:** 1 L / 1,400 - 2,200 L

Pack Size	SKU
1000 L	WZZZ1467
20 L	WZZZ1418
10 L	WZZZ1498
1 L	WZZZ1407
4 oz	BZZ8008B



## TERR - TERROIR

TERR will increase the “earthy” tone of the wine. Reduces sulfur component by oxidation of ethanethiol and the combination with thiols-polyphenols.

**Tannin Content:** ~100 g/L as gallic acid equivalent

### Usage:

- **Red Wine:** 0.5 L / 1,000 L
- **White Wine:** 0.3 L / 1,000 L

Pack Size	SKU
20 L	WZZZ1416
10 L	WZZZ1414
1 L	WZZZ1412

## VXA - VANILLA

VXA Liquid Oak Tannin uses a different toasting method (80 g tannin/L), and is a dense concentration of the vanillin present in oak. Aside from giving a slight vanilla accent, it also produces a very smooth – almost creamy – addition to the finished wine.

**Tannin Content:** 100 g/L as gallic acid equivalent

### Usage:

- **Red Wine:** 1 L / 1,000 - 10,000 L
- **White Wine:** 1 L / 1,400 - 14,200 L

Pack Size	SKU
1000 L	WZZZ1430
20 L	WZZZ1419
10 L	WZZZ1499
1 L	WZZZ1409
4 oz	BZZ8009B

## VXP - VANILLA PEACH

This tannin contains an addition of pro-anthocyan from Grape skin and seeds with an extended maceration. It will increase the fruit flavor of the wine. Reduces sulfur component by oxidation of ethanethiol and the combination with Thiols-polyphenols.

**Tannin Content:** 100 g/L as gallic acid equivalent

### Usage:

- **Red Wine:** 1 L / 1,000 L
- **White Wine:** 1 L / 3,000 L

Pack Size	SKU
20 L	WZZZ1488
10 L	WZZZ1487
1 L	WZZZ1486



## NEW ALTERNATIVE (NA) LIQUID OAK TANNINS

Our New Alternative (NA) concentrates help to better emulate the performance of a new barrel. NA is a 100% natural extract (spring water and select oak are the only ingredients) designed to correct or boost the character of wine on a multidimensional way by protecting the color from oxidation, improving the wine flavor, structure, volume, persistence and mouth feel with clear improvements and advantages when compared to traditional oak alternatives

Tannin	Usage	Oak	Profile
American Oak	1 - 2 L / 1,000 L	<i>Quercus alba</i>	Vanilla, citrus, and spicy; fresh acidity and medium-long mouthfeel.
French Oak	1 - 2 L / 1,000 L	<i>Quercus robur, Q. petraea</i>	Vanilla, Caramel with slight new barrel aromas. Give soft medium structure.

Pack Size	French Oak	American Oak
1000 L	WZZZ1404	WZZZ1410
20 L	WZZZ1489	WZZZ1408
10 L	WZZZ1402	WZZZ1406
1 L	WZZZ1401	WZZZ1405

### PERFORMING BENCH TRIALS

For optimal outcomes using RahrBSG Liquid Oak Tannins, we advise conducting Bench Trials. Winemakers should evaluate the color and clarity of the trial sample during the assessment.

Adherence to legal standards in the final product is crucial; the residual tannin content (measured as gallic acid) should not surpass 0.8g/L in white wine and 3.0g/L in red wine.

#### CELLAR APPLICATION

- Start with approximately half of the dose determined by your trials
- Wait 24 hours to evaluate. Add the remainder of your dose if desired.
- Add 2 weeks prior to bottling, and recheck filterability indices and stability prior to filtration.

#### BENCH TRIALS

- Pour 3 x 100 mL samples of wine
- Using a pipet, dose the samples:
  - Sample #1: 0.05 mL
  - Sample #2: 0.1 mL
  - Sample #3: control sample
- Gently mix & allow to rest
- Evaluate against the control sample

#### QUICK CALCULATIONS

- Assuming 0.1 mL / 100 mL:
- 3.785 mL / gal
  - 19 mL / 5 gal
  - 227 mL / 60 gal
  - 3.785 L / 1,000 gal

#### DOSING EXAMPLE

For Liquid Oak Tannins with a ~100 g/L tannin concentration, the addition of 1 gal / 1000 gal wine results in an addition of 0.1 g/L of Gallic Acid equivalent.



# PINNACLE™

by AB Biotek

## PINNACLE™ TANNINS

Tannins are polyphenolic compounds that constitute condensed and hydrolysable tannins. The condensed tannins are generally isolated from grape skins and seeds, as well as quebracho and mimosa plants. The hydrolysable tannins are either ellagic or gallic and are mainly derived from oak or chestnut trees.



### Attributes of Pinnacle™ Tannins

Product	Type	Application	Dosage	25 kg	1 kg
Color Tan	Condensed & ellagic tannin (no quebracho)	Red wine – color stabilization & protection	10 - 30 g/hL	WZZZ2116	WZZZ2115
Structure Tan	Condensed & ellagic tannin (no quebracho)	Red wine – removes green/vegetal characters	10 - 30 g/hL	WZZZ2121	WZZZ2120
Natura Tan	Ellagic tannin (limousine)	White & Rosé wine - antioxidant	1 - 10 g/hL		WZZZ2118
HT Tan	Ellagic tannin (oak)	Red wine – increased wood/vanilla aroma	1 - 5 g/hL		WZZZ2117
Seed Tan	Condensed tannin (grape seeds)	Red wine – color stability	1 - 15 g/hL		WZZZ2119

#### Color Tan

- When added early in maceration, Pinnacle Color Tan inactivates oxidative enzymes, precipitates grape proteins and **preserves endogenous tannins**.
- When added later in maceration Pinnacle Color Tan **promotes polymerization and stabilization** of proanthocyanidins (PACs) by ethyl bridge mechanism.

- Pinnacle Color Tan **protects aromatic profile of the wine**, enhancing a brighter and more stable color.
- Pinnacle Color Tan contributes to a more stable tannic structure with high anthocyanin content.
- Pinnacle Color Tan is a **powerful antioxidative tool** that inhibits tyrosinase and laccase enzymatic activities (e.g. in botrytized grapes) and completes action of SO<sub>2</sub> thus avoiding overdoses of sulphites

An egallic tannin PAC blend for **color and polyphenol stabilization - for long lasting stable wines**





## CHARACTERISTICS

## APPLICATIONS

## ADVANTAGES

### Structure Tan

- Pinnacle Structure Tan particularly contributes to **structure and aromatic stability**, improving bouquet and drinkability of red wine.
- When added early in maceration, Pinnacle Structure Tan inactivates oxidative enzymes, precipitates grape proteins and preserves endogenous tannins.
- When added later in maceration Pinnacle Structure Tan promotes polymerization and stabilization of polyphenol anthocyanin by ethyl bridge mechanism. It also removes vegetal and geosmin unpleasant aromas, thus **enhancing fruity notes**.
- When added post fermentation, Pinnacle Structure Tan protects the wine from oxidation thus **contributes to aromatic complexity**.

- Pinnacle Structure Tan **adds mouthfeel and prevents oxidation and color loss** of all red wines.
- Pinnacle Structure Tan contributes to a more stable tannic structure with high anthocyanin content.
- Pinnacle Structure Tan is a powerful anti-oxidative tool that inhibits tyrosinase and laccase enzymatic activities (e.g. in botrytized grapes) and completes action of SO2 thus **avoiding overdoses of sulphites** in wine.
- Pinnacle Structure Tan is useful when you cannot remove the seeds from the wine as it **removes vegetal notes** while enhancing varietal flavors.

Complex tannin mixture for premium red wines - for **softer, riper, drinkable aromatic wines**

### Natura Tan

- Pinnacle Natura Tan provides a **stable anti-oxidative environment** to the wine for a quality ageing process.
- Pinnacle Natura Tan releases **sweet and complex soft tannins**, enhancing fruity flavors and volume of the wine.

- Pinnacle Natura Tan can be added at any time. When used during ageing, after malolactic and/or pre-bottling, it reinforces white, rosé and red wines with **pleasant, sweet and persistent tannic notes**.
- By increasing ellagic tannins concentration in wine, Pinnacle Natura Tan maximizes wood contact effect, thus **optimizing ageing conditions** in new or used barrels

Egallic tannin for wine ageing - **enhancing the fruity flavors in wine**

### HT Tan

- Pinnacle HT Tan is a complex ellagic tannin **extracted from toasted French oak**.
- Pinnacle HT Tan can be added at any time (ageing, after MLF or pre-bottling) and it **reinforces red wines** with **sweet and well balanced tannic notes**.

- By instantly increasing ellagic tannins concentration in wine, Pinnacle HT Tan improves barrel effect and mimics ageing in new highly toasted barrel.
- Pinnacle HT Tan is great tool to get richer aromatic red wines with more complex and persistent palate.

Toasted French oak ellagic tannin complex - for **complex wooded well-balanced wines**

### Seed Tan

- Pinnacle Seed Tan is the perfect tool to **support micro-oxygenation** as it promotes polymerization and stabilization of polyphenolanthocyanin (PAC) by ethyl bridge mechanism.
- Pinnacle Seed Tan stabilizes color by naturally integrating the polyphenolic structure of wines while reversing the oxidation process.
- Pinnacle Seed Tan is **very reactive with sulphured compounds** and removes ethanethiol, methanethiol and their precursors (ethyl-thioacetate, methyl-thioacetate).
- Pinnacle Seed Tan compensates natural grape tannin deficiency and **decreases astringency** of the wine.

- Pinnacle Seed Tan can be used to support the ageing process of red wines or to **add immediate structure** and concentration at pre-bottling.
- Pinnacle Seed Tan **decreases reductive notes** that can occur in case of late racking.
- Pinnacle Seed Tan improves low body red wines made from unripe grapes with a **more balanced polyphenolic structure** and greater palate length.

Seed PACs mix with chestnut ellagic tannins for color stabilization and polyphenol polymerization - for more **easy drinking, softer, stable wines**



**RahrBSG**



# **WINE & CIDER BASES**

## **Wine Bases - Kits**

White Styles

Red Styles

Blush Styles

Fruit Flavored Wines

## **Concentrates & Conditioners**

## **Wine Bases - Drums**

## **CiderBase™**



# Wine Bases - Kits

SMALL SCALE FERMENTABLE BASES THAT ARE IDEAL FOR GARAGISTE MAKERS

The wine base kits consist of high-quality grape juices and concentrates to create a range of single varietal, blended wine styles and fruit flavored wines. Products are shelf stable and pre-balanced for pH and acidity. The wine kits are aseptically packaged for quality assurance, available year-round.

Kits are listed in order of starting volume (L).

All kits produce 6 gal / 30 L (x30 750mL bottles) of finished wine.

## Body

**L** = Light (L)

**LM** = Light Medium

**M** = Medium

**MF** = Medium Full

**F** = Full

## Oak

**U** = Unoaked

**L** = Light

**M** = Medium

**H** = Heavy

## Sweetness

**D** = Dry

**OD** = Off-Dry

**S** = Sweet



Grape Skins Included



Available as a Drum

## WHITE STYLES

### CHARDONNAY

Volume	Brand	Product Name	ABV	BODY	OAK	Sweet	Region/Country	SKU
6 L	RJS	Heritage Estates™ Chardonnay	11.7%	M	L	D		NZZZ4836
6 L	GVI	On The House™ Chardonnay	11.5%	M	M	D		NZZZ7653
8 L	RJS	Cru International™ California Chardonnay	12.3%	M	M	D	US - California	NZZA4750
8 L	VineCo	Original Series™ California Chardonnay	12.5%	M	U	D	US - California	NZZZ7614
10 L	VineCo	Estate Series™ Australian Chardonnay	13.0%	M	M	D	Australia	NZZZ7636
12 L	RJS	Cru Select™ Australia Chardonnay	13.3%	M	M	D	Australia	NZZA4452
14 L	RJS	En Primeur™ Chile Chardonnay	14.2%	M	L	D	Chile	NZZA4820
14 L	VineCo	Signature Series™ California Chardonnay	13.5%	MF	U	D	US - California	NZZZ7683

### CHENIN BLANC

Volume	Brand	Product Name	ABV	BODY	OAK	Sweet	Region/Country	SKU
8 L	RJS	Cru International™ South Africa Chenin Blanc	12.3%	M	U	D	South Africa	NZZA4756



# WINE KIT PORTFOLIO GUIDE



# GLOBALVINTNERS INC



## EN PRIMEUR WINERY SERIES

The most authentic craft winemaking experience, enabling you to craft age-worthy wines of distinction that will impress anyone.

