



**MURPHY & SON**  
WINE

SUPPLYING AND SUPPORTING THE UK WINE INDUSTRY

COMPLETE WINE  
SOLUTIONS  
2022



# Complete Wine Solutions

Whether you're making a traditional Chardonnay, a classic Pinot Noir, or a fine sparkling wine, Murphy & Son Wine can supply you every step of the way.

We're dedicated to producing exceptional wines: Murphy & Son Wine provides a 'grape to bottle' service that helps UK wine producers turn their grapes into award-winning bottles of wine.

With a full Lallemend, Seguin Moreau, Applied Minerals and Sofralab Group portfolio including our own manufactured products, we stock UK wine producers with processing aids, yeasts, nutrients and cleaning chemicals plus technical backing from our UKAS accredited laboratory to help you deliver consistent, quality wines every season.

Murphy & Son Wine	Sales Contact:	Wine Consultant Contact:
Alpine Street	<a href="mailto:sales@murphyandson.co.uk">sales@murphyandson.co.uk</a>	Kieron Atkinson
Old Basford		07967 720110
Nottingham	Technical Support Contact:	<a href="mailto:kieron.atkinson@murphyandson.co.uk">kieron.atkinson@murphyandson.co.uk</a>
NG6 0HQ	<a href="mailto:techsupport@murphyandson.co.uk">techsupport@murphyandson.co.uk</a>	

## Contents

Our Suppliers	02	Oak	09
Vineyard Solutions	03	Preservatives and Stabilisers	10
Laboratory Services	04	Clarification and Filtration	11
Yeast	05	Hygiene	12
Yeast Nutrients	06	Malolactic Bacteria	13
Enzymes	07	Selected From Nature	
Sparkling Wine	08	How to order	14

## Our Suppliers



Murphy & Son Wine is built on over a hundred years of research into reliable solutions for bespoke fermenting challenges. Through supply of product, in-house technical support and trusted partners, we ensure your brand's quality remains consistent from the vine to bottle – and beyond!



Lallemand is still the only major supplier of wine yeast or bacteria that is a primary producer of both. Lallemand Oenology counts itself among the world leaders in selecting, developing, and producing innovative microbiological solutions for winemaking since 1970.



Seguin Moreau alternative products are a top-of-the-range oenological response for every method of introducing oak aromas into wine. These products come from the same oak selection and proactive maturation processes as rough staves used to make Seguin Moreau barrels. Each one gives a different style that is appropriate for your wine-making tools and wines.



Applied Minerals are the exclusive distributor for Celatom® freshwater diatomaceous earth – an extremely high-quality diatomite. For almost 100 years, diatomaceous earth filtration has been the foundation for food and beverage processing, and it continues to produce extremely high quality filtrates more economically than most technologies.



From supply of yeast in bulk to safe and secure storage of your own terroir strains from individual vineyards, the NCYC offers a wide range of services to wine and cider makers. Their confidential yeast bank will help you to protect your production yeast against mishaps. Once stored in liquid nitrogen, they can guarantee supply of a pure and genetically stable sample whenever you need it



Realco is the world leader in the development, production, and sale of enzyme-based hygiene solutions.



Over the last three decades, Holchem has grown to become a market-leading supplier of hygiene solutions across the UK.



Wine connoisseurs agree - clear is best and Ashland has a solution to keep your blends clear and stable, regardless of the size of your winery.



Founded in 1922, the Sofralab® Group is based in Magenta, the cradle of the Champagne region. Whatever the new issues affecting the world of winemaking, they continually develop innovative solutions to your emerging needs.



New to our secondary fermentation range for 2022, their portfolio includes Tartaric stabilisers, CMC and products for the Fining of Must and Juice.



# Vineyard Solutions

## Make your wine in the vineyard. Foliar vineyard sprays for varietal expression

All winegrowers face the challenge of achieving phenolic and enological maturity at the same time. LalVigne® is a natural inactive yeast derivative foliar spray applied at veraison. The source yeasts used in its production were selected from the Lallemant yeast collection.

