



# 2023

## Vintage catalogue

# CATALOGUE



# YEAST

The Excellence range of yeasts have been derived from specific breeding that will perform highly due to their fermentation capacities.

From Sauvignon Blanc to Rose and Pinot Noir, there is an Excellence yeast strain to help winemakers achieve their desired style.





# New Yeasts



*Burgundy Chardonnay*

## EXCELLENCE CHD

Excellence CHD was selected in Burgundy in Partnership with the IFV (French Institute of Wine).

It was selected for its short lag phase and strong fermentation capability (up to 15%).

This strain consistently produces wines with complex aromatic profile and rich mouthfeel. The release of a high level of polysaccharides during fermentation highly contributes to create wines with a great roundness.

Strain: *Saccharomyces cerevisiae*

*Low Nitrogen requirement*

*Killer factor resistant*

500g

\$47.5



**BEST RESTART YEAST ON THE MARKET**

## EXCELLENCE FINISHER

Excellence® FINISHER is a specific strain to restart alcoholic fermentation. It was developed in partnership with the Bordeaux wine Institute. Excellence Finisher has been selected through the breeding technique to ensure the highest level of reliability in difficult conditions.

These abilities ensure an optimal yeast metabolism in the very difficult environment of a stuck ferment. The use of Excellence® FINISHER allows for a rapid restart of alcoholic fermentation, even with low residual sugars concentrations (until 3 g/L) and high alcohol level (16% vol.)

Strain: *Saccharomyces cerevisiae*

500g

\$47.5

# A yeast to control your pH and acidity

Acidity levels have been dropping in the last decade. Wine labelling legislation is changing, and acid addition will soon have to be added on the wine label.

Lamothe-Abiet R&D department has selected and isolated a yeast strain producing lactic acid.

It allows winemaker to control their pH and TA before the start of the alcoholic fermentation in a natural way.

## EXCELLENCE X\_FRESH

Excellence X-Fresh is a strain of *Lachancea thermotolerans* selected for its ability to transform sugar into lactic acid, therefore reducing the production of ethanol. This strain reduces the need of acid addition and produces wines with lower alcoholic levels. Addition of *Saccharomyces cerevisiae* is needed to complete the fermentation. Use either in Co-fermentation or co-inoculation.

Strain: *Lachancea thermotolerans*

500g

\$79





# White and Rosé Yeast



## Excellence FTH

*Thiol enhancer*, passionfruit & tropical fruits, Sauvignon Blanc, Pinot Gris, Rosé

500g \$47.5

10Kg \$910



## Excellence TXL

*Thiol producer* and *palate weight* enhancer. Sauvignon Blanc, Rosé, Pinot Gris, Chardonnay.

500g

\$47.5



## Excellence STR

*High ester* production. Sauvignon Blanc, Rosé, Riesling, Gewurtz.

500g

\$47.5



## Excellence B2

High aromatics with *roundness* suited for barrel ferments.

500g

\$47.5



## LA Prise de Mousse

Aromatic purity for classic *Méthode traditionnelle*

500g

\$43.5



## Excellence FW

*Ester and Thiols producer*, works very well for Rosé and aromatic white wines.

500g

\$47.5

# RED YEAST



## Excellence XR

EXCELLENCE XR produces rich wines, with enhanced structure and volume in mouth. Chosen for its fermenting capacities and its high polysaccharide and glycerol production, EXCELLENCE XR is recommended for the vinification of naturally concentrated red grapes.

500g

\$47.5



## Excellence SP

EXCELLENCE SP produces wines favouring red fruits and elegance. With its fermenting capacities, EXCELLENCE SP is recommended for the production of premium to icon red wines.

500g

\$47.5



## Excellence DS

Excellence® DS is a new strain of yeast, for the production of red wines. It has been selected for its organoleptic contribution which combines fruity freshness with softness, structure and finesse on the palate.

500g

\$47.5

# Non Saccharomyces & Restart



## Excellence Bio-Naturae

This *Metschnikowia pulcherrima* strain has particular characteristics that make it suitable for bioprotection: Limiting the need of SO<sub>2</sub>.

500g

\$99



## LA Bayanus - Restart

Selected yeast for its high alcohol production (16%) and its capacity to start alcoholic fermentation in critical conditions (until 15% alc/vol).

500g

\$43



# Nutrients

Clean & healthy ferments

## Nutrients

Nourishing and protecting the yeast are the key stages in fermentation management.