Starting Volume: 14 L



## Cru SELECT

Using only the finest grape varieties, Cru Select recipes are made with sophistication that you can taste in every glass.

Starting Volume: 12 L



## Cru INTERNATIONAL

Inspired by the finest grape-growing regions, these wines highlight the unique tastes of grapes chosen from around the world.

Starting Volume: 8 L



## HERITAGE ESTATES

Light and pleasant wines that are simple to craft and can be enjoyed in just four weeks.

Starting Volume: 6 L



## Orchard Breeze

Refreshing fruit-flavored wines that are light in alcohol, perfectly balanced and refreshing!

Starting Volume: 6 L



## VINE CO SIGNATURE SERIES

These ultra-premium kits bring you the experience of creating the most outstanding wines from all over the world.

Starting Volume: 14 L



## VINE CO ESTATE SERIES

Selected from the world's most renowned wine growing regions, and made with the highest quality juice and concentrate.

Starting Volume: 10 L



## VINE CO ORIGINAL SERIES

Approachable and delicious wines to have on hand for all of life's special (and not so special) events.

Starting Volume: 8 L



## On the House

Simple to create and enjoy and feature straightforward easy-drinking everyday house wines.

Starting Volume: 8 L



## VINE CO NIAGARA MIST

Bursting with aromas and flavors of juicy, ripe fruit, these kits create a unique beverage with a fruity twist.

Starting Volume: 6 L

ULTRA PREMIUM

PREMIUM PLUS

PREMIUM

POPULAR

FRUIT WINES

## SEASONAL & LIMITED RELEASE



## Cru SPECIALTY

Cru Specialty offers a decadent dessert wine experience.

Starting Volume: 12 L



## RESTRICTED QUANTITIES

These ultra-premium themed wine kits are released once per year.

Starting Volume: 14 L



## après

A seasonal selection of decadent dessert wines.

Starting Volume: 8 L



## VINE CO GLOBAL PASSPORT SERIES

Every year, these kits take us to the most renowned wine regions.

Starting Volume: 14 L



## GEWÜRZTRAMINER

Volume	Brand	Product Name	ABV	BODY	OAK	Sweet	Region/Country	SKU
8 L	RJS	Cru International™ Germany Gewürztraminer	11.5%	M	U	OD	Germany	NZZA4752
8 L	VineCo	Original Series™ California Gewürztraminer	12.0%	LM	U	OD	US - California	NZZZ7616
10 L	VineCo	Estate Series™ Australian Traminer Riesling	12.0%	LM	U	OD	Australia	NZZZ7648
10 L	VineCo	Estate Series™ German Gewürztraminer	11.5%	LM	U	OD	Germany	NZZZ7637
12 L	RJS	Cru Select™ German Gewürztraminer	12.6%	M	U	OD	Germany	NZZA4458

## LIEBFRAUMILCH

Volume	Brand	Product Name	ABV	BODY	OAK	Sweet	Region/Country	SKU
8 L	VineCo	Original Series™ California Liebfraumilch	11.5%	LM	U	OD	US - California	NZZZ7654

## MOSCATO

Volume	Brand	Product Name	ABV	BODY	OAK	Sweet	Region/Country	SKU
8 L	RJS	Cru International™ California Muscat	11.4%	M	U	OD	US - California	NZZA4788
8 L	VineCo	Original Series™ California Moscato	8.7%	LM	U	OD	US - California	NZZZ7620

## MÜLLER-THURGAU

Volume	Brand	Product Name	ABV	BODY	OAK	Sweet	Region/Country	SKU
8 L	RJS	Cru International™ Germany Müller-Thurgau	11.5%	M	U	OD	Germany	NZZA4753

## PINOT GRIGIO

Volume	Brand	Product Name	ABV	BODY	OAK	Sweet	Region/Country	SKU
6 L	RJS	Heritage Estates™ Pinot Grigio	11.2%	L	U	D		NZZZ4833
6 L	GVI	On The House™ Pinot Grigio	11.5%	L	U	D		NZZZ7656
8 L	RJS	Cru International™ Italy Pinot Grigio	12.3%	L	U	D	Italy	NZZA4749
8 L	RJS	Cru International™ Ontario Pinot Grigio	11.5%	L	M	D	Canada - Ontario	NZZA4747
8 L	VineCo	Original Series™ Italian Pinot Grigio	12.5%	LM	U	D	Italy	NZZZ7621
10 L	VineCo	Estate Series™ Italian Pinot Grigio	12.5%	LM	U	D	Italy	NZZZ7643
12 L	RJS	Cru Select™ Italy Pinot Grigio	12.7%	L	U	D	Italy	NZZA4459
14 L	RJS	En Primeur™ Italy Pinot Grigio	13.3%	L	U	D	Italy	NZZA4822

## PINOT GRIS

Volume	Brand	Product Name	ABV	BODY	OAK	Sweet	Region/Country	SKU
14 L	VineCo	Signature Series™ Washington Pinot Gris	13.0%	M	U	D	US - Washington	NZZZ7687





## RIESLING

Volume	Brand	Product Name	ABV	BODY	OAK	Sweet	Region/Country	SKU
6 L	RJS	Heritage Estates™ Riesling	11.2%	L	U	D		NZZZ4835
6 L	GVI	On The House™ Riesling	11.5%	L	U	OD		NZZZ7658
8 L	RJS	Cru International™ Germany Riesling	11.6%	L	U	D	Germany	NZZA4320
8 L	VineCo	Original Series™ California Riesling	12.0%	L	U	OD	US - California	NZZZ9697
10 L	VineCo	Estate Series™ California Riesling	12.5%	LM	U	D	US - California	NZZZ7645

## SAUVIGNON BLANC

Volume	Brand	Product Name	ABV	BODY	OAK	Sweet	Region/Country	SKU
6 L	RJS	Heritage Estates™ Sauvignon Blanc	11.7%	M	U	D		NZZZ4834
6 L	GVI	On The House™ Sauvignon Blanc	11.5%	L	M	D		NZZZ7659
8 L	RJS	Cru International™ Ontario Sauvignon Blanc	12.3%	M	U	D	Canada - Ontario	NZZA4748
8 L	VineCo	Original Series™ Chilean Sauvignon Blanc	12.5%	LM	U	D	Chile	NZZZ7625
10 L	VineCo	Estate Series™ California Sauvignon Blanc	13.0%	LM	U	D	US - California	NZZZ7646
12 L	RJS	Cru Select™ New Zealand Sauvignon Blanc	13.0%	M	L	D	New Zealand	NZZA4464
14 L	RJS	En Primeur™ South Africa Sauvignon Blanc	13.3%	M	U	D	South Africa	NZZA4821
14 L	VineCo	Signature Series™ Australia Sauvignon Blanc	13.0%	M	U	D	Australia	NZZZ8401

## VERDICCHIO

Volume	Brand	Product Name	ABV	BODY	OAK	Sweet	Region/Country	SKU
8 L	RJS	Cru International™ Italy Verdicchio	11.5%	L	U	D	Italy	NZZA4345

## VIOGNIER

Volume	Brand	Product Name	ABV	BODY	OAK	Sweet	Region/Country	SKU
8 L	VineCo	Original Series™ California Viognier	12.0%	LM	U	D	US - California	NZZZ7630

## WHITE BLENDS

Volume	Brand	Product Name	ABV	Body	Oak	Sweet	Region/ Country	Blend	SKU
6 L	RJS	Heritage Estates™ California White	11.2%	L	U	D	US - California		NZZZ4837
6 L	GVI	On The House™ California White	11.5%	LM	U	D	US - California		NZZZ7652
8 L	VineCo	Original Series™ Smooth White	11.5%	M	U	OD			NZZZ9302
12 L	RJS	Cru Select™ Argentina Trio	14.2%	M	U	D	Argentina	Viognier, Riesling, Chardonnay	NZZA4454
12 L	RJS	Cru Select™ Australia Viognier Pinot Gris	14.2%	M	U	D	Australia	Viognier, Pinot Gris	NZZA4451
12 L	RJS	Cru Select™ Italy Bella Bianco™	13.8%	F	H	D	Italy		NZZA4670
14 L	RJS	En Primeur™ Winemaker's Trio White	12.5%	M	U	D		Pinot Grigio, Sauv Blanc, Muscat	NZZA4825

# RED STYLES

## AMARONE

Volume	Brand	Product Name	ABV	BODY	OAK	Sweet	Region/Country	SKU
10 L	VineCo	Estate Series™ Italian Amarone	13.5%	F	M	D	Italy	NZZZ7724
12 L	RJS	Cru Select™ Amarone	13.5%	F	H	D	Italy	NZZA4465
14 L	RJS	En Primeur™ Italy Amarone	14.7%	F	M	D	Italy	NZZA4801
14 L	VineCo	Signature Series™ Italian Amarone	14.0%	F	M	D	Italy	NZZZ7681



## CABERNET SAUVIGNON

Volume	Brand	Product Name	ABV	BODY	OAK	Sweet	Region/Country	SKU
6 L	RJS	Heritage Estates™ Cabernet Sauvignon	12.0%	M	H	D		NZZZ4828
6 L	GVI	On The House™ Cabernet Sauvignon	11.5%	M	M	D		NZZZ7650
8 L	RJS	Cru International™ Australia Cabernet Sauvignon	13.3%	M	M	D	Australia	NZZA4766
8 L	RJS	Cru International™ California Cabernet Sauvignon	11.8%	M	M	D	US - California	NZZA4354
8 L	VineCo	Original Series™ California Cabernet Sauvignon	12.5%	MF	M	D	US - California	NZZZ7613
10 L	VineCo	Estate Series™ Australian Cabernet Sauvignon	13.5%	F	M	D	Australia	NZZZ7633
12 L	RJS	Cru Select™ Australia Cabernet Sauvignon	13.0%	M	M	D	Australia	NZZA4468
14 L	RJS	En Primeur™ Australia Cabernet Sauvignon	14.3%	F	M	D	Australia	NZZA4815
14 L	VineCo	Signature Series™ California Cabernet Sauvignon	14.0%	F	H	D	US - California	NZZZ7682



## CARMÉNÈRE

Volume	Brand	Product Name	ABV	BODY	OAK	Sweet	Region/Country	SKU
10 L	VineCo	Estate Series™ Chilean Carménère	13.5%	M	M	D	Chile	NZZZ7635
14 L	RJS	En Primeur™ Chile Carménère	13.4%	M	M	D	Chile	NZZA4827



## MALBEC

Volume	Brand	Product Name	ABV	BODY	OAK	Sweet	Region/Country	SKU
8 L	RJS	Cru International™ Chile Malbec	13.3%	M	M	D	Chile	NZZA4776
8 L	VineCo	Original Series™ Chilean Malbec	13.0%	MF	M	D	Chile	NZZZ7618
10 L	VineCo	Estate Series™ Argentina Malbec	13.5%	F	H	D	Argentina	NZZZ7640
12 L	RJS	Cru Select™ Chile Malbec	14.8%	M	H	D	Chile	NZZA4482
14 L	RJS	En Primeur™ Chile Malbec	14.7%	M	M	D	Chile	NZZA4803