Application of LalVigne® foliar sprays have resulted in improved concentration of aroma precursors, better mouthfeel and increased mature phenolic characters in the grapes and resulting wines.



**Impact** - Skin thickness, anthocyanins, tannins, balance, quality.

**Viticulture Benefits** - Improves ripening from veraison, uniform veraison and homogeneous maturation.

**Oenological Benefits** - Reduction of herbaceous aggressive characters, better tannin polymerisation, increase concentration of anthocyanins.



**Impact** - Increase and advance accumulation of aroma precursors.

**Viticulture Benefits** - Increase in berry skin thickness, impact of berry weight, Brix, pH, TA, Increased varietal aroma compounds.

**Oenological Benefits** - In thiolic varieties: increased 3MH and 3MHA in wines, reduced herbaceous and aggressive character, higher stability of aroma compounds, increased concentration of GSH.



### PRODUCT

LalVigne Mature



### RED OR WHITE

Reds  
Whites



### DOSAGE

2 x 0.9 lb/acre



### TIMING OF USE

1st Application Beginning of  
veraison and 10 - 12 days later



### SIZE

1kg

LalVigne Aroma

Increase and advance accumulation of  
aroma precursors for White Wines

2 x 2.9 lb/acre

Beginning of veraison and 10 - 12  
days later

3kg



# Laboratory Services

A small investment in wine analysis can save a fortune in lost sales.

We offer both individual analyses and analysis packages, as well as several more bespoke methods. Many of our customers set up regular routine due diligence testing for analyses such as quality and shelf life tests, and we are happy to advise you and provide quotes for such services.




For more details, please contact [laboratory@murphyandson.co.uk](mailto:laboratory@murphyandson.co.uk)

## Top Tip

Do you want expert analysis carried out by highly qualified and experienced technicians but haven't got the resources to set up an expensive laboratory? Look no further.

With our SALSA package, we arrange for sample bottles to be sent to you each month and prepare a professional report to help you sell with confidence. This is invaluable information as you start to really understand

your recipes and improve the consistency as well as identifying trends that would otherwise go unnoticed.

 SERVICE	 TESTING DETAILS	 SAMPLE AMOUNT REQUIRED
LAB-ABV	Provides an accurate ABV (%) for your wine for labelling (7 - 10 days turnaround)	250ml
LAB-HMS	Some metals, particularly iron and copper, can lead to the formation of haze in bottled wine. This method can also be used for the detection of other metal species such as Calcium, Silver, and Zinc etc. (please contact us if the element you wish to test is not listed here) (7 - 10 days)	50ml
LAB-SO2	SO2 is used as a preservative and anti-oxidant in wine making. The EU has a legal limit for Total SO <sub>2</sub> of 200ppm in white wines and even with low levels of SO <sub>2</sub> (>10 ppm) it is mandatory to include "contains sulphites" on the label. (3 - 5 days)	10ml
LAB-PH	pH control is important as changes in pH can strongly influence the colour, oxidation and stability of wine. (3 - 5 days)	50ml
LAB-CO2	To check CO <sub>2</sub> levels are in line with the style of wine being made, some winemakers may wish to "liven up" their wine with a bit of fizz, conducting CO <sub>2</sub> analysis before this can help you calculate the correct dosing level. (3 - 5 days)	50ml
LAB-MCHECK	General microscopy checks to identify the presence of spoilage organisms such as wild yeast or bacteria. This service can also be used to identify other foreign bodies such as haze causing crystals. (1 - 2 days)	50ml
LAB-MICRO-AUDIT	On site audit of your winery. Contact us for more details.	

