



Additive Pack for Brehm Frozen Fruit — Whites

Kit Includes:

- TANI50 — Laffort Tannin Galalcool (6g)
- AD342 — Go-Ferm (10 g)
- AD345 — Fermaid K (8 g)
- AD356 — Opti-White - (15g)



This Additive Packet is designed to help bring out the best of what your Brehm Vineyards frozen must has to offer. Add the different components as outlined in these instructions. Please be sure to use the entire packet unless we specifically instruct you otherwise.

Opti-White:

Opti-White is a product made from inactivated yeast cells, and is designed to enhance the body and structure of your wine as well as to help prevent oxidation and protect fresh aromas during aging. Sprinkle directly on the surface of the must or dissolve in a small amount of warm water. Mix well into the must either way.

Tannin Galalcool:

Despite the funny name, Tannin Galcool is a very helpful tool for the white winemaker. Galalcool is designed to help protect against oxidation of the juice, as well as to prevent the development of reductive character during fermentation. It also enhances the finished wine's mouthfeel. Dissolve in a small amount of warm water or sprinkle directly on top of the must and mix thoroughly.

Go-Ferm:

Go-Ferm is used during the yeast rehydration process. Dissolve the entire packet of Go-Ferm in 25-30mL of tap water that you have warmed to 110F. Allow the mixture to cool to 100-104F and add your packet of yeast. You should see activity in the yeast starter within about 15-20 minutes. For more information on correctly rehydrating yeast, please see our online Guide to Yeast ReHydration.

Fermaid K:

Fermaid K is used to feed the yeast once fermentation is underway. Fermaid should be dissolved into a small amount of warm water and then thoroughly mixed into your fermenting wine once the sugar levels have dropped by about 1/3.