## MERLOT

Volume	Brand	Product Name	ABV	BODY	OAK	Sweet	Region/Country	SKU
6 L	RJS	Heritage Estates™ Merlot	12.0%	M	M	D		NZZZ4829
6 L	GVI	On The House™ Merlot	11.5%	M	M	D		NZZZ7655
8 L	RJS	Cru International™ Chile Merlot	12.3%	M	M	D	Chile	NZZA4366
8 L	RJS	Cru International™ Washington Merlot	13.3%	M	M	D	US - Washington	NZZA4785
8 L	VineCo	Original Series™ Chilean Merlot	13.0%	M	M	D	Chile	NZZZ7619
10 L	VineCo	Estate Series™ California Merlot	13.0%	M	M	D	US - California	NZZZ7641
12 L	RJS	Cru Select™ France Merlot	13.1%	M	M	D	France	NZZA4473
14 L	RJS	En Primeur™ Chile Merlot	14.3%	M	M	D	Chile	NZZA4817
14 L	VineCo	Signature Series™ California Merlot	14.0%	F	M	D	US - California	NZZZ7685

## MONTEPULCIANO

Volume	Brand	Product Name	ABV	BODY	OAK	Sweet	Region/Country	SKU
10 L	VineCo	Estate Series™ Italian Montepulciano	13.0%	MF	M	D	Italy	NZZZ8637

## NEBBIOLO

Volume	Brand	Product Name	ABV	BODY	OAK	Sweet	Region/Country	SKU
8 L	RJS	Cru International™ Italy Nebbiolo	13.7%	M	M	D	Italy	NZZA4778
12 L	RJS	Cru Select™ Italy Nebbiolo	13.5%	M	M	D	Italy	NZZA4477

## PINOT NOIR

Volume	Brand	Product Name	ABV	BODY	OAK	Sweet	Region/Country	SKU
6 L	RJS	Heritage Estates™ Pinot Noir	11.8%	M	L	D		NZZZ4831
6 L	GVI	On The House™ Pinot Noir	11.5%	LM	L	D		NZZZ7657
8 L	RJS	Cru International™ British Columbia Pinot Noir	13.0%	M	M	D	Canada - B.C.	NZZA4764
8 L	VineCo	Original Series™ California Pinot Noir	12.5%	LM	M	D	US - California	NZZZ7622
10 L	VineCo	Estate Series™ Chilean Pinot Noir	13.0%	M	M	D	Chile	NZZZ7644
12 L	RJS	Cru Select™ California Pinot Noir	13.8%	M	L	D	US - California	NZZA4478
14 L	RJS	En Primeur™ Australia Pinot Noir	14.3%	M	M	D	Australia	NZZA4814
14 L	VineCo	Signature Series™ California Pinot Noir	13.5%	M	M	D	US - California	NZZZ9284

## SANGIOVESE

Volume	Brand	Product Name	ABV	BODY	OAK	Sweet	Region/Country	SKU
8 L	VineCo	Original Series™ Italian Sangiovese	13.0%	M	L	D	Italy	NZZZ7624
12 L	RJS	Cru Select™ Italy Sangiovese	13.5%	M	M	D	Italy	NZZA4466





## SHIRAZ

Volume	Brand	Product Name	ABV	BODY	OAK	Sweet	Region/Country	SKU
6 L	RJS	Heritage Estates™ Shiraz	12.0%	F	M	D		NZZZ4830
6 L	GVI	On The House™ Shiraz	11.5%	F	M	D		NZZZ7660
8 L	RJS	Cru International™ California Syrah	13.3%	F	M	D	US - California	NZZA4768
8 L	VineCo	Original Series™ California Shiraz	13.0%	MF	M	D	US - California	NZZZ7626
10 L	VineCo	Estate Series™ Australian Shiraz	13.5%	F	M	D	Australia	NZZZ7647
12 L	RJS	Cru Select™ Australia Shiraz	13.3%	M	H	D	Australia	NZZA4476
14 L	RJS	En Primeur™ Australia Shiraz	14.5%	M	H	D	Australia	NZZAZEP4
14 L	VineCo	Signature Series™ Australian Shiraz	14.0%	F	H	D	Australia	NZZZ9066



## TEMPRANILLO

Volume	Brand	Product Name	ABV	BODY	OAK	Sweet	Region/Country	SKU
8 L	VineCo	Original Series™ Spanish Tempranillo	13.0%	M	M	D	Spain	NZZZ7627

## VALPOLA

Volume	Brand	Product Name	ABV	BODY	OAK	Sweet	Region/Country	SKU
12 L	RJS	Cru Select™ Italy Valpola	14.8%	M	M	D	Italy	NZZA4445
14 L	RJS	En Primeur™ Italy Valpola	13.8%	M	M	D	Italy	NZZA4808



## VIEUX CHÂTEAU DU ROI

Volume	Brand	Product Name	ABV	BODY	OAK	Sweet	Region/Country	SKU
8 L	VineCo	Original Series™ California Vieux Chateau du Roi	13.0%	M	M	D	US - California	NZZZ7722
10 L	VineCo	Estate Series™ French Vieux Chateau du Roi	13.0%	MF	M	D	France	NZZZ7649

## ZINFANDEL

Volume	Brand	Product Name	ABV	BODY	OAK	Sweet	Region/Country	SKU
8 L	RJS	Cru International™ California Zinfandel	13.3%	M	M	D	US - California	NZZA4782
14 L	RJS	En Primeur™ Italy Zinfandel	14.7%	F	M	D	Italy	NZZA4819
14 L	VineCo	Signature Series™ California Zinfandel	14.0%	F	L	D	US - California	NZZZ7690



## RED BLENDS

Volume	Brand	Product Name	ABV	Body	Oak	Sweet	Region/ Country	Blend	SKU
6 L	GVI	On The House™ California Red	11.5%	LM	U	D	US - California		NZZZ7651
8 L	RJS	Cru International™ British Columbia Meritage	14.6%	M	M	D	Canada - B.C.	Meritage	NZZA4787
8 L	VineCo	Original Series™ Australian Grenache Shiraz Mourvedre (GSM)	13.0%	MF	H	D	Australia	Grenache Shiraz Mourvedre	NZZZ7617
8 L	VineCo	Original Series™ California Trilogy	13.0%	M	M	D	US - California	Cabernet Sauvignon, Cabernet Franc, Merlot	NZZZ7628
8 L	VineCo	Original Series™ Chilean Matador Red	13.0%	MF	H	D	Chile	Merlot, Carménère	NZZZ7615
8 L	VineCo	Original Series™ Italian Valroza	13.0%	M	L	D	Italy	Valroza	NZZZ7629
8 L	VineCo	Original Series™ Smooth Red	12.5%	M	L	OD			NZZZ9299
10 L	VineCo	Estate Series™ Australian Cabernet Shiraz	13.5%	F	H	D	Australia	Cabernet Sauvignon, Shiraz	NZZZ7634
10 L	VineCo	Estate Series™ California Cabernet Merlot	13.0%	F	M	D	US - California	Cabernet Sauvignon, Merlot	NZZZ7632
10 L	VineCo	Estate Series™ California Mystic	13.0%	MF	M	OD	US - California	Cabernet Sauvignon, Merlot, Syrah	NZZZ7642
10 L	VineCo	Estate Series™ Italian Primo Rosso	13.5%	F	M	D	Italy	Primo Rosso	NZZZ7639
12 L	RJS	Cru Select™ California Cabernet Syrah Zinfandel	14.7%	M	H	D	US - California	Cabernet Sauvignon, Syrah, Zinfandel	NZZA4732
14 L	RJS	En Primeur™ Australia Cabernet Shiraz	14.3%	F	M	D	Australia	Cabernet Sauvignon, Shiraz	NZZA4816
14 L	RJS	En Primeur™ Italy Rosso Grande Eccellente	14.3%	F	M	D	Italy		NZZA4805
14 L	RJS	En Primeur™ Italy Super Tuscan	15.2%	F	H	D	Italy	Super Tuscan	NZZA4809
14 L	RJS	En Primeur™ Spain Grenache Syrah	14.8%	M	M	D	Spain	Grenache Syrah	NZZA4824
14 L	RJS	En Primeur™ Winemaker's Trio Red	14.4%	M	M	D		Cabernet Sauvignon, Syrah, Zinfandel	NZZA4823
14 L	VineCo	Signature Series™ French Cabernet Merlot	13.5%	MF	H	D	France	Cabernet Sauvignon, Merlot	NZZZ7684
14 L	VineCo	Signature Series™ Italian Toscana	14.0%	F	H	D	Italy	Toscana	NZZZ7689

# BLUSH STYLES

## ROSÉ

Volume	Brand	Product Name	ABV	BODY	OAK	Sweet	Region/Country	SKU
6 L	GVI	On The House™ Blush	11.5%	L	U	D		NZZZ7661
8 L	RJS	Cru International™ France Rosé	11.8%	M	U	D	France	NZZA4759
10 L	VineCo	Estate Series™ Australian Grenache Rose	12.0%	M	U	D	Australia	NZZZ7638

## WHITE ZINFANDEL

Volume	Brand	Product Name	ABV	BODY	OAK	Sweet	Region/Country	SKU
8 L	RJS	Cru International™ California White Zinfandel	11.60%	L	U	D	US - California	NZZA4758
8 L	VineCo	Original Series™ California White Zinfandel	11.50%	LM	U	OD	US - California	NZZZ7631

# FRUIT FLAVORED WINES

The fruit flavored wines are available in a variety of flavors. Each kit or drum comes with flavor packs that are added after fermentation to provide the flavoring and sweetness. All Fruit Wines are produced to the following specs:

Body: Light | Oak: Unoaked | Sweetness: Sweet

## WHITE

Volume	Brand	Product Name	ABV	SKU
6 L	VineCo	Niagara Mist™ Citrus Sangria	6.0%	NZZZ8920
6 L	VineCo	Niagara Mist™ Green Apple	6.0%	NZZZ7667
6 L	VineCo	Niagara Mist™ Mango Strawberry	6.0%	NZZZ7668
6 L	VineCo	Niagara Mist™ Orchard Crisp	6.0%	NZZZ7670
6 L	VineCo	Niagara Mist™ Peach	6.0%	NZZZ7671
6 L	VineCo	Niagara Mist™ Tropical Fruit	6.0%	NZZZ7678
6 L	VineCo	Niagara Mist™ White Pear	6.0%	NZZZ7679
6 L	RJS	Orchard Breezin™ Green Apple Delight	7.6%	NZZZ4863
6 L	RJS	Orchard Breezin™ Mango Dragon Fruit Lemonade	7.6%	NZZZ4877
6 L	RJS	Orchard Breezin™ Peach Perfection	7.6%	NZZZ4864
6 L	RJS	Orchard Breezin™ Strawberry Sensation	7.6%	NZZZ4868
6 L	RJS	Orchard Breezin™ Tropical Lime	7.6%	NZZZ4853





## RED

Volume	Brand	Product Name	ABV	SKU
6 L	VineCo	Niagara Mist™ Black Cherry	6.0%	NZZZ7662
6 L	VineCo	Niagara Mist™ Blackberry	6.0%	NZZZ7663
6 L	VineCo	Niagara Mist™ Cherry Sangria	6.0%	NZZZ7665
6 L	VineCo	Niagara Mist™ Raspberry	6.0%	NZZZ7674
6 L	RJS	Orchard Breezin™ Acai Raspberry Rapture	7.6%	NZZZ4890
6 L	RJS	Orchard Breezin™ Blackberry Blast	7.6%	NZZZ4860
6 L	RJS	Orchard Breezin™ Blueberry Bliss	7.6%	NZZZ4871
6 L	RJS	Orchard Breezin™ Cranberry Craze	7.6%	NZZZ4861
6 L	RJS	Orchard Breezin™ Seville Orange Sangria	7.6%	NZZZ4876
6 L	RJS	Orchard Breezin™ Very Black Cherry	7.6%	NZZZ4870

## BLUSH

Volume	Brand	Product Name	ABV	SKU
6 L	VineCo	Niagara Mist™ Blue Pom	6.0%	NZZZ7664
6 L	VineCo	Niagara Mist™ Raspberry Dragon Fruit	6.0%	NZZZ7675
6 L	VineCo	Niagara Mist™ Strawberry	6.0%	NZZZ7677
6 L	RJS	Orchard Breezin™ Rockin' Raspberry Rosé	7.6%	NZZZ4866
6 L	RJS	Orchard Breezin™ Wild Watermelon	7.6%	NZZZ4873

# CONCENTRATES & CONDITIONERS

## GRAPE CONCENTRATE

Enhance your red wines with our 1L Grape Concentrates, adding color, flavor, and sweetness. Typically added just before bottling, this concentrate reintroduces sweetness to the wine.