# Yeast

**LALLEMAND**



## PRODUCT



## APPLICATION (All Lalvin yeasts are available in 500g)

<b>71B™</b>		For fresh, fruity nouveau wines. Has the ability to degrade malic acid.
<b>Cross Evolution®</b>		Hybrid yeast. Distinctive fruity and floral notes with mouthfeel. A high releaser and converter of thiols, resulting in wines with high 4MMP, 3MH and 3MHA.
<b>CY3079™</b>		Slow white fermenter with early onset of post fermentation autolysis to yield roundness and complexity to support primary fruit. The reference yeast for premium white burgundy.
<b>ICV D47®</b>		For complex whites with citrus and floral notes. Suited to wines undergoing barrel fermentation.
<b>DV10™</b>		Champion Yeast for primary and secondary fermentation; ability to perform in stressful conditions; clean and neutral.
<b>EC1118®</b>		Robust, reliable and neutral- useful for a wide range of applications; original strain not to be under estimated.
<b>ICV GRE™</b>		Suited to early drinking wine and red styles: it's reliability in fermentation favours upfront expression of aromatics.
<b>ICV OKAY®</b>		A workhorse strain for fresh aromatic and clean rosé, white and red wines. A QTL yeast with low to no SO <sub>2</sub> , H <sub>2</sub> S and acetaldehyde production in a wide range of wine-making conditions. Recommended for high sugar fermentations.
<b>Persy™</b>		For clean and balanced fruity red wines. A QTL yeast with low to no SO <sub>2</sub> , H <sub>2</sub> S and acetaldehyde production.
<b>QA23®</b>		For fresh fruit-focussed whites- reliable fermenter rated highly in thiol conversion to bring about enhanced aromatics.
<b>RC212™</b>		For Pinot Noir! Limited colour absorption onto yeast cells, protecting polyphenols during ageing. Contributes spicy notes and structure.
<b>Sauvy™</b>		Suited for wines where high aromatic intensity, especially volatile thiols in desired. Yeast with highest thiol production.
<b>Sensy™</b>		Ideal for white varieties to promote varietal character and enhance aromatics. A QTL yeast with low to no SO <sub>2</sub> , H <sub>2</sub> S and acetaldehyde production. Recommended for Pinot Gris, Semillon, Chardonnay and Colombard.
<b>Uvaferm BC®</b>		Suited for a wide range of wine-making applications, particularly for production of fresh and fruity white wine styles, as well as early release fruit driven red wines and wines made by carbonic maceration. A clean fermenter that enhances the varietal character of the fruit. Can degrade up to 45% L-malic acid.



Yeast suitable for Secondary fermentation



Yeast suitable for Cider



### Safely store your yeast from your own vineyard - NCYC







Collected over 65 years, the wine collection consists of over 40 strains from different origins- USA, Australia, Jerez, Rioja, Japan, Bordeaux, Champagne to name but a few.

### Source your own Vineyard Yeast

With our expert help, we are able to isolate and identify the yeast from your own vineyard to deliver a unique, locally sourced fermentation opportunity.

# Yeast Nutrients

**Yeast nutrition is an essential factor in the overall health and success of fermentation.** Managing nutrient requirements not only allows for regular and complete fermentations but also enhances sensory quality.

