A part of your life

Chr. Hansen is a global bioscience company that develops natural ingredient solutions for the food, nutritional, pharmaceutical and agricultural industries. Every day millions of people around the globe consume a product containing Chr. Hansen ingredients.

With our knowledge and technology we help customers bring their products and processes into the future. All solutions are based on strong research and development competencies and significant technology investments.

As a leading supplier to the wine industry, we have selected nature’s best cultures and yeasts for superb wine production to help you make better, safer and more diverse wines.

www.chr-hansen.com/wine
Viniflora® culture products are produced to the highest quality with inoculation cultures needed to make a positive difference!

In emerged demand through new styles creation. All the things downgrading, increase safety and traceability, and satisfy range brings can help to: reduce the time to market, reduce processes, adding real value. The process control that this help winemakers optimize both wine quality and production.

Chr. Hansen has developed a range of solutions which can winemakers optimize both wine quality and production processes, adding real value. The process control that this range brings can help to: reduce the time to market, reduce downgrading, increase safety and traceability, and satisfy emerging demand through new styles creation. All the things needed to make a positive difference!

Viniflora® products are manufactured to the highest quality standards and every batch undergoes rigorous quality controls before it is made available to customers. These products have low production of volatile acidity, while genetic and physiological tests show no production of biogenic amines.

The New Frontier in winemaking: non-Saccharomyces yeasts for must bio-protection, a new way to manage the early hours of alcoholic fermentation...

Chr. Hansen proposes the widest range of non-Saccharomyces wine yeast products. All are meant to be used in must before alcoholic fermentation is initiated and achieved by winemakers’ favourite strains of Saccharomyces. The main benefits are:

• Increased flavour complexity, similar to ‘wild ferment’ yeasts, moulds or bacteria
• Strong bio-protective effect to the must against undesirable yeasts, moulds or bacteria
• Increased flavour complexity, similar to ‘wild ferment’ but without the risks
• Less volatile acidity produced due to high osmotic resistance
• Mouth-feel improvement through production of polysaccharides and mannanproteins

Viniflora® malolactic cultures: experience real direct inoculation cultures

Viniflora® culture products are produced to the highest quality standards: purity, concentration and activity are unbeatable – offering real reliability and value for money. As a consequence, Viniflora® cultures are ready for real direct inoculation into must or wine; they do not require fastidious re-hydration, acclimatization or activation protocols – reducing the risks and saving time.

Example of innovative strain used for fruity red, rosé, sparkling and some white wines: Viniflora® CIne™

A strain able to achieve malolactic fermentation (MLF) without the production of diacetyl (typical MLF related flavors). This strain is a must for sparkling, rosé and white wine producers seeking fresh, crisp and fruity wines.

Advanced nutrients for malolactic cultures: Bactiv-aid 2.0

Launched in 2010 the ultimate nutrients for Viniflora® malolactic cultures have been developed to address the inhibitory compounds such as fatty acids (octanoic acid, decanoic acid) frequently present in difficult wines. The new version provides a balanced mix of nutrients to Viniflora® cultures, is allergen free and available in 25 hl and 250 hl pouches. In difficult wines or with difficult grapes such as Merlot and Chardonnay, Bactiv-aid 2.0 can reduce MLF time by up to 40%.

Superior malolactic cultures to ease winemaking, manage final wine flavour profile and facilitate wine trading.

<table>
<thead>
<tr>
<th>Product</th>
<th>Wine color</th>
<th>MLF flavonoids</th>
<th>Tempera-</th>
<th>Alcohol</th>
<th>Minimum pH</th>
<th>Total SO2</th>
<th>Summary</th>
</tr>
</thead>
<tbody>
<tr>
<td>Viniflora® CH34 The fruit keeper</td>
<td>Red, dark red</td>
<td>Yes</td>
<td>16–20˚C</td>
<td>13% v/v</td>
<td>3.1</td>
<td>45 ppm</td>
<td>Bacend MLF high SO2</td>
</tr>
<tr>
<td>Viniflora® CIne The fasted</td>
<td>Red, dark red</td>
<td>No</td>
<td>17–20˚C</td>
<td>14% v/v</td>
<td>3.2</td>
<td>30 ppm</td>
<td>Fruity, modern and sparkling</td>
</tr>
<tr>
<td>Viniflora® CIne The yard stick</td>
<td>Red, dark red</td>
<td>Yes</td>
<td>17–20˚C</td>
<td>14% v/v</td>
<td>3.2</td>
<td>40 ppm</td>
<td>Most wines</td>
</tr>
<tr>
<td>Viniflora® CIne The ethanol booster</td>
<td>Red, dark red</td>
<td>Yes</td>
<td>17–20˚C</td>
<td>16% v/v</td>
<td>3.4</td>
<td>40 ppm</td>
<td>High alcohol, high maturity</td>
</tr>
</tbody>
</table>

Exclusive non-Saccharomyces specialty products to extract the very best from your must.

The Viniflora® range is the largest collection of non-Saccharomyces yeasts based products for must inoculation. These products have in common to deliver more appealing wines to consumers thanks to a better management of initial grapes’ content and through a completely Natural tool… ‘tamed wild wine yeasts’.

The range is made of:

• 3 pure strains products: PRELUDE™, CONCERTO™ and FROOTZEN™ to inoculate into the must. After 48 to 72 hours winemakers inoculate their usual, favourite strain of wine yeast (Saccharomyces cerevisiae) in a so called ‘sequential inoculation’.
• 1 unique blend of 3 strains: MELODY™ ready to be used directly.

PRELUDE™ a pure Torulaspora delbrueckii to increase mouthfeel, reduce volatile acidity and produce complex flavors, matching perfectly with oak. Ideal for Chardonnay, Pinot Noir, Merlot, Grenache N.

CONCERTO™ a pure Kluyveromyces thermotolerans to increase freshness in red wines from warm climates, reduce volatile acidity and get wild ferment berry flavors. Ideal for Shiraz, Cabernet-Sauvignon, Tempranillo red or rosé.

FROOTZEN™ a pure Pichia Kluyveri boosting fruit flavors in wine. Amazing in white and rosé wines, bringing an additional touch of complexity in red wines too.

MELODY™ a blend of Saccharomyces cerevisiae (60%), Torulaspora delbrueckii, Kluyveromyces thermotolerans considered one of the best yeast products for complex Chardonnay.