1 L	SKU
Red	WZZZ9217
White	WZZZ9224

This concentrate is 3x pure juice (Brix: 68 °P)

## WINE CONDITIONER

GVI Wine Conditioner is a sweetener with a built-in stabilizer, designed to enhance sweetness when added at 1-4 oz per gallon to taste.

Pack Size	SKU
500 mL	WZZZ9389

# Wine Bases - Drums

FERMENTABLE WINE BASES THAT ARE IDEAL FOR WINERIES OF ANY SIZE

RahrBSG boasts one of the broadest commercial wine base drum portfolios in the market today, encompassing multiple industry-leading brands.

Our expansive portfolio of commercial wine base drums allow you to meet diverse consumer preferences, enhancing your offerings for broad audience appeal.

## EXPANSIVE OPTIONS ACROSS TOP-TIER BRANDS

RahrBSG carries a comprehensive catalog of the highest quality wine drums from multiple premium suppliers.

## PREMIUM HYGIENIC PACKAGING

We safeguard purity and prevent contamination in a controlled packaging environment, ensuring exceptional quality and taste while extending shelf life

## PRE-BALANCED FOR pH AND ACID

All drums are delivered pre-balanced for optimal pH and acidity, resulting in a well-rounded and harmonious flavor profile.

## QUICK PRODUCTION TIMELINE

With no need for conventional crushing or pressing, our drums deliver a superior finished product in just 4 - 6 weeks.

## YEAR-ROUND AVAILABILITY

Enjoy the convenience of our wines year-round, without compromising quality.

## CONSISTENCY IN COLOR, FLAVOR, AND BODY

We offer a wide range of drum options that produce consistent wines with rich color, exceptional flavor, and full-bodied character.

## YEAST, STABILIZING, AND FINING AGENTS

The yeast, stabilizing and fining agents need to be purchased separately for the wine drums which are all available from RahrBSG.







*Orchard  
Breezin'*

FRUIT FLAVORED WINE BASES

ABV  
7.6%

READY  
4 WEEKS

VOLUME  
220 L

YIELD  
243 gal (920 L)

WHITE

CRANAPPLE CELEBRATION NZOB62DR

GREEN APPLE DELIGHT NZOB63DR

PEACH PERFECTION NZOB64DR

STRAWBERRY SENSATION NZOB68DR

TROPICAL LIME NZOB53DR

WHITE SANGRIA NZOB51DR

AÇAÍ RASPBERRY RAPTURE NZOB90DR

BLACKBERRY BLAST NZOB60DR

BLUEBERRY BLISS NZOB71DR

CRANBERRY CRAZE NZOB61DR

SEVILLE ORANGE SANGRIA NZOB76DR

VERY BLACK CHERRY NZOB70DR

ROCKIN' RASPBERRY ROSÉ NZOB66DR

WILD WATERMELON NZOB73DR

RED

BLUSH

*Cru*

INTERNATIONAL

VARIETAL STYLE WINE BASES

ABV  
11.8–12.3 %

READY  
6 WEEKS

VOLUME  
160 L

YIELD  
121 gal (460 L)

WHITE

PINOT GRIGIO ITALY NA4749DR

SAUVIGNON BLANC CANADA - ONTARIO NA4748DR

CABERNET SAUVIGNON US - CALIFORNIA NA4354DR

MERLOT CHILE NA4366DR

RED

GLOBALVINTNERS INC

*Mist Wine Drums*

FRUIT FLAVORED WINE BASES

ABV  
6.5%

READY  
4 WEEKS

VOLUME  
200 L

YIELD  
238 gal (900 L)

WHITE

GREEN APPLE NZGV04DR

PEACH APRICOT NZGV05DR

WHITE CRANBERRY NZGV10DR

BLACK RASPBERRY NZGV01DR

BLACKBERRY NZGV02DR

BLUEBERRY NZGV03DR

POMEGRANATE NZGV06DR

RASPBERRY PEACH SANGRIA NZGV07DR

STRAWBERRY NZGV09DR

RED

BL

**GVI**

PREMIUM VARIETALS

VARIETAL DESIGNATED WINE BASES

All Varietals Designated: US - California

ABV  
12.5–13.5%

READY  
4 WEEKS

VOLUME  
200 L

YIELD  
180 - 195 gal  
(683 - 739 L)

WHITE

CHARDONNAY NZG702DR

MUSCAT NZG706DR

RIESLING NZG710DR

SAUVIGNON BLANC NZG712DR

CABERNET SAUVIGNON NZG700DR

MERLOT NZG704DR

PINOT NOIR NZG708DR

SYRAH NZG714DR

RED

Optimize Savings with Volume Orders on Drums

RahrBSG customers can access discounted pricing by increasing order volumes. Drums can be combined across all brands and varietals to access tiered pricing discounts.

Mix and match to unlock savings!





# CiderBase™

## ASCEPTICALLY PACKAGED FERMENTABLE BASE FOR HARD CIDER PRODUCTION

RahrBSG's CiderBase™ is a distinctively bold apple juice base. It starts with apples sourced from the American Pacific Northwest, which are then juiced and aged with a proprietary process developed with the craft cider maker in mind.

RahrBSG Select CiderBase™ is a tangy, all-natural 100% apple juice concentrate that is non-alcoholic and gluten-free.

Designed for craft beverage producers large and small, it appeals to those who appreciate the art of fermenting cider with a hint of European tradition and American innovation.

Pack Size	SKU
275 gal	CZZZ1001
50 gal	CZZZ1002
5 gal	CZZZ1003

CiderBase Specifications	
Brix °P	45 ± 1
pH	3.3 - 3.4
Dilution Ratio	3:1* H2O:Solution

\*Yields a must of ~14.3 °P

## SAMPLE RECIPE AND PROCESS

Standard American Cider - 14.3° OG

CiderBase™ Volume	Yield	H2O for Dilution	SafCider™ Yeast	Ciderferm™ Nutrient
5 gal	18.6 gal	13 gal	12 g	30 g
50 gal	180 gal	129 gal	140 g	350 g
275 gal	986 gal	711 gal	760 g	1900 g

1. Mix Ciderbase™ with dilution water, adjust pH to <3.5 with malic acid.
2. Add yeast and nutrient.
3. Ferment at 70°F to dryness, or until terminal gravity achieved.
4. Filter, fine, or allow to settle.
5. Add acids for flavor and pH adjustment, flavorings, backsweetening sugars, and/or potassium sorbate or potassium metabisulfite per your formulation.
6. Carbonate to approx. 2.0 – 3.0 vol CO2.



## SUGGESTED YEASTS FOR USE WITH CIDERBASE™:

**Fermentis SafCider™ AB-1** for balanced ciders combining delicate fresh apple and applesauce notes.

**Fermentis SafCider™ AS-2** for sweet and dry ciders with a fresh aromatic profile, notes of cooked fruit and a sweet, round mouthfeel

**Fermentis SafCider™ AC-4** for an intensely fresh aromatic profile (apple, floral) with a crisp mouthfeel and enhanced structure.

**Fermentis SafCider™ TF-6** for sweet ciders with a very high aromatic intensity and complexity leading to fresh, fruity notes and a round mouthfeel

## SUGGESTED NUTRIENTS FOR USE WITH CIDERBASE™:

**Ciderferm™** - Developed to support fermentation in cider production, Ciderferm™ is a complex nutrient blend that promotes yeast growth, viability, and long-term survival. Improve flavor and aroma with Ciderferm™, available in 1 kg, 5 kg, or 20 kg quantities.







# YEAST & BACTERIA

## **Pinnacle™ Active Dry Wine Yeast**

Robust  
Tropica  
Cryo  
White Select  
Fruit Red  
Complex  
Red Select  
Red  
Fructo Select  
Fructo Select  
Bubbly

## **Pinnacle™ Bacteria**

MLF Safe

## **Fermentis SafCider™ Cider Yeasts**

SafCider™ AB-1  
SafCider™ AS-2  
SafCider™ AC-4  
SafCider™ TF-6

## **Fermentis SafTeq™ Spirits Yeasts**

Fermentis SafTeq™ Blue  
Fermentis SafTeq™ Silver

## **Pathfinder Yeast & Nutrient Blends for Spirits & RTDs**

Pathfinder Turbo Yeast TY 48  
Pathfinder Turbo Yeast TY Pure

# PINNACLE™

by AB Biotek

## Pinnacle™ Active Dry Wine Yeast

Pinnacle™ manufacturer AB Biotek® specializes in developing robust and stress-tolerant wine yeast strains that are tailored to modern winemaking trends, such as bolder flavors and higher alcohol. Their extensive research and development process has led to the creation of optimized yeast growth and drying protocols, ensuring the final yeast product is nutritionally sound, resilient, and high-performing.



PINNACLE™ SUGGESTED YEAST STRAINS											
Grape Variety	Bubbly	Cryo	Tropica	White Select	Complex	Fruit Red	Red	Red Select	Fructo	Fructo Select	Robust
Chardonnay	✓	✓		✓					✓	✓	
Cabernet Sauvignon							✓	✓	✓	✓	
Zinfandel									✓	✓	✓
Merlot						✓	✓	✓	✓	✓	
Pinot Noir	✓				✓	✓			✓	✓	
French Colombard			✓	✓					✓	✓	✓
Syrah							✓	✓	✓	✓	
Sauvignon Blanc		✓	✓	✓					✓	✓	
Pinot Gris		✓	✓	✓					✓	✓	
Rubired						✓			✓	✓	✓
Itasca	✓		✓	✓							✓
La Crescent		✓	✓	✓							
Frontenac Gris		✓									
Seyval Blanc	✓	✓	✓	✓							
St. Pepin		✓	✓	✓							
Frontenac Gris						✓	✓		✓	✓	✓
Marquette						✓	✓		✓	✓	✓
Marechal Foch					✓	✓	✓	✓			
St. Croix						✓	✓	✓			
Landot Noir					✓	✓	✓	✓			



## ATTRIBUTES OF PINNACLE™ ACTIVE DRY WINE YEAST

Strain	Wine Style	Alcohol Tolerance (v/v)	Lag Phase	Fermentation Speed	Nitrogen Requirements	Optimal Temperature	MLF Compatability	Glycerol Production	VA Production
<b>Robust</b>	All	18.0%	Very Short	Fast	Moderate	50 - 95 °F 10 - 35 °C	Sequential	High	Average
<b>Tropica</b>	White	14.5%	Short	Fast	Moderate*	55 - 61°F 13 - 16 °C	Recommended	Moderate	Average*
<b>Cryo</b>	White/Rose	14.0%	Short	Fast	Low	54 - 75 °F 12 - 24 °C	Recommended	Moderate	Very Low
<b>White Select</b>	White/Rose	15.0%	Medium	Moderate	Low to Moderate	59 - 68 °F 15 - 20 °C	Recommended	High	Low
<b>Fruit Red</b>	Red/Rose	15.0%	Short	Moderate	Low to Moderate	65 - 84°F 18 - 29 °C	Recommended	Low	Low
<b>Complex</b>	Red	15.0%	Long	Slow	Moderate	68 - 85 °F 20 - 29 °C	Highly Recommended	Moderate	Low
<b>Red Select</b>	Red	15.0%	Short	Moderate	Moderate to High	68 - 79 °F 20 - 26 °C	Sequential	Moderate	Average
<b>Red</b>	Red	16.0%	Very Short	Moderate	Moderate to High	65 - 85 °F 18 - 29 °C	Recommended	High	Average
<b>Fructo Select</b>	Red	19.0%	Very Short	Fast	Moderate	57 - 95 °F 14 - 35 °C	Recommended	Moderate	Low
<b>Fructo</b>	Red/Restart	18.0%	Very Short	Fast	Low	55 - 95 °F 13 - 35 °C	Highly Recommended	High	Average*
<b>Bubbly</b>	Sparkling/Restart	16.0%	Very Short	Moderate	Low	50 - 90 °F 10 - 32 °C	Recommended	Moderate	Low

## USING PINNACLE™ ACTIVE DRY WINE YEAST

The proper preparation of Active Dry Wine Yeast (ADWY) is crucial for a successful fermentation. A simple process, done properly, can save a lot of time and anxiety down the track. Having an active starter culture minimises the lag phase (an important factor in achieving a healthy ferment) and decreases the chance of sluggish or stuck fermentations.

