



## Pinnacle Zym White Extract

*product information*



### Type:

Enzyme to maximise juice and aroma extraction for white and rosé wines.

### Characteristics:

- 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 colour potential of grapes. The pectinase lyses the pectin substances, hence improving clarification of the must.

### Application:

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

### Formulation:

Pectolytic concentrate with negligible cinnamoyl esterase activity, glycerol, water.

### Instructions for use:

Dilute Pinnacle Zym White Extract into water (1:10) to maximise distribution of the enzyme into crushed grapes.

Add the solution on grapes at the crusher or in a press\* (\*avoid immediate draining to enable enzymes distribution onto the substrate).

### Recommended temperature range:

12-20°C (54-68°F).

### Dosage:

For temperatures between 12-15°C (54-59°F) or short skin contact (2-4 hours): 5 mL/100kg.

For temperatures above 15°C (59°F) or maceration over 8 hours: 3 mL/100kg.

NB: higher dose should be applied for pH < 3.2.

### Activity:

≥ 950 PE/g.

### Storage conditions:

Store below 10°C (50°F).

Note: temperatures above 60°C (140°F) inactivate Pinnacle Zym White Extract.

### Packaging:

25kg canister.

### Shelf life:

Three years from date of manufacture.

### Scientific background:

Aromatic compound substances are usually hydrophobic, which impedes their transfer into the must. The longer the maceration, the better the extraction of aroma precursors.

Simultaneously, bitter components and potassium are also released into the juice, so the winemaker has to manage extraction time and balance the wanted aroma extraction with the unwanted accumulation of polyphenols and potassium.

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