In order to ensure complete Alcoholic fermentation and avoid the appearance of organoleptic variations, it is essential to correct deficiencies in growth and survival factors.

Focusing on the importance of nutrition is not a luxury but a necessity.



**OptiEsters®**



**More Aromas  
Lasting longer**

**OptiThiols®**

[WWW.LAMOTHE-ABIET.COM](http://WWW.LAMOTHE-ABIET.COM)

Solutions for winemaking



# Aromatic Booster and Protection



## Optithiols

Rich in thiol precursors, including glutathione. Optithiols allows yeasts to increase the aromatic production.

5 Kg

\$395



## Optiesters

Rich in amino acids and ergosterols. Optiesters allow yeasts to release a high level of esters.

1Kg

\$54



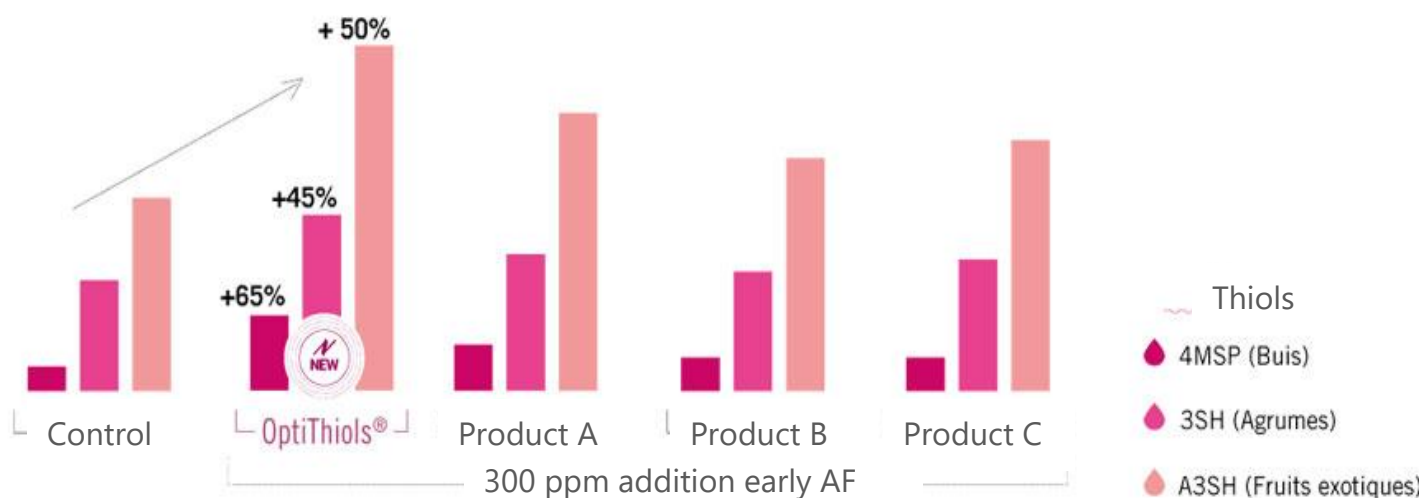
## Aroma Protect

Rich in Glutathione and Glutathione precursors it protects the aromatics over time and extends shelf life.

1kg

\$68

## Optithiols Trial: Sauvignon Blanc





# Complex Nutrients



## Optiflore Organic – *Organic*

Organic nitrogen source of nutrients for the yeast (Yeast autolysate and inactivated yeast). Too much nitrogen in ammonium form at the beginning of the fermentation can cause the yeast biomass to grow too quickly. The excess concentration of yeast creates an induced deficiency in nutritional elements, leading to a **risk of sluggish and/or stuck fermentations**, as well as production of **H<sub>2</sub>S**. OptiFlore® O helps to avoid this type of situation by ensuring and **regular and complete alcoholic fermentation**.

1Kg \$34.5



## OptiFerm – *Complex nutrient*

Combination of Organic nitrogen, mineral nitrogen, and Vitamin B1. OptiFerm® provides all of the **nutritional elements** required for a good alcoholic fermentation. It contains **thiamine** (vitamin B1) to optimise the yeasts' metabolism and facilitates the **start of the alcoholic fermentation**. The yeasts' subsequent **viability** is ensured by the inactivated yeasts that are rich in survival factors.