### Inoculation Rates

Rehydrating 25 g of ADWY in 1000 gal) 100 L (2 lb / 1000 gal) of juice / must will achieve a minimum  $5 \times 10^6$  viable cells/mL.

- To achieve an effective fermentation it's important to have a population of  $1.2 - 1.5 \times 10^8$  viable cells/mL present at the end of yeast growth (a third to half way through fermentation).
- Therefore, a minimum starting population of  $5 \times 10^6$  viable cells/mL is required .
- For reds, dosage can be lower due to the presence of nutrients (via skins), but for highly clarified whites and historically difficult juices, 30-40 g / 100 L (2.5-4.2 lb / 1000 gal) is recommended.

### Rehydrating

EACH STEP IS VITALLY IMPORTANT FOR OPTIMUM YEAST REHYDRATION

1. Rehydrate ADWY by slowly sprinkling it into 5-10 times its weight into clean water, preheated to between 35-40°C / 95-104°F
2. Allow the yeast to stand for 15 MINUTES
3. Adjust the temperature of the yeast solution to within 5°C / 9°F of the juice/must (sulphite-free) to be inoculated by adding sufficient volumes to give successive 5°C / 9°F reductions in temperature.
4. Use the yeast within 30 MINUTES of rehydration.
5. It is recommended the juice/must be inoculated at 18°C / 64°F or higher to avoid extended lag time.



## Robust

- This yeast has a **short lag phase** with a wide temperature range between 9-30°C (48-86°F).
- Alcohol tolerance of **up to 16% v/v**.
- Only small amounts of foam are produced with this yeast, thus allowing tanks or barrels to be filled.

- Robust should be used for neutral grape varieties when there is a need for the yeast to increase aroma and flavor production.
- In white wines it produces **fruity aromas** (banana, pineapple) as well as **floral notes** (rose petals, violets).
- In red wines the aromas are more subdued and in line with varietal characteristics of the wine. Most importantly, Robust will **reliably ferment difficult juices in extreme conditions**, thus adding **security of fermentation for the winemaker**.

Reliable fermentations – **good for fermenting in extreme conditions** with good ester production.

**10 kg:**  
WZZZ1281

**500 g:**  
WZZZ1298

## Tropica

- Strong fermenter** at temperatures ranging between 14-18°C (57-68°F).
- A fermentation aid is strongly recommended for low nutrient juices and/or fermenting below 14°C (57°F).
- Alcohol tolerance can reach **up to 14% v/v** without a fermentation aid, although higher alcohols can be achieved with improved nutrition, particularly toward the end of fermentation.
- There is **some foam** produced with this yeast, especially under stressful conditions at low temperatures; we don't recommend fermenting below 13°C (55°F).

- Tropica should be used to **increase tropical fruit aromas** in white wines. It releases guava, passion fruit and pineapple aromas on the nose, with a **distinctive guava/lychee character on the palate**.
- It is recommended for use on grape varieties such as Sauvignon Blanc, Chenin Blanc and Colombard.

**High thiol producer** – for tropical white wines.

**10 kg:**  
Upon Request

**500 g:**  
WZZZ1294

## Cryo

- Alcohol tolerance is up to **14.5% v/v**.
- Only **low levels of foam** are produced with this yeast strain, **even at low temperatures**.
- A **fermentation aid is strongly recommended** for low nutrient juices with this yeast.

- Cryo should be **used for cold fermentations** 10-13°C (50-55°F) in white grape varieties such as Sauvignon Blanc, Chenin Blanc, Semillon and Chardonnay. It can be used in tank or barrel fermentations as it produces a **low level of foam** during fermentation.
- The result is a **varietal white wine with enhanced ester expression** as the aromas are trapped under cold fermentation conditions. For less fruity esters we recommend fermenting warmer at 16-18°C (61-64°F).

**A High cryophilic strain** good for cold fermentations.

**10 kg:**  
WZZZ1285

**500 g:**  
WZZZ1293

## White Select

- White Select is a **medium rate fermenter** at temperatures of 12-24°C (54-75°F) with a **longer lag phase than other commercial yeast**.
- If fermenting below 14°C (57°F) this yeast can become sluggish, hence we recommend adding a complex nutrient to achieve the desired result.
- Alcohol tolerance of this yeast is in the range of **14-15% v/v**.
- White Select is a relatively low foaming yeast.

- White Select is a reliable fermenter with the ability to **enhance varietal characters** of the fruit while still producing **fruity and floral aromas** suited to high quality white wines.
- There is a more **complex palate produced** as a result of the genetic characteristics of this yeast which promotes autolysis in the latter stages of fermentation. Varieties best suited for White Select are Chardonnay, Semillon and Colombard when there is a desire to **increase the aromatic intensity and mouthfeel of the wine**.

**Promote autolysis** – produce complex full body varietal white wines.

**10 kg:**  
Upon Request

**500 g:**  
WZZZ1295



**Characteristics**

**Applications**

**Advantages**

**Pack Size**

**Fruit Red**

- Fruit Red has a small lag phase with a **fast fermentation speed** at temperatures of 18- 29°C (64-84°F).
- Alcohol tolerance of this yeast is high at approximately **15.5% v/v**.
- Fruit Red is a **low to medium foaming yeast**; while ideal for tank fermentation, it must be monitored in barrel fermentation at higher temperatures

- Fruit Red is a **medium to fast fermenter** and can be used in all red grape varieties when a **strong contribution to the aroma profile** of the wine is required.
- This yeast produces **intense red fruit aromas** such as raspberry and loganberry, as well as cherry and some **dark fruit** aromas too.
- It is best used for consumer friendly wines with a fruity spectrum, including rosé-style wines.

**Intense red fruit producer** – nice fruity red wines.

**10 kg:**  
Upon Request

**500 g:**  
WZZZ1288

**Complex**

- Complex has a **medium lag phase** with a **slow to medium fermentation speed** at temperatures of 20-29°C (68-84°F)
- Alcohol tolerance of this yeast is approximately **14.5% v/v**.
- Complex is a **low foaming yeast**, hence can be used for barrel fermentation.

- Complex is a slow to medium fermenter and can be used in all red grape varieties when a **contribution to the aroma profile** of the wine is required.
- This yeast produces a good mix of **fruity and spicy aromas** while still respecting the varietal character of the fruit. Complex is best suited for the Pinot Noir grape variety when a balance of aromas is desired.

A versatile red wine fermenter – for **balanced fruity and spicy** red wines.

**10 kg:**  
Upon Request

**500 g:**  
WZZZ1292

**Red Select**

- Red Select has a short lag phase with a **medium fermentation speed** at temperatures of 16-28°C (61-82°F).
- This yeast **requires nutrient supplementation** to perform at its best; a complex nutrient with a high amino acid content released from such ingredients as inactive yeast is essential.
- Alcohol tolerance of this yeast can reach up to **15-16% v/v**.
- Red Select is a **low to medium foaming yeast**

- Red Select is a **good fermenter** with the ability to **enhance color and mouthfeel** in red wines through the extraction of phenolic compounds in the grape juice.
- Red Select is **best suited for varietal winemaking in red grape** varieties such as Cabernet Sauvignon, Merlot and Shiraz/ Syrah. This yeast is best suited to the production of premium, super premium and iconic red wines.

**Good polyphenol extraction** – high red color wines with good mouthfeel.

**10 kg:**  
Upon Request

**500 g:**  
WZZZ1297

**Red**

- Red is a **strong fermenter** at temperatures of 18-30°C (65-85°F) with a short lag phase.
- Cooler temperatures below 17°C (63°F) result in a more moderate fermentation rate.
- Alcohol tolerance of this yeast can reach up to **15.5-16% v/v**.
- Red is a **low foaming yeast** and hence suitable for barrel fermentations.

- Red is a **reliable and robust fermenter** with very high alcohol tolerance and the potential to **enhance color** by not adsorbing high levels of anthocyanins in the grape juice.
- Red is best suited for **varietal winemaking in red grape varieties** such as Shiraz/ Syrah, Zinfandel, Cabernet Sauvignon, Grenache and Merlot. We do not recommend this yeast for white wines due to application trial results achieved.

**Good polyphenol extraction** – high red color wines with good mouthfeel.

**10 kg:**  
WZZZ1282

**500 g:**  
WZZZ1296



## Fructo Select

- Fructo Select has a short lag phase with a **rapid fermentation speed** at temperatures of 16-32°C (61-90°F).
- Alcohol tolerance of this yeast is very high and one of the **rare wine yeast strains that can reach up to 18% v/v**.
- In very high sugar juices with >16% v/v alcohol potential, we do **recommend the addition of a complex nutrient** to ensure the actively fermenting yeast does have enough nutritional supplements to complete the fermentation.
- Fructo Select is a low foaming yeast.

- Fructo Select is a strong fermenter with a high capacity to **add structure to high alcohol potential wines** in the range of 16-18% (v/v).
- Fructo Select is best suited for varietal winemaking in red grape varieties such as Zinfandel and Shiraz/ Syrah. This yeast is best suited to the production of high alcohol red wines when there is a desire to **minimize volatile acidity** and store the wine for a long time

Can **add structure to high alcohol wines** – well balanced structured wines.

**10 kg:**  
WZZZ1284

**500 g:**  
WZZZ1291

## Fructo

- Fructo is a **strong fermenter** at temperatures of 15-30°C (59-85°F) with a short lag phase.
- Cooler temperatures below 15°C (59°F) result in a more moderate fermentation rate.
- It has a **high alcohol tolerance** of up to >19% v/v, with the ability to inoculate in high alcohol conditions to restart fermentation.
- This yeast is a low foaming strain.

- Fructo is an excellent yeast to use in conjunction with high sugar grape juices that will lead to high potential alcohol yield.
- With an **extremely high alcohol tolerance of >19% v/v**, Fructo can also be used for stuck and sluggish fermentations of **both red and white wines** when fructose concentrations are elevated toward the end of fermentation.
- Fructo should be used on ripe Zinfandel, Durif, Shiraz/Syrah and other high alcohol wines.

**High alcohol tolerance** – good for restarting stuck fermentations

**10 kg:**  
WZZZ1283

**500 g:**  
WZZZ1290

## Bubbly

- Bubbly has a short lag phase and is a **reliable and robust** fermenter at temperatures between 8-32°C (47-88°F).
- This yeast strain has **very high alcohol tolerance** of 15.5-16.0% v/v.
- Bubbly is a **low foaming strain** and **flocculates well** at the end of fermentation

- Due to its inherent stress tolerance characteristics, Bubbly is the **ideal yeast for producing sparkling wine styles** using either the méthode champenoise or Charmat methods.
- With very low total SO<sub>2</sub> production, Bubbly can be used as the **primary and secondary fermenter** and produces some subtle but **positive fruity aromas** consistent with high quality sparkling wines.

**High stress tolerant strain** good for sparkling wine production.

**10 kg:**  
WZZZ1286

**500 g:**  
WZZZ1287



# Pinnacle™ Bacteria

Malolactic bacteria can play an essential role in winemaking. Malolactic fermentation (MLF) not only converts tart-tasting malic acid, naturally present in grape must, into softer-tasting lactic acid, but also has a direct impact on wine quality. MLF is also crucial to microbiologically stabilise most red wines. It is predominantly strains within the *Oenococcus oeni* family, that conduct malolactic fermentation.



Pinnacle™ manufacturer AB Biotek® has undertaken multiple applications trials on many bacteria strains and identified strains that are temperature tolerant, pH tolerant and resistant to multiple stresses that are encountered post-fermentation. Further strains will be available once commercial production trials are successful.

There are a few risks associated with doing spontaneous malolactic fermentation. There is a high probability that an undesirable strain could do the malolactic fermentation and could cause off flavours, but more importantly spontaneous malolactic fermentation can produce toxic metabolites like biogenic amines. The safer option is to inoculate with a commercial starter culture specifically selected for their beneficial properties.

