



There are various additives that are used in wine making. The following is a list of these additives along with brief descriptions of the function they perform in the wine making process.

ACID ADJUSTMENTS

Ideally, the finished wine or must should be titrated using an acid test kit to accurately determine the appropriate amount of additives needed to either increase or reduce the acid level. If a test kit is not available you can add acid in the amount specified in a recipe or simply add to taste.

Acid Blend-- A blend of tartaric, malic and citric acids. Use in vegetable wines and fruit wines other than grape.

Tartaric Acid-- The primary acid in grapes. Use tartaric acid when it is necessary to increase the acidity in grape wine.

Malic Acid-- The second strongest acid in grapes. Unless you have the capability of actually testing specifically for malic acid, do not use this to adjust acidity. Malic acid can be determined by using an ACCUVIN MALIC ACID TEST KIT.

Citric Acid-- "Citric acid has an excessively sour taste and is also partly transformed into the undesirable ascorbic acid during malolactic fermentation. Ascorbic acid contributes to volatile acidity. Malolactic fermentation of citric acid will also impart an undesirable off flavor. Therefore the use of citric acid is generally not recommended for premium quality wines." -- Daniel Pambianchi, TECHNIQUES IN HOME WINEMAKING

Citric will add a freshness quality to fruit wine.

Calcium Carbonate, Potassium Bicarbonate-- Used to reduce acidity. Calcium carbonate takes at least three months to particulate out. Potassium bicarbonate will reduce the acid quickly compared to calcium and for that reason should be used to fine tune adjustments.

Acidex Super K-- Used after fermentation to reduce tartaric acid.

FINING AGENTS

Bentonite-- Highly recommended for white wines but can also be used for reds.

Gelatin-- Excellent fining agent for tannic red wines as it also reduces tannin. For that reason it is not recommended for white wines. If used in white wines tannin powder should be first added.

Isinglass-- Recommended mainly for whites and works in a short time relative to other fining agents. Produces a heavy deposit.

LQ Super Kleer KC-- Liquid two stage fining agent comprised of kieselsol and chitosan. Clears wine in two days.

Sparkoloid-- Used primarily for red wines. Very effective but throws a heavy sediment.

Pectic Enzyme-- Added to wine to remove pectins that may cause cloudiness. Can be used in both white and reds. Can also be used at crushing to increase yield.

OTHER ADDITIVES

Tannin-- Used to add structure and taste. Tannin is a key ingredient if wines are meant to be aged. Potassium Sorbate—Used when back sweetening a wine or if there is residual sugar in the finished wine to prevent re-fermentation.

Yeast Energizer-- Helps to create a healthy and rapid fermentation. A mixture of nutrients that are best for berry, mead, herb and vegetable wines. Also can be used to restart a stuck fermentation. Supplies a source of nutrients that are lacking in fruits and vegetables.

Yeast Nutrient-- Provides a source of nitrogen for the yeast to use during fermentation. Insufficient levels of nitrogen result in sluggish fermentations.