OptiFerm® therefore acts on each phase of the alcoholic fermentation and gives **clean fermentations** and clean aromatics.

1Kg \$22.5



## Actibiol – *Yeast Support*

Combination of organic nitrogen and cellulose. Helping yeast growth and multiplication. Actibiol® releases **growth** and **survival factors** into the must and helps to bind inhibitory compounds. The growth factors (vitamins, amino acids, peptides...) are essential for **yeast multiplication**. The survival factors (long chain fatty acids, sterols...) help to maintain the yeasts' viability and ensure their **fermentary metabolism** until the end of the alcoholic fermentation.

1Kg \$24

# Rehydration / Protection



## Oenostim - *Rehydration*

Inactivated yeasts naturally rich in sterols, fatty acids, vitamins and minerals for the rehydration of yeast.

Sterols and unsaturated fatty acids play an important role in maintaining the **structural integrity** of cell membranes

When under stress, yeast produce more **undesirable compounds** (volatile acidity, sulfurous compounds, medium chain fatty acids that inhibit malolactic bacteria) and fewer desirable compounds (especially aromas). Furthermore, the risk of a sluggish and/or stuck fermentation is greater..

Bag of 5kg

\$152



## Flor'Protect – *For sluggish*

100% yeast hulls (*Saccharomyces cerevisiae*) or yeast cellular envelopes Flor'Protect® **detoxifies** the medium using the adsorbent properties of yeast hulls to bind these inhibitors, thus improving yeast and malolactic bacteria activity.

Flor'Protect® can also be used for preventive treatment, to avoid sluggish fermentations (and the knock-on effects on the malolactic fermentation), or for curative purposes, to detoxify the wine when **restarting a stuck fermentation**.

1Kg

\$43



# Enzyme

100% Purified Enzymes **No Cinnamyl-esterase**

## Oenozym Crush White

Extract all your aromatic potential

### Oenozym Crush White - *Extraction*

Oenozym® Crush White improves the release of flavour precursors, increases juice yield and helps to clarify musts.

1 Litre \$152

## Oenozym Th

Unchain your aromatic potential

### Oenozym Thiols - *Revelation*

Used during fermentation this specific pectolytic enzyme rich in secondary activities and free from cinnamyl-esterase activity will free thiol precursors, increasing the level of thiols released by the yeast.

1 Litre \$368

## Oenozym Crush Red

Extract all your color potential

### Oenozym Crush Red - *Colour*

Enzymatic preparation specifically formulated for an early and targeted degradation of the red grape skin cell walls.

Optimisation of the release of anthocyanin, Higher concentration of small polysaccharides decreasing astringency and improving filtration

1 Litre \$152

## Oenozym Clear

De-pectinase & achieve good clarification

### Oenozym Clear – *Pectin stability*

Liquid enzymatic formulation of pectinase enzymes to achieve fast de-pectinisation at low rates, increase yield in flotation, and rapid decrease in must viscosity. achieve fast de-pectinisation at low rates, increase yield in flotation, and rapid decrease in must viscosity.

1 Litre \$99





# FININGS

Clarifying & refining

The success of fining can be possible if an appropriate fining agent for the winemaking or aging process is chosen and if the operation is correctly executed.



# New Finings



## Greenfine Rosé Pea protein PVPP

Pea protein and PVPP are both highly effective at removing certain phenolic compounds. Greenfine® Rose's combination of pea proteins and PVPP gives a complete activity for the removal of oxidised (DO420) and oxidisable (DO320) phenolic compounds.

It decreases bitterness and off-flavours (moldy/green notes). Removing undesirable elements in the must optimises the potential for aroma production and the conservation of aromas in the wine.

The use of Greenfine® Rose is also effective for decreasing colour.

1kg Bag \$47

10kg Bag \$440



GreenFine® Nature is a clarification and stabilisation agent that effectively removes oxidised and oxidisable polyphenols and improves the organoleptic properties of musts and white, rosé and red wines.

GreenFine® Nature has also good results on colour reduction and fruit revelation. Its 100% natural, organic and allergen-free formulation makes it a good alternative to animal or chemical products.

1 Kg \$37

# Plant based Finings – suited for Vegans



## Greenfine Must

100% plant based ( Pea ), ideal for Flotation and cold settling. Decrease phenolic content of the juice and improve organoleptic properties.