Product	Type	Application	Dosage	25 g
MLF Safe	Pinnacle MLF Safe is a pure, concentrated and freeze-dried culture of <i>Oenococcus oeni</i> sp	low pH white wines to high-alcohol red wines	1g/hL	WZZZ2114
Characteristics		Applications		Advantages
<ul style="list-style-type: none"> <li>Thanks to its <b>high concentration formula</b> and <b>high purity standards</b>, Pinnacle MLF Safe can adapt to many different conditions: high alcohol, high concentration in polyphenols, low pH, etc. Pinnacle</li> <li>MLF Safe is <b>fast</b>, <b>SO2 resistant</b> and does not produce detectable biogenic amines.</li> </ul>		<ul style="list-style-type: none"> <li>It covers a <b>wide spectrum of wine applications</b>: from low pH white wines to high-alcohol red wines rich in polyphenols.</li> <li>It <b>ensures stability</b> of the wine and provides <b>softness and aromatic complexity</b> to the wine.</li> <li>Pinnacle MLF Safe is suitable for sequential or co-inoculation (except Pinnacle Robust).</li> </ul>		Yeast mannoproteins – can lead to <b>complex wines with improved mouthfeel</b> .

MLF Safe

We suggest using **Leucofood™** which helps any ML bacteria strain grow, survive, and achieve a successful malolactic fermentation. Learn more on [page 107](#).

# Fermentis SafCider™ Cider Yeasts

A COMPLETE RANGE OF FOUR YEASTS DEDICATED TO CIDERS

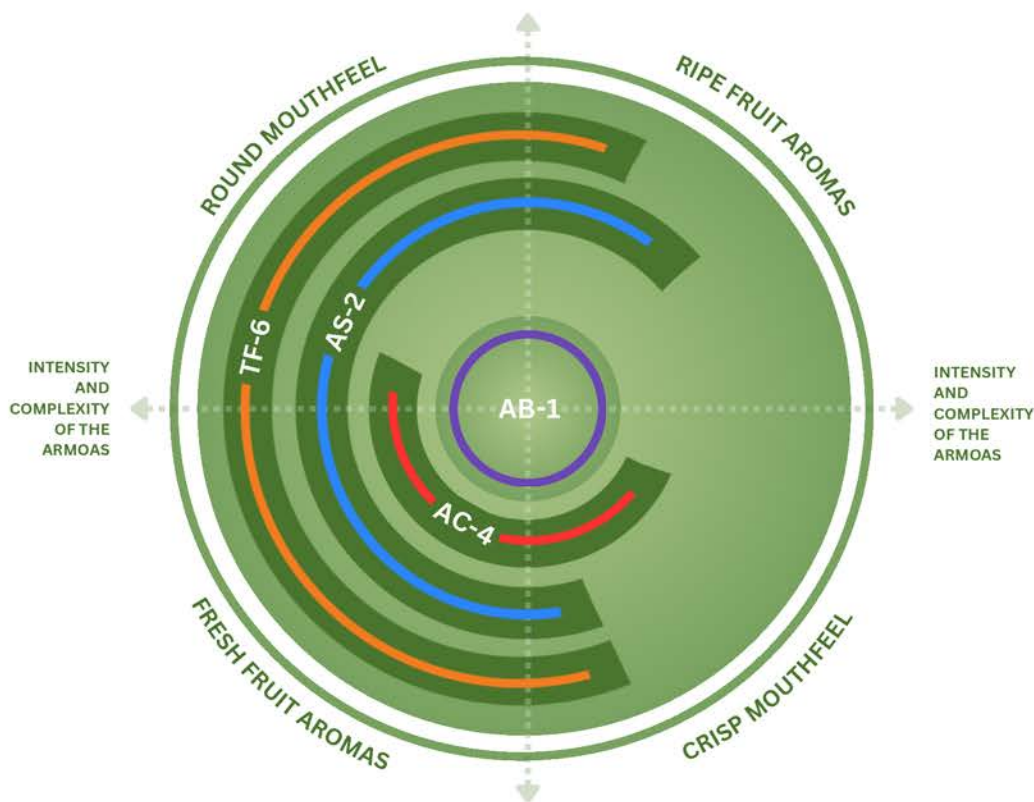
**SafCider™ AB-1** for all types of sweet and dry ciders.

**SafCider™ AS-2** to bring sweetness and complexity to your cider

**SafCider™ AC-4** to produce fresh and crisp cider

**SafCider™ TF-6** to maximize the fruitiness of your cider

## AROMATIC PROFILE



ASTING NOTES BASED ON FRENCH CIDER RECIPE TRIALS  
Fresh bittersweet apple juice fermented at 10°C (50°F)  
and stopped with ~35 g/l of residual sugars for an ABV of ~5%.



Fermentis by Lesaffre	SAFCIDER™ CIDER YEASTS			
	SafCider™ AB-1	SafCider™ AS-2	SafCider™ AC-4	SafCider™ TF-6
<b>Taxonomy</b>	<i>S. Cerevisiae</i>	<i>S. Cerevisiae</i>	<i>S. Cerevisiae</i>	<i>S. Cerevisiae</i>
<b>Killer Factor</b>	Sensitive	Sensitive	Killer	Neutral
<b>Dry Cider Stability</b>	Yes	Yes	Yes	No
<b>Lag Phase</b>	Medium	Short	Short	Medium
<b>Possible Sulfite in Juice</b>	Yes	Yes	Yes	No
<b>Kinetics</b>	Fast	Medium	Fast	Slow
<b>Recommended Temp</b>	10 - 30 °C 50 - 86 °F	10 - 30 °C 50 - 86 °F	10 - 30 °C 50 - 86 °F	15 - 25 °C 59 - 77 °F
<b>Alcohol Tolerance</b>	18% v/v	12% v/v	16% v/v	6% v/v
<b>Fructose Assimilation</b>	High	Medium Low	Medium High	Low
<b>Malic Acid Consumption</b>	High	Medium	Low	High
<b>Total Acidity</b>	Low	Medium	High	Low
<b>Volatile Acidity</b>	Low	Low	Low	Low
<b>SO2 Production</b>	Medium	Medium Low	Medium High	No
<b>Acetaldehyde</b>	Medium	Medium Low	Medium High	Low
<b>Type of Aromas Produced</b>	Fresh apple / cooked apple	Fresh apple, pear and citrus/apple sauce and prune	Fresh apple, pear and floral	Complex fruit and banana/apple sauce to caramel
<b>Intensity</b>	Low	Medium	Medium	High
<b>Roundness/Sweetness Perception</b>	Low	High	Medium	High
<b>Crispness</b>	Medium	Low	High	Low
<b>Global Perception</b>	Balanced	Round	Crisp	Round

## UNDERSTANDING E2U™

E2U™ is a groundbreaking step taken by Fermentis in the world of yeasts and yeast derivatives for beverages.

With E2U™ certified products, save time and energy. With less to worry about, you can focus on what you do best: creating the finest fermented beverages for your customers.

When it comes to yeast, E2U™ certification means you can choose to pitch directly into the juice or must, or proceed to rehydration. It makes no difference, it's up to you. We guarantee the same results.

For yeast derivatives, with E2U™ certified products, you'll enjoy low dustiness and high dispersibility in the tank.





## SAFCIDER™ AB-1

For all types of sweet and dry ciders. Ideal to produce balanced ciders even under difficult fermentation temperatures.

### Usage:

- 10 to 20 g/hL for first fermentation
- 30 to 40 g/hL for prise de mousse (PDM)

Pack Size	SKU
10 kg	Upon Request
500 g	BZZZ1987
5 g	BZZZ3639

## SAFCIDER™ AS-2

For sweet and dry ciders with a fresh aromatic profile (apple, citrus) and elaborated fruit notes (applesauce) bringing a good overall complexity.

**Usage:** 10 to 20 g/hL for first fermentation

Pack Size	SKU
10 kg	Upon Request
500 g	BZZZ1990
5 g	BZZZ3645

## SAFCIDER™ AC-4

The best cider yeast for an intensely fresh aromatic profile (apple, floral) with a crisp mouthfeel enhancing cider structure.

### Usage:

- 10 to 20 g/hL for first fermentation
- 30 to 40 g/hL for prise de mousse (PDM)

Pack Size	SKU
10 kg	Upon Request
500 g	BZZZ1986
5 g	BZZZ3644

## SAFCIDER™ TF-6

The best cider yeast for very high aromatic intensity and complexity towards fresh fruity notes (apple, banana-pear, red, citrus, and exotic fruits) and interesting elaborated fruit notes (applesauce).

**Usage:** 20 to 40 g/hL for first fermentation

Pack Size	SKU
10 kg	Upon Request
500 g	BZZZ1985
5 g	BZZZ3646



# Fermentis SafTeq™ Spirits Yeasts

## FERMENTIS SAFTEQ™ BLUE

*Saccharomyces cerevisiae* specifically selected to ferment blue agave to produce tequila, supplemented or not with other types of sugars. Its excellent performance in this environment is due to the ability to tolerate toxic substances such as furfural, normally present in agave juice.

It has also increased tolerance to osmotic pressure and alcohol and can work in conditions of extreme temperatures.

### Usage:

- **Dosage:** 0.5 g/L
- **Fermentation Temperature:** 32°C (89.6°F)

Pack Size	SKU
10 kg	Upon Request
500 g	BZZZ1988



## FERMENTIS SAFTEQ™ SILVER

SafTeq™ Silver is a traditional *Saccharomyces cerevisiae* strain distillers in Mexico use to produce tequila and other agave spirits. A strong fermenter, it is well adapted to the unique conditions of agave ferments and is known for its balanced aroma profile in the finished spirit.

Use in 100% agave washes, or agave supplemented with other sugars. SafTeq™ Silver can also be used for cane sugar or molasses-based spirits.

### Usage:

- **Dosage:** 25 - 50g/hL
- **Fermentation Temperature:** 30-40°C (86-104°F) (optimal 32°C (90°F))

Pack Size	SKU
10 kg	Upon Request
500 g	BZZZ1950





# PATHFINDER

TURBO YEAST

## PATHFINDER YEAST & NUTRIENT BLENDS FOR SPIRITS & RTDS

### PATHFINDER TURBO YEAST TY 48

Pathfinder TY 48 is an active dried alcohol yeast blended with a complete nutrient complex designed to ferment up to 14% ABV in 48 hours, or up to 20% ABV in 4 to 5 days. Pathfinder TY 48 is blended with complete macro and micro nutrition and contains urea.

It has also increased tolerance to osmotic pressure and alcohol and can work well under extreme conditions.

#### Usage:

- 8.0 kg / 1000 L for fermentation to 14% ABV within 24 hrs
- 5.4 kg / 1000 L for fermentation to 14% ABV within 48 hrs
- 5.4 kg / 1000 L for fermentation to 20% ABV within 4 days

#### Optimum liquid fermentation temperatures:

- Fermentation to 14% ABV: liquid temperatures should be 30 - 32 °C (86 - 90 °F)
- Fermentation to 20% ABV: liquid temperatures should be 25 - 27 °C (77 - 81 °F)

Pack Size	SKU
25 kg	BZZ8148C
10 kg	BZZ8148A
1 kg	BZZ8148B





## PATHFINDER TURBO YEAST TY PURE

An active dried alcohol yeast and nutrient formulation optimized for a super clean, reliable fermentation to 14% ABV in refined sugar fermentation systems.

Pack Size	SKU
25 kg	BZZ8149C
1 kg	BZZ8149B

TY-Pure is based on a low-congener, non-diastatic active dried turbo yeast that produces minimal fusel oils, esters, and other fermentation by-products, minimizing flavor and aroma contribution in the end product. TY-Pure is formulated with a complete, chemically defined nutrient complex optimized for neutral character sugar wash fermentations up to 14% ABV.

**Recommended for:** Fermentation of clean and neutral character alcohol base for use in hard seltzers and FMB/CMB hard soda production; fermentation of alcohol wash for spirit alcohol distillation.

