Pinnacle Seed Tan

Type:
Special grape tannin for colour stabilisation and polyphenol polymerisation.

Characteristics:
- Pinnacle Seed Tan is the perfect tool to support micro-oxygenation as it promotes polymerisation and stabilisation of polyphenol-anthocyanin by ethyl bridge mechanism.
- Pinnacle Seed Tan stabilises colour 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.

Application:
- 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.

Formulation:
Proanthocyanidins (grape seed) and ellagic tannins (chestnut).

Instructions for use:
After fermentation from racking-off to pre-bottling. Granulated form provides total solubility so direct addition in must is possible. However, to better homogenise and optimise action of Pinnacle Seed Tan we recommend dissolving in wine (1:10 ratio) or in warm water before adding to the wine.

Dosage:
Suggested dosage from 1-15 g/hL; depends on wine concentration, winemaking step and expected results.

Storage conditions:
Store the product in a fresh, dry, well ventilated room.

Shelf life:
Five years from date of manufacture.

Packaging:
1kg bags.

Product approved for oenological use, in accordance with the regulation (EC) n° 606/2009 and OIV codex.
# Pinnacle Seed Tan

*Product information*

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## ANALYTICS

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Criteria</th>
</tr>
</thead>
<tbody>
<tr>
<td>Insolubles (Sol. 10g/L 1.2 µm)</td>
<td>&lt; 2%</td>
</tr>
<tr>
<td>Loss on drying</td>
<td>Max 10%</td>
</tr>
<tr>
<td>Ash</td>
<td>Max 3 – 5%</td>
</tr>
<tr>
<td>Fe</td>
<td>Max 75ppm</td>
</tr>
<tr>
<td>As</td>
<td>Max 3ppm</td>
</tr>
<tr>
<td>Pb</td>
<td>Max 5ppm</td>
</tr>
<tr>
<td>Hg</td>
<td>Max 1ppm</td>
</tr>
<tr>
<td>Total Phenol (Tannin)</td>
<td>≥ 65%</td>
</tr>
<tr>
<td>pH (Sol.5%)</td>
<td>3.0 – 5.0%</td>
</tr>
</tbody>
</table>

*Note: presence of chestnut tannin (ellagic) <20%.*

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The information presented is based on our research and commercial testing and provides a general assessment of product performance. Nothing contained herein is representative of a warranty or guarantee for which the manufacturer can be held legally responsible.

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