Powder form / kg

\$32

## GreenFine Press

Pea Protein

## Greenfine Press

Combination of Pea protein, yeast hulls and calcium bentonite, Greenfine press is highly efficient in treating press juice with higher phenolics content and color.

1Kg \$42

## GreenFine Wine

Pea protein + Gallic Tannins

## Greenfine Wine

Combination of Pea Protein and Gallic Tannins. Decrease phenolic content and soften the palate.

1Kg \$55.5

# Bentonite



## Bentosol Protect

Bentosol Protect has been specifically selected for its **strong deproteinizing ability**, (Sodic bentonite) and the **preservation of wines' aromas** (little loss of aromas).

Bag of 25Kg

\$78



# Carbon

## A Word on Carbon

All our Carbon are from vegetal origin according to the OIV regulation. They have a huge adsorption surface (1000 m<sup>2</sup>/g).

The main difference is the size of the pores determined by our specific activation process.

**Microporous carbons** (Pores under 2 nm) are very effective for the removal of undesirable smells in must, suited for botrytis affected grapes rich in Geosmin or to remove volatile phenols and ochratoxin A.

**Macroporous carbons** (Pores over 50 nm) have larger pores and are the most efficient for colour removal on juice, potentially turning a red wine in white.

### Geospriv

Activated Carbon

#### Geospriv Carbon Granule (Geosmin removal)

The adsorptive properties of Géospriv make it very effective at **removing the tastes associated with geosmin** without significantly affecting the colour. Géospriv is very effective on juice and finished wine to remove any unwanted flavours.

Bag of 15 Kg

\$385

Carbon  
Super Ultose  
Colour Removal

#### Super Ultose Carbon Granule (Colour removal)

Our Decolorising carbon is the best on the market to treat tinted must or to remove colour of Rose or Red Wine. In Granule form, it makes it safe and easy for the operator to use.

A must if you want to achieve Provence Style rose colour.

Bag of 15 Kg

\$380

# Finishing Finings / Mouthfeel Roundness



## Manno'Sense "Sweet" Mannoproteins

Manno'Sense is a formulation of mannoproteins rich in sapid peptides. Mannoproteins released during yeasts' autolysis, play an important role in the perception of sweetness in dry wines. Manno'Sense is therefore a natural solution to improve the organoleptic qualities of white, rosé and red wines.

# Finishing Finings / Mouthfeel Roundness



### Natur'Fine Prestige

Inactivated yeast hulls and pectolytic enzymes. Natural fining and clarification for red&whites. Improve structure and roundness.

1Kg \$60

### Subli'Sense Mannoproteins & Arabic Gum

### Subli'Sense

New Solution of Mannoproteins and Arabic gum, aiming to soften the phenolic and bring roundness and palate weight.

Container of 22Kg

\$280

# Tannins

VINIFICATION, Colour fixing &  
Laccase inhibitor



## Pro Tanin R – Colour Preservation

Pro Tanin R® prevents abrupt losses of colour matter (reaction with proteins) and **helps to stabilise the colour**. It also has an antioxidant effect and helps to **inhibit the laccase activity of botrytised grapes**, protecting anthocyanins and improving their stabilisation.

Pack of 1Kg \$32

Pack of 5Kg \$150



## Softan V – Colour Stability

*Catechic tannins bounded with vegetal polysaccharides*

Softan® Vinification is a **unique preparation** that associates a tannin similar to those found in grapes to plant polysaccharides. Its tannin fraction has a particularly high catechin content and its polysaccharide fraction also contributes to the colloidal and colour stability.

Pack of 5Kg \$360



## Gallic tannin – Laccase Inhibition

Most efficient to inhibit laccase activity in botrytis affected grapes. It is also an antioxidant and antiseptic, your second best tool after sulphur dioxide when dealing with disease pressure

Pack of 1 kg

\$55



# Tannins

MATURATION  
Mouthfeel, Finition, Oak



## TAN & SENSE

Tan&Sense® Origin can be used to manage wines' redox potential whilst respecting their **balance** and **fruitiness**. Being extracted from high quality oak staves, **Tan & Sense** is a great tool to fine tune a wine at the end of its maturation. It can be used on white, rosé or red wines.



Bag of 250g

\$215



## SOFTAN FINAL TOUCH

Softan® Final Touch helps to stabilise the colour of red wines, to manage the redox potential of wines during maturation and to **reveal their aromatic potential**.