 PRODUCT	 USE	 REDS / WHITES / ROSÉ	 APPLICATION	 DOSAGE	 SIZE
<b>Yeast Vit Vin</b>	Yeast nutrient which compensates for must deficiencies in nitrogen, essential amino acids, vitamins and minerals for optimal fermentation	Red, White, Rosé	Vitamins and minerals for yeast vitality	3.5 g and 8.5 g per hL of juice	5kg 25kg
<b>Yeast Vit Cider</b>	A blended complex yeast nutrient suitable for the alcoholic fermentation of apple juice	Apple Juice Pear Juice	Vitamins and minerals for yeast vitality	3.5 g and 8.5 g per hL of juice.	5kg
<b>Acti-ML</b>	Bacteria nutrient used during rehydration of the direct addition and standard malolactic bacteria strains	White	Malolactic Rehydration	20 g/hL	1kg
<b>Go Ferm</b>	Use during active dry yeast rehydration	Red, White, Rosé	Protectant for yeast rehydration	30g/hL	1kg 2.5kg 10kg
<b>Go Ferm Protect Evolution</b>	Use during active dry yeast rehydration	Red, White, Rosé	Protectant during yeast rehydration	30 g/hL	2.5kg
<b>Fermaid C</b>	A blended complex yeast nutrient suitable for the alcoholic fermentation of apple juice	Apple Juice Pear Juice	Vitamins and minerals for yeast vitality	30-50 g/hL	2.5kg
<b>Fermaid K Plus</b>	Yeast nutrient to compensate must deficiency in nitrogen and micronutrients	Red, White, Rosé	Add at the end of lag phase (12.5 g/hL) and after 1/3 sugar depletion (12.5 g/hL)	25 g/hL	2.5kg 10kg
<b>Fermaid O</b>	Yeast nutrient to compensate must deficiency in nitrogen and micronutrients	Red, White, Rosé	Beginning and 1/3 of the alcoholic fermentation	30 g/hL	2.5kg
<b>Opti Malo Plus</b>	General-purpose MLF nutrient	White	Malolactic Rehydration	20 g/hL	1kg
<b>Stimula Chardonnay</b>	To optimise the volatile ester biosynthesis by the yeast.	White	At the beginning of AF	40 g/hL	1kg
<b>Stimula Sauvignon</b>	Supply the optimal levels of amino acids, sterols, vitamins and minerals known to optimise the aromatic yeast metabolism	White	Added at 1/3 of AF	40 g/hL	1kg
<b>Zetolite 65 (Zinc)</b>	A blend of naturally occurring volcanic material and zinc salts that prevents H <sub>2</sub> S and DMS off flavours	Red, White, Rosé	Reduction of sulphur characteristic and improved yeast growth	Added at a rate of between 0.25 and 1g per hL	500g 10kg
<b>Zinc Sulphate Heptahydrate</b>	A simple source of zinc for where the nutrient is lacking.	Red, White, Rosé	Reduction of sulphur characteristic and improved yeast growth	0.045 to 0.11 g per hL	2.5kg 5kg 12.5kg 25kg
<b>Zinc Sulphate Solution 6.5%</b>	A simple source of zinc for where the nutrient is lacking.	Red, White, Rosé	Reduction of sulphur characteristic and improved yeast growth	Added within a range of 0.15 to 0.4 mls per hectolitre of Zinc. Sulphate solution 6.5%. (Equivalent to 0.1 to 0.25 mg/litre as Zn <sup>2+</sup> )	5kg 25kg



# Enzymes

## LALLZYME™

LALLZYME™ microbial-origin enzymes are utilised in wine-making for:

- Clarifying musts and wines
- Macerating grapes
- Increasing the filterability of musts and wines
- Releasing flavour components
- Macerating yeast

### LALLZYME C-MAX™

#### Clarifying enzyme for extreme conditions

LALLZYME C-MAX™ is a cinnamyl esterase-free pectinase blend designed for fast and complete depectinisation of juices in extreme conditions, such as high pectin content, low temperature or low pH.

### LALLZYME EX-V™








#### Macerating enzyme for red wines destined for aging

Due to its specific action on both grape cell walls and cell membranes, LALLZYME EX-V™ increases the extraction of intracellular polyphenolic content from red grapes, resulting in wines destined for long aging. LALLZYME EX-V™ allows for a complete and rapid release of anthocyanins and a more efficient release of tannins leading to stable anthocyanin-tannin bonding. The result of this bonding is a more structured wine with deep, stable colour.

### LALLZYME HC™






#### Clarifying Enzymes for whites

LALLZYME® HC, a mixture of poly-galacturonase, pectin esterase and pectin lyase, each providing a complementary action in the breakdown of the complex pectin molecule. A highly concentrated preparation, which allows low dosage rates and speedy action.

