

ICV-NOBLESSE

Yeast Derived Nutrient for the Amelioration of Wine and Must

CHARACTERISTICS

Noblesse is a yeast derivative nutrient for use in red and white wines. The inactivated yeast cells in Noblesse can help reduce undesirable aggressive characters or sensations of dryness. It can also help reduce the burning sensations common in higher alcohol wines and in wines made from botrytised grapes. The production process used for ICV-Noblesse inactivates sulfite-reductase potential, greatly limiting the production of sulfur off-odors during fermentation and aging. Noblesse can also, in some cases, be used to remove some sulfide aromas. Noblesse can be added during the primary fermentation or towards the close of malolactic fermentation. Noblesse can supply certain fermentative advantages together with significant wine quality improvement. Used alone, it should not be viewed as a substitute for DAP or other fermentation nutrients.

DOSAGE

10-30 g/hL (100-300ppm) or 0.84-2.5lbs/1000 gal

DIRECTIONS FOR USE

Dissolve Noblesse in 10 times its volume in wine or 5 times its volume in water. Additions can be made during pump-overs or during tank agitations/mixings. Recommended contact time is 3-5 months for complete integration. Less time is needed for fault corrections.

BENCH TRIAL PREPARATION

Prepare a 10% solution of Noblesse by adding 10 g Noblesse to 90ml of DI water. Mix well.

Bench Trial Recommendations: (Per 375 mL bottle)

<u>Target Addition</u>	<u>lbs/1000 gal</u>	<u>ml's lab dilution per 375</u> <u>ml</u>
10 g/hL (100ppm)	0.8	0.38
20 g/hL (200ppm)	1.7	0.75
30 g/hL (300ppm)	2.5	1.13

PACKAGING and STORAGE

Noblesse packaged in a 2.5kg heat-sealed bag. Noblesse should be stored in a cool dry place.

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

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