It brings roundness and increases the length in the palate of red, rosé and white wines. Softan® Final Touch can be used during maturation or as a **final touch** before bottling on all types of wine.

1Kg \$415



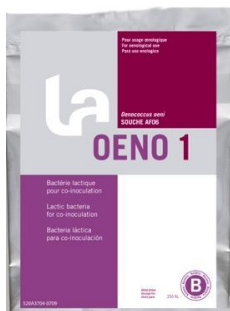
## Bacteria XTREM



Bacteria XTREM can carry out malolactic fermentation even in **difficult conditions**, on wines with **low-pH** or with a **high alcohol content**. The strength of the strain and the possibility for direct inoculation make its application easier and secure the MLF.

Dose for 2500 L

\$185



### Oeno 1

Co-Inoculation bacteria for Red & Whites.

Dose for 2500 liters

\$185

Dose for 25 000 liters

\$1480



### Oeno 2

After primary fermentation for Red and Whites. Malolactic bacteria activator included.

For 25000 liters

\$989

Contact us for all the pack sizes available.

# OAK PRODUCTS – OENOBOIS FOR TANKS

Oak Adjunct: Not an alternative...a solution

**Æno**bois®



Gamme Lamothe-Abiet







### Oenoblend Chic 12 Kg

Oak infusion bag for toasty and spicy notes with good contribution to structure

Bag of 12 Kg



### Oenoblend Fun 12 Kg

Oak infusion bag for vanilla and brioche notes.



### Oenoblend Pure 12 Kg

Developed for fruity white wine styles with low impact, integrated oak contributing to thiol preservation.

\$186



### French Oak Chips Medium

Medium toast French oak chips. Ideal to add during fermentation.

Bag of 18 Kg



### French Oak Chips Medium +

Medium toast French oak chips. Ideal to add during fermentation.

Bag of 12 Kg

\$159



### Oak Stick Medium +



### Oak Stick Highlight



### Oak stick Medium

French Oak square sticks 22\*22\*900mm designed for integration and complexity, closer to barrel equivalent.

Highlight: Low toast for revelation and preservation of fruit character

Medium: More spicy character bringing roundness

Medium+ : More Smoky chary character

10kg pack (36 sticks)

\$339

# OAK PRODUCTS – OENOBOIS FOR BARRELS



## Stick Inside Highlight

French oak mini sticks for barrel insertion ( 22\*300mm 9 sticks)  
Highlight toast for fruit revelation and preservation

Bundle of 9 Sticks

\$92



## Stick Inside Medium

French oak mini sticks for barrel insertion ( 22\*300mm 9 sticks)

Bundle of 9 Sticks

\$92



## Oak Inside Medium +

Small French oak balls, bag of 450 g ,  
equivalent to 60% new oak in a barrel.

Bag of 450G

\$78



## Oak Inside Medium

Small French oak balls, bag of 450 g ,  
equivalent to 60% new oak in a barrel.

Bag of 450G

\$78



# Barrel Care and Microbiological control







### Coeff 5

The best, safest, easy, efficient and accurate way to sulphur barrels.

1 tablet adds 21.9 mg of SO<sub>2</sub> in a

Pack of 48 tablets \$20

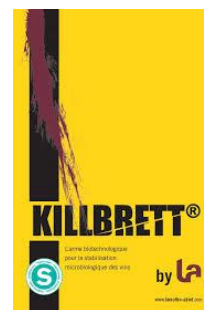


### Coeff 2

The best, safest, easy, efficient and accurate way to sulphur barrels.

1 tablet adds 8.8 mg of SO<sub>2</sub> in a barrel

Pack of 48 tablets \$17



### KillBrett

Chitosan based, KillBrett is an effective tool for the reduction of undesirable microorganisms such as Brettanomyces.

100g packs

\$125



### Sanita 10 g

10 g burnable Sulphur ring for barrel sanitation and storage.

1Kg \$21



### Sanita 5 g

5 g burnable Sulphur ring for barrel sanitation and storage.

1Kg \$22



### Sulphur burner

Stainless basket suspended under a wooden bung. The Sulphur ring burns inside the basket, all residues are collected leaving no ashes inside the barrel

\$75



# CONTACT

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*All Prices are GST exclusive and may change without notice. You can check our terms and conditions of sale on our Website [www.finewinesupplies.co.nz](http://www.finewinesupplies.co.nz)*

