

FT BLANC SOFT

White, Rosé, Red, Fruit, Cider, Mead
Fermentation tannin for white wine

CHARACTERISTICS

FT Blanc Soft is similar to FT Blanc in application but wines made with it are also characterized by softness and improved mouthfeel. White and rosé wines made with FT Blanc Soft have enhanced texture with a perception of sweetness on the palate. Even relatively small dosages can contribute to minerality in wines. Similar improvements can be seen in fruit and mead wines.

RECOMMENDED DOSAGE

White/Rosé Juice		
50-150 ppm	5-15 g/hL	0.42-1.2 lb/1000 gal
White/Rosé Wine*		
50-300 ppm	5-30 g/hL	0.42-2.4 lb/1000 gal
Red Wine		
50-300 ppm	5-30 g/hL	0.42-2.4 lb/1000 gal
Fruit, Cider, Mead		
50-200 ppm	5-20 g/hL	0.42-1.6 lb/1000 gal

**A small addition (2.5-5.0 g/hL/0.21-0.42 lb/1000 gal) may help mask the perception of bitterness in a finished wine.*

DIRECTIONS FOR USE

Add FT Blanc Soft directly on the grapes at the crusher. It can also be added to the juice or wine during a tank mixing. Good homogenization is important. If the addition is post-fermentation, we recommend waiting 3-6 weeks after the addition before proceeding with normal rackings, fining or bottling.

BENCH TRIAL PREPARATION

Prepare a 2.5% solution of FT Blanc Soft by mixing 2.5 g of FT Blanc Soft with 80 mL of deionized water in a 100 mL graduated cylinder. Once combined bring the volume up to 100 mL.

Bench Trial Recommendations (*Per 375ml bottle*):

Target Addition	lbs/1000 gal	mL's of 2.5% Lab Dilution
5 g/hL	0.4	0.75
10 g/hL	0.8	1.50
15 g/hL	1.3	2.25
20 g/hL	1.7	3.00
30 g/hL	2.5	4.50

Allow a minimum of 24 hours before tasting the results.

PACKAGING and STORAGE

Dated expiration. Unopened the shelf life is 5 years at 18°C (65°F). Once opened keep tightly sealed and dry.

This information is herein true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.

Document Edited 6/16/10