**Pitching Method:** TY-Pure requires agitation to dissolve nutrient salts, so it cannot be pitched directly without mixing. For indirect pitching, pre-mix with 10x times its weight of water at 25-30°C (77- 86°F) and mix for 5 minutes before pitching. TY-Pure is not suitable for propagation or post-fermentation recovery for re-use due to nutrient depletion during fermentation. Note: rehydration is only required for pre-dissolving nutrients rather than yeast activation. Minimizing contact time (ideally < 15 minutes) is essential to avoid high nutrient concentrations harming the yeast. Trials may be required to determine the impact of longer contact periods on yeast viability and fermentation kinetics.

**Fermentation Temperature:** TY-Pure can tolerate up to 30°C (8°F), but alcohol quality is compromised at this temperature. For optimum performance and quality, it is recommended to ferment at 20-25°C (68- 77°F), although it may be possible to minimize SO2 levels by fermenting at the upper end of this range, 23-25°C (73-77°F).

**Oxygenation:** Oxygenation will help minimize SO2 production; as a guide, we suggest oxygenation rates starting from 15-20 ppm for ABVs around 5%, up to 40-45 ppm for higher ABVs up to 14%. Oxygenation rates can be optimized through trials to meet the specific requirements of the application.

**Usage:** Suggested pitch rates below (bench trials are recommended)

Fermentation Target ABV	5%	8%	10%	12%	14%
Dosage	1.8 g/L	2.5 g/L	3.0 g/L	3.6 g/L	4.0 g/L



# YEAST NUTRIENTS

Startup™ Premium Rehydration Yeast Nutrient

Startup™ Export Premium Rehydration Yeast Nutrient

Superfood® Premium Yeast Nutrient

Superfood® Export Premium Yeast Nutrient

Superferm® Premium Yeast Nutrient

OWN™ Organic Wine Nutrient

Vitamix® Pure Yeast Vitamins

Vitamix+® Vitamins Plus Nutritive Base

Leucofood™ Malolactic Nutrient

Ciderferm™

Diammonium Phosphate (DAP)

Yeast Hulls Nutrex 370

Fermax Yeast Nutrient

Kerry Yeastex® Yeast Nutrients

Yeast Extract T-154 Agglomerated

Pathfinder N-Pure Nutrient



# Yeast Nutrients

## COMPLEX NUTRIENT BLENDS

Yeast Nutrient	DAP	Yeast Extract	Soy	Zinc
Startup		✓		
Startup Export*		✓		
Superfood	✓	✓		
Superfood Export*	✓	✓		
Superferm	✓	✓		
Leucofood		✓		
Ciderferm	✓	✓		
Yeastex 61	✓		✓	✓
Yeastex 82	✓		✓	✓

## DOSING COMPLEX YEAST NUTRIENT BLENDS

The first step in determining the amount of yeast nutrients that should be added to wine must or juice to improve the likelihood for a successful fermentation is to obtain a baseline of nitrogen content by measuring the amount of Yeast Assimilable Nitrogen (YAN).

YAN is a combination of measurement for two types of nitrogen:

- Free / Primary Amino Nitrogen (FAN)
- Free Ammonium

The results from these analyses provide a starting point for the determination of yeast nutrient additions.

## STARTUP™ PREMIUM REHYDRATION YEAST NUTRIENT

Startup™ is a non-DAP containing nutrient blend of vitamins and minerals, Startup™ provides the balanced nutrition for complete fermentation. It is also useful for stimulating slow or sluggish ferments. Startup™ was formulated to provide all of the complex nutrition in Superfood®, but without inorganic nitrogen (DAP).

Pack Size	SKU
20 kg	WZZ1143B
5 kg	WZZ1142A
1 kg	WZZ1141A
1 oz	WZZ1140A

**Contains:** yeast hulls, yeast extract, complex minerals and vitamins.

**Usage:** 1 lb / 1000 gal (12 g/hL) supplies 6 ppm YAN

- **High Risk Fermentations:** 360 ppm (3 lb / 1000 gal)
- **Yeast Rehydration:** 50 g/L rehydration water

See addition chart on p.113 to adjust addition rates with measured initial YAN

## STARTUP™ EXPORT PREMIUM REHYDRATION YEAST NUTRIENT

Startup Export has been formulated for wineries concerned with certain import regulations pertaining to vitamins.

Pack Size	SKU
20 kg	WZZ1191B

This blend is an adjustment to accommodate regulations of certain countries. The **only change** with Startup Export is the reduction of vitamin content to thiamine. All other core nutritional ingredients are unchanged.

**Usage:** 1 lb / 1000 gal (12 g/hL) supplies 6 ppm YAN

- **High Risk Fermentations:** 360 ppm (3 lb / 1000 gal)
- **Yeast Rehydration:** 25 g/hL rehydration water

## SUPERFOOD® PREMIUM YEAST NUTRIENT

Superfood® (contains ~30% DAP) is a blend of vitamins and minerals, rich in the complex nutrients needed for complete fermentation. Superfood® provides the nutritious supplements yeasts need for growth and survival during the anaerobic stress of fermentation, in addition Rates that are most advantageous.

Pack Size	SKU
20 kg	WZZ1123B
5 kg	WZZ1122A
1 kg	WZZ1121A
1 oz	BZZ8000A

Superfood, containing a variety of nitrogen sources, is MUCH better for yeasts than just DAP. Superfood includes 32.5% DAP, but most nutrient blends have much more DAP (45% up to almost 100%).

**Contains:** yeast hulls, DAP (32.5%), yeast extract, complex minerals, vitamins

**Usage:** 1 lb / 1000 gal (12 g/hL) supplies 12 ppm YAN

- **High Risk Fermentations:** 500 ppm (4 lb / 1000 gal)

**See addition chart on p.113** to adjust addition rates with measured initial YAN

## SUPERFOOD® EXPORT PREMIUM YEAST NUTRIENT

Superfood® Export has been formulated for wineries concerned with certain import regulations pertaining to vitamins.

Pack Size	SKU
20 kg	WZZ1195B

This blend is an adjustment to accommodate regulations of certain countries. The **only change** with Superfood Export is the reduction of vitamin content to thiamine. All other core nutritional ingredients are unchanged.

**Usage:** 1 lb / 1000 gal (12 g/hL) supplies 12 ppm YAN

- **High Risk Fermentations:** 500 ppm (4 lb / 1000 gal)



## SUPERFERM® PREMIUM YEAST NUTRIENT

Superferm® is formulated to help high-risk grapes ferment more completely, and to preserve their intense sensory qualities. Superferm® has a higher percentage of vitamins and less DAP (only 25%). It is designed for fermentations that are expected to be challenging.

Pack Size	SKU
20 kg	WZZ1143B
5 kg	WZZ1142A
1 kg	WZZ1141A
1 oz	WZZ1140A

Superferm is great for fermentations of **high-sugar** or **long hang-time grapes**, or **grapes from stressed vines**.

**Contains:** yeast hulls, yeast extract, DAP (25%) and vitamins.

**Usage:** 1 lb / 1000 gal (12 g/hL) supplies 10 ppm YAN

- **High Risk Fermentations:** 500 ppm (4 lb / 1000 gal)

**See addition chart on p. 113** to adjust addition rates with measured initial YAN.

## OWN™ ORGANIC WINE NUTRIENT

An Organic Wine Nutrient compliant with USDA/NOP regulations for organic winemaking.

RahrBSG OWN™ is compliant with USDA/NOP regulations for organic winemaking and has been reviewed and accepted by the CCOF.

Pack Size	SKU
50 lb	WZZZ1144
1 lb	WZZZ1157
1 oz	WZZZ1158

**Contains:** Naturally occurring vitamins and minerals in a fully autolyzed yeast base.

**Usage:**

- If initial YAN 150 ppm: 6 lb / 1000 gal (half at beginning and half at mid-ferment)
- If initial YAN 200 ppm: 4 lb / 1000 gal (half at beginning and half at mid-ferment)
- If initial YAN 250 ppm: 2 lb / 1000 gal for balance (add at mid-fermentation)

## VITAMIX® PURE YEAST VITAMINS

Vitamins make yeasts healthier, promote survival, help avoid stuck ferments, and are useful in preventing sulfides. Nitrogen-deficient musts produce hydrogen sulfide (H<sub>2</sub>S), an off-flavor that causes a rotten egg smell. This is because of interruption in amino acid synthesis, but current research indicates that even in the presence of adequate nitrogen sources, deficiencies in other key elements can result in production of more offensive sulfide compounds.

Vitamix® is pure vitamins for yeast and helps support amino acid synthesis and healthy fermentation. Testing vitamins in juice is quite expensive and takes weeks, so adding a vitamin blend can be good insurance.

**Usage:** 0.1 g/hL (1 ppm), or 4 g / 1000 gal (Legal Limit)

Pack Size	SKU
1 kg	WZZZ1147
100 g	WZZZ1146

## VITAMIX+® VITAMINS PLUS NUTRITIVE BASE

What's the difference between Vitamix and Vitamix+?

Vitamix is pure vitamins for yeast. Vitamix+ has the same vitamins as Vitamix, but in a nutritive base.

Vitamix+ is best for higher-risk or difficult musts because of its extra yeast hulls for yeast growth and fermentation. Vitamix is the choice if you want vitamins only.

**Usage:** 2.5 g/hL (25 ppm), or 100 g / 1000 gal (Legal Limit: 31 ppm)

Pack Size	SKU
20 kg	WZZ1157C
1 kg	WZZ1158A

## LEUCOFOOD™ MALOLACTIC NUTRIENT

This rich mixture of primary-grown yeast extract, casein digests, and vitamins helps ML bacteria grow and survive. Helpful for ANY bacterial strain in ANY situation, Leucofood can be essential when fermenting with yeast strains that hoard nutrients or have high nitrogen requirements, depleting grape nutrients more thoroughly.

Pack Size	SKU
20 kg	WZZ1209B
5 kg	WZZ1208A
1 kg	WZZ1207A

Unlike yeasts, ML bacteria cannot store nutrients, and they cannot synthesize all the amino acids they need so they must find them in the wine. Nutrient depletion is frequently the cause when MLF begins but does not finish.

Blended especially for *Oenococcus oeni* (formerly *Leuconostoc oenos*), Leucofood is NOT the same as yeast nutrient. Leucofood has no DAP because ML bacteria cannot use inorganic nitrogen.

**Usage:** 4 - 5 g/hL (0.15 - 0.2 g./gal)

## CIDERFERM™

Ciderferm™ is a complex nutrient designed especially for cider, mead, and other non-grape wine fermentations. It is a complex mineral blend that helps yeast growth and fermentation more than simpler mineral blends.

Pack Size	SKU
20 kg	CZZ1011B
5 kg	CZZ1012A
1 kg	CZZ1013A
1 oz	CZZ1014A

### Benefits of Ciderferm™:

- Helps prevent stuck or sluggish fermentation
- Promotes yeast growth, viability, and long-term survival
- Increases alcohol tolerance of yeast
- Helps prevent H<sub>2</sub>S and volatile acidity formation during fermentation
- Promotes more complete utilization of nutrients
- Improves aromas and flavors by balancing amino acid usage

**Usage:** 4 lb / 1000 gal. Use more if H<sub>2</sub>S develops or the fermentation slows prematurely.



## DIAMMONIUM PHOSPHATE (DAP)

Diammonium phosphate (DAP) is a suitable treatment as a source of nitrogen for correcting low initial yeast assimilable nitrogen (YAN) in juice and must. Low nitrogen concentration in juice and must can slow yeast reproduction and reduce the viable yeast population.

Pack Size	SKU
55 lb	WZZZ1167
11 lb	WZZZ1162
1 lb	WZZZ1169
2 oz	WZZZ1168

### DAP Nitrogen Contribution:

- 21.2% ammonia nitrogen
- 100 ppm (10 g/hL) = 21 ppm nitrogen
- 1 lb / 1000 gal (12 g/hL) = 25.4 ppm nitrogen

## YEAST HULLS NUTREX 370

Yeast hulls (also called cell membranes, yeast cell walls, yeast ghosts, or envelopes cellulaires) are the insoluble cell membranes left over after yeast autolysis and centrifugation to separate them from yeast extract.

