



LalVigne Aroma & LalVigne Mature

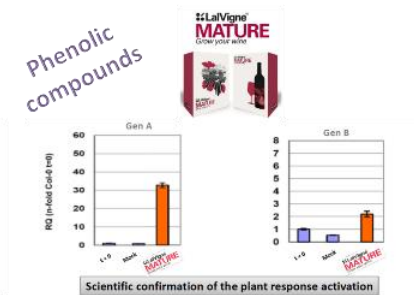
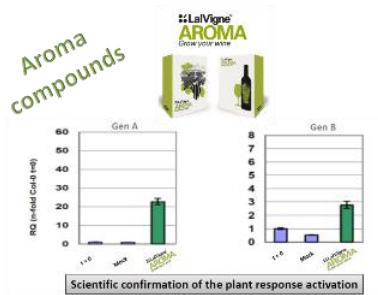
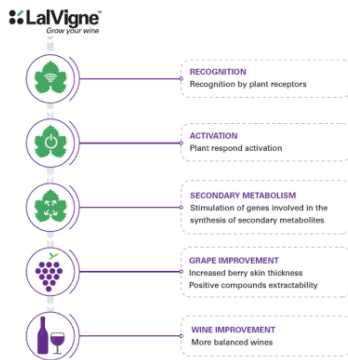
To increase *aroma precursors* & improve *phenolics* in wine

What is LalVigne?

LalVigne is a Specific Inactivated Yeast, 100% natural, non-GMO and certified for use in Organic winemaking.

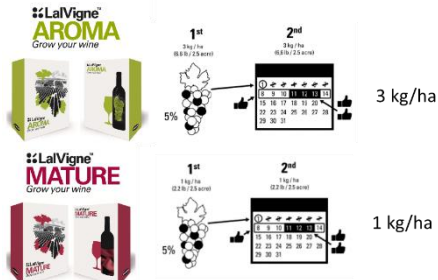
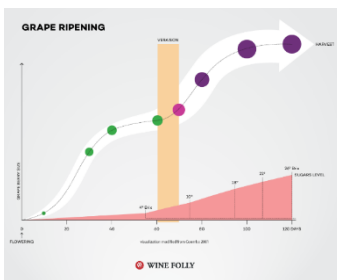
How does LalVigne work?

It is recognized by the plant which responds resulting in the stimulation of genes involved in synthesis of secondary metabolism – aroma, phenolic, tannin and anthocyanin compounds in the grapes.



When to apply LalVigne?

2 applications are required; 1st at veraison and 2nd 10-14 days later



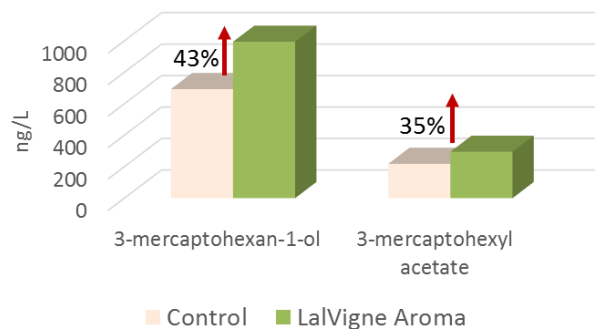
	Aroma	Mature
When	Start of veraison	
Dose	3 kg/ha x2	1 kg/ha x2
Effect	<ul style="list-style-type: none"> ↑ Varietal aromas ↑ Thiols (3MH & 3MHA) ↑ GSH concentration 	<ul style="list-style-type: none"> ↑ Berry skin thickness ↑ Anthocyanins conc ↑ Extractability of anthocyanins ↑ Skin tannins
	↓ Herbaceous character	↓ Herbaceous character
	Greater stability of aroma compounds	↑ Degree of polymerisation
No impact	Berry weight, Brix, pH, TA	Berry weight, Brix, pH, TA

LalVigne Aroma can increase aroma compounds in Sauvignon blanc

V2020 – large producer in warm climate region (Griffith NSW)

Aim of the winery was to increase the thiol content of their wines

Sauvignon blanc (2020) – LalVigne Aroma





LalVigne Mature can increase flavour & tannins in red wines & vines can look better at harvest

V2020 – Shiraz, Langhorne Creek SA: Aim to improve the quality of wine



Control



LalVigne Mature treatment

- *“The vineyard manager noticed the vines treated with LalVigne Mature had greener leaves compared to the control, which at the time of picking, the leaves were starting to turn brown. The vineyard manager preferred the look of the LM canopy.”*

Winemaker comments

Control	Lifted high intensity red berry aroma and flavour Good mid palate flavour Low – moderate tannin Considered a modern style, easy drinking
LalVigne Mature	Wine has more complexity Greater tannin structure and more premium in its structure At least half a grade better than control Rounder more serious wine Appears to have had more maturation time than the control

- **Treated vines resulted in wines that were at least half a grade better than non-treated vines**

V2020 – Cabernet Sauvignon, Coonawarra SA



Grapes at veraison, prior to 1st spray of LalVigne
Poor fruit set

	Control	LalVigne Mature
Visual	Crimson with purple hues. Nice colour intensity	Hue: Same Intensity: noticeable increase in depth of colour over Control
Aroma	Blackberries and forest floor characters, with strong varietal leaf characters	Increase in dark fruit intensity, noticeably riper aromatics
Palate	Nice length and textural tannins, slightly harder and chewie than trials. Noticeable green notes on finish/back palate	Sweeter fruits and herbal/cola notes thru mid palate Greater front palate texture and width. Riper, chocolate notes
Comments from Winemaker	Good B grade 2020 Cab, may need intervention later in maturation to balance tannin profile	Tannin and palate texture increase, along with colour intensity improvement. Easy increase in classification from 'B' to either B+ or A through positive attributes allowing for proactive maturation plans rather than reactive/negative management

- **LalVigne treatment resulted in wines that were moved up in their classification**