

Essentials for Wine and Beer making



POWERFUL

Vinkwik Yeast

(General Purpose Yeast)

Vinkwik Yeast has been cultured to produce a quick fermentation. It can even start fermentation within 2-3 hours.

It has always been a popular yeast for most amateur winemakers.

Suitable for up to 22.5 litres (5 gallons) of wine.



POWERFUL

Super Enzyme

(Pectic Enzyme)

Extremely effective high strength Pectic Enzyme.

Super Enzyme will:

- remove pectin
- assists fermentation
- aids clearing
- improves colour

For best results, always use at the time of adding the yeast.

Will treat 22.5 litres (5 gallons) or 2 x 4.5 litres (1 gallon).



POWERFUL

Vin Clear Finings

(Long Life Finings)

Extremely effective especially when used in conjunction with Super Enzyme.

These are highly active wine finings. Simple to use, leaving the wine quick to clear.

They can be stored at any temperature and still remain 100% active.

This is a patented product.

Will treat 22.5 litres (5 gallons) or 2 x 4.5 litres (1 gallon)



POWERFUL

Beer Brite Finings

(Long Life Finings)

Extremely effective. These are highly active beer finings. They are simple to use, leaving the beer quick to clear.

It is a combined clarifier and chill proof, using the best properties of isinglass and silica hydrogel in a single unique dry package.

They can be stored at any temperature and still remain 100% active. This is a patented product.

Will treat 22.5 litres (5 gallons)