Pack Size	SKU
22.7 kg	WZZZ1133
5 kg	WZZZ1132

They are very beneficial to fermentations, adsorbing pesticide residues, toxic short-chain fatty acids (C8-10) and other inhibitory by-products. Yeast hulls also provide sterols and long-chain fatty acids to build healthy cell membranes that help delay alcohol toxicity.

### Usage:

- If added separately: 12 - 30 g/hL (1 - 2.5 lb / 1000 gal)
- 1 lb / 1000 gal supplies 1 ppm YAN

## FERMAX YEAST NUTRIENT

A balanced blend of proteins, amino acids and vitamins to improve yeast activity, attenuation, and speed of fermentation.

**Usage:** 1 - 1.5 tsp / gal to optimize yeast activity or restart fermentation

Pack Size	SKU
20 kg	BZZ7357E
5 lb	BZZ7357C
1 lb	BZZ7357B
2 oz	BZZ7357

## KERRY YEASTEX® YEAST NUTRIENTS

Kerry Yeastex® is a formulation of specific yeast nutrients to increase yeast viability and activity during fermentation, allowing the end of attenuation to be reached in a shorter time, and promoting consistent fermentation profiles.

Pack Size	Yeastex 61®	Yeastex 82®
40 kg		BZZZ1912
35 lb	BZZZ1902	
5 lb	BZZZ1901	BZZZ1911

**Yeastex® 61** is a source of zinc and contains high levels of inorganic nitrogen, making it particularly useful high gravity fermentations, and the production of wine, cider and alternative beverages.

**Yeastex® 82** is a source of zinc and contains high levels of both inorganic and organic nitrogen and vitamins, making it particularly useful when brewing with low FAN malts and in high gravity worts.

### Usage:

- **Yeastex® 61:** 40 - 100 ppm (4 g/hL - 10 g/hL)
- **Yeastex® 82:** 30 - 50 ppm (3 g/hL - 5 g/hL)



## YEAST EXTRACT T-154 AGGLOMERATED

Yeast extract is used in many microbiological media recipes because of its rich nutrition, and for the same reason it is also perfect for yeast and ML fermentation in wine. T154 is a full autolysate high in amino acids in proportions used by yeasts.

Pack Size	SKU
18 kg	WZZZ1130
5 kg	WZZZ1127

It also supplies natural vitamins, micro nutrients, and other yeast components in an easily soluble form, so nutrients are available instantly to yeasts. Yeast Extract is one key to the great success of Superfood® and our other nutrients.

Why don't ALL yeast nutrients contain yeast extract? Other yeast extracts are designed to enhance meaty-toasty flavors of hearty soups and stews, so they taste too strong to add to wine.

Extracts made from brewers' yeast can be bitter or rancid-tasting. But T154 is produced to minimize sensory qualities, so it does not give off-flavors.

### Usage:

- If added separately: 6 - 12 g/hL (0.5 - 1 lb / 1000 gal)
- 1 lb / 1000 gal supplies 11 ppm YAN



## PATHFINDER N-PURE NUTRIENT

Pathfinder N-Pure Nutrient provides all essential nutrients required by yeast for production of hard seltzer bases fermented from refined sugars such as glucose, dextrose, sucrose, and invert sugar syrup. N-Pure Nutrient can be used to ferment across a wide range of alcohol levels.

Pack Size	SKU
25 kg	BZZ8151C
10 kg	BZZ8151A
1 kg	BZZ8151B

Unlike malt and grain substrates which are nutritionally rich, refined sugar substrates are completely devoid of essential yeast nutrients, which makes use of supplements essential for fermentation. N-Pure Nutrient includes a high level of assimilable nitrogen from a urea-free source, along with phosphate, magnesium, B-vitamins, and other essential micronutrients including zinc and calcium.

N-Pure Nutrient contains only chemically defined ingredients and does not contain any unrefined nutrient sources, such as inactive yeast, which can negatively impact the flavor and aroma of fermented hard seltzer bases. When used in conjunction with an appropriate yeast strain, N-Pure Nutrient will help ensure reliable and complete fermentation of a seltzer base with a clean neutral fermentation profile (note that organoleptic properties of the fermented base will also depend on the quality and type of yeast used).

### Usage:

Fermentation Target ABV	5%	8%	10%	12%	14%
Addition Rate	1.5 g/L	2.0 g/L	2.4 g/L	2.9 g/L	3.2 g/L





# COMMON CONVERSION CHARTS

## Temperature Conversions

$^{\circ}\text{C to } ^{\circ}\text{F} = (^{\circ}\text{C} \times 9/5) + 32$	<b><math>^{\circ}\text{F}</math></b>	0 $^{\circ}\text{F}$	32 $^{\circ}\text{F}$	40 $^{\circ}\text{F}$	50 $^{\circ}\text{F}$	60 $^{\circ}\text{F}$	70 $^{\circ}\text{F}$	80 $^{\circ}\text{F}$	90 $^{\circ}\text{F}$	100 $^{\circ}\text{F}$	110 $^{\circ}\text{F}$	120 $^{\circ}\text{F}$
$^{\circ}\text{F to } ^{\circ}\text{C} = (^{\circ}\text{F} - 32) \times (5/9)$	<b><math>^{\circ}\text{C}</math></b>	-18 $^{\circ}\text{C}$	0 $^{\circ}\text{C}$	4 $^{\circ}\text{C}$	10 $^{\circ}\text{C}$	16 $^{\circ}\text{C}$	21 $^{\circ}\text{C}$	27 $^{\circ}\text{C}$	32 $^{\circ}\text{C}$	38 $^{\circ}\text{C}$	43 $^{\circ}\text{C}$	49 $^{\circ}\text{C}$

## Volume Conversions

1 mL	=	0.34 fl oz
1 fl oz	=	30 mL
1 L	=	1000 mL
1 L	=	0.2642 gal
1 gal	=	3785 mL
1 gal	=	3.785 L
1 hL	=	100 L
1 hL	=	26.4 gal

## Mass Conversions

1 kg	=	1000 g
1 kg	=	2.205 lb
1 g	=	1000 mg
1 lb	=	454 g
1 lb	=	0.454 kg
1 tonne	=	1000 kg
1 tonne	=	2205 lb
1 US ton	=	2000 lb
1 US ton	=	907 kg

# PLANNING NUTRIENT ADDITIONS

For use with Nutrient Addition Chart on adjacent page.

At yeast rehydration: Startup™ can be added to the water used to rehydrate yeast.

**INNOCULATION:** At yeast inoculation, or when *Saccharomyces* yeasts start growing in uninoculated musts (instead of *Kloeckera* or other non-*Saccharomyces* vineyard yeast species). Growing yeasts need a wealth of nutrients including nitrogen, mineral, vitamins, and survival factors. If nitrogen is limited during growth, fewer cells will be produced.

**ACTIVE FERMENTATION:** Fermentation is fully underway (actively bubbling, raised cap) and Brix has dropped around 3 to 4 degrees. At this point the yeasts will have taken up most of the nitrogen present in the juice, especially ammonia nitrogen.

**MID FERMENTATION:** Around 10-12 Brix. Yeast growth has stopped, but alcohol is low enough that yeasts can still take up nitrogen. Nitrogen at this point helps replenish the supply in existing cells without producing more cells.

Recommended levels for YAN Juice YAN + Added YAN	
YAN (ppm) = Ammonia N + Alpha-amino N	
21 Brix or less	200 - 250 ppm YAN
23 Brix	250 - 300 ppm YAN
25 Brix	300 - 350 ppm YAN

Recommended Total YAN Levels (in grapes plus added N)	
23 Brix	250 ppm
25 Brix	300 ppm
> 25 Brix	350 ppm+

**PLEASE NOTE:** By adding nutrients in stages, you can SLOW DOWN or REDUCE the additions if the fermentation is going too fast. Adding nutrients all at once, or using sustained-release preparations, does not allow real-time response to different fermentation kinetics. Add nutrients in portions during the first half of fermentation, NOT all at once!

Conversion Chart		
For metric and English measure		
1 ppm	= 1 mg/L	
100 pm	= 0.10 g/L	
	= 10 g/hL	
1 lb / 1,000 gal	= 454 g/1,000 gal	
	= 0.454 kg/1,000 gal	
	= 120 mg/L	
	= 0.12 g/L	
	= 120 ppm	
lb / 1,000 gal	g/hL	ppm
0.25	3	30
0.5	6	60
0.75	9	90
1	12	120
1.5	18	180
2	24	240
2.5	30	300
3	36	360
4	48	480
5	60	600



NUTRIENT ADDITION CHARTS		Innoculation	Active Fermentation	Mid-Fermentation (~10 - 12 Brix)	TOTAL		
Superfood™, Superferm™, Startup™, Ciderferm™		lb / 1000 gal (ppm)	lb / 1000 gal (ppm)	lb / 1000 gal (ppm)	lb / 1000 gal	ppm	YAN ppm
<b>Very High Risk*</b> Initian YAN 50 ppm (or 100 ppm YAN @ 25+ Brix)  *Ciderferm not recommended at this risk level	Superferm™	2 lb	2 lb	1 lb	5 lb	660	48
	DAP	2 lb	2 lb	2 lb	6 lb	720	154
	Superfood™	2 lb	2 lb	1 lb	5 lb	660	57
	DAP	1.5 lb	2 lb	2 lb	5.5 lb	650	138
	Startup™	2 lb	1 lb	1 lb	4 lb	480	20
	DAP	2 lb	3 lb	2 lb	7 lb	840	178
<b>High Risk</b>  Initian YAN 100 ppm (or 150 ppm YAN @ 25+ Brix)	Superferm™	2 lb	1 lb	1 lb	4 lb	480	38
	DAP	1 lb	1.5 lb	2 lb	4.5 lb	540	117
	Superfood™	2 lb	1 lb	1 lb	4 lb	480	45
	DAP	0 lb	2 lb	2 lb	4 lb	480	106
	Startup™	2 lb	0 lb	1 lb	3 lb	360	15
	DAP	1 lb	2 lb	2.5 lb	5.5 lb	650	138
	Ciderferm™	2 lb	1 lb	1 lb	4 lb	480	57
	DAP	0 lb	1.75 lb	2 lb	3.75 lb	450	95
<b>Moderate Risk</b>  Initial YAN 150 ppm (or 200 ppm YAN @ 25+ Brix)	Superferm™	1 lb	1 lb	1.25 lb	3.25 lb	390	31
	DAP	0 lb	1 lb	1.75 lb	2.75 lb	330	69
	Superfood™	1 lb	1 lb	1.25 lb	3.25 lb	390	37
	DAP	0 lb	1 lb	1.5 lb	2.5 lb	300	64
	Startup™	1 lb	0 lb	1 lb	2 lb	240	10
	DAP	0 lb	1.5 lb	2 lb	3.5 lb	420	89
	Ciderferm™	1 lb	1 lb	1.25 lb	3.25 lb	390	46
	DAP	0 lb	1 lb	1 lb	2 lb	240	53
<b>Mild Risk</b>  Initial YAN 200 ppm (or 250 ppm YAN @ 25+ Brix)	Superferm™	0 lb	1 lb	1.5 lb	2.5 lb	300	24
	DAP	0 lb	0 lb	1 lb	1 lb	120	27
	Superfood™	0 lb	1 lb	1.5 lb	2.5 lb	300	28.5
	DAP	0 lb	0 lb	0.8 lb	0.8 lb	96	21
	Startup™	1 lb	0 lb	1 lb	2 lb	240	10
	DAP	0 lb	0 lb	1.5 lb	1.5 lb	180	38
	Ciderferm™	0 lb	1 lb	1.5 lb	2.5 lb	300	35
	DAP	0 lb	0 lb	0.6 lb	0.6 lb	72	16
<b>Low Risk</b> Initial YAN >250 ppm	Startup™	1 lb	0 lb	1 lb	2 lb	240	10



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## NOTES

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1.800.585.5562  
[wine@rahrbsg.com](mailto:wine@rahrbsg.com)

800 West First Avenue  
Shakopee, MN 55379