 PRODUCT	 ORIGIN	 SPECIFICITY	 REDS OR WHITES	 APPLICATION	 DOSAGE	 SIZE
C-MAX™	Aspergillus niger	High concentration pectinase. High level of pectinlyase and endo-polygalacturonase, FCE.	Whites	Juice Clarification in difficult conditions (low temperatures, low pH etc.)	0.5-2g/hL OR 20-75g / 1000 gal	250g
EX-V™	Aspergillus niger	High-concentration pectinase. High level of side activities (cellulase, hemicellulose), FCE.	Reds	Red Grape maceration for full-bodied and complex red wines	10-30g/ton	100g
HC™	Aspergillus niger	High pectinase activity concentrated in PG	Reds Whites	Clarifying enzyme for Whites	0.5-1 g/hL	100g

# Sparkling Wine










 PRODUCT	 BRAND	 APPLICATION	 DOSAGE	 SIZE
<b>Electra Bentonite</b>	<b>Martin Vialatte</b>	Activated calcium bentonite with high deproteinising power for the removal of unstable proteins from musts and wines.	20 to 100 g/hL	25kg
<b>CRISTAB GC</b>	<b>Martin Vialatte</b>	A natural cellulose gum obtained from sustainably managed forests. Particularly suited and efficient to stabilise wines with regards to potassium bitartrate.	40 cL/hL	5L 20L
<b>Open Pure Fraîcheur</b>	<b>Martin Vialatte</b>	A protective colloid on wines by limiting tartaric and protein precipitation.	0.5 to 20 g/hL	250g
<b>KTS® FLOT</b>	<b>Martin Vialatte</b>	Allows a thorough and fast clarification of musts with a better settling of the cap. It also helps protect against oxidation and refines the must before alcoholic fermentation.	5 to 15 cL/hL depending on the quality of the must.	5L
<b>Antartika® Fresh</b>	<b>Martin Vialatte</b>	A solution composed of gallnut and ellagic tannins with supplementary copper. Tannins reinforce the tannic structure of wines, helping them to age well and protect the colouring matter produced by red base wines.	10 to 20 cL/hL	10L
<b>Polygreen</b>	<b>Martin Vialatte</b>	A blend of plant proteins, PVPP, bentonites and cellulose formulated for the clarification and treatment against oxidation of white and rosé musts and wines.	Used for the elaboration of sparkling wines: Cuvée: 30 to 75 g/hL. Tailles: 50 to 75 g/hL	5kg
<b>Clar T</b>	<b>SOEC</b>	A solution composed of gallnut and ellagic tannins with supplementary copper. Tannins reinforce the tannic structure of wines, helping them to age well and protect the colouring matter produced by red base wines. The copper supplement prevents reduction characters appearing during secondary fermentation.	60 mL/hL	5L
<b>Complexe A.N</b>	<b>SOEC</b>	COMPLEXE A.N. is a speciality for wines made using the traditional method. It complements the classic riddling additives.	2 - 3 cL of COMPLEX A.N. per hL of wine to be drawn.	5L
<b>Phosphate Composé</b>	<b>SOEC</b>	A nutrient blend for yeasts consisting of diammonium phosphate and thiamine. Helps prevent sluggish or stuck fermentation. Especially recommended when preparing tirage yeasts for secondary fermentation in bottles.	Up to 12 g/hL	1kg
<b>Adjuvant 83</b>	<b>SOEC</b>	A balanced combination of selected bentonites. Helps to efficiently clarify wines in bottles after the secondary fermentation. Facilitates manual riddling or the use of a Gyropalette.	2 to 3 g/hL or 6 cL/hL	5L
<b>Charm® Age</b>	<b>SOEC</b>	Complex of yeast products rich in polysaccharides and antioxidant compounds to optimise the ageing process using the Charmat Method (closed tank). Also brings a fraction of parietal polysaccharides improving volume in mouth	5 g/hL for short ageing, 15 g/hL for long ageing and to preserve aromas	1kg
<b>Solution 64</b>	<b>SOEC</b>	Contains copper ions with the capacity to neutralize HS functions responsible for reduction odours.	For sparkling wines: Preventive treatment: for bottle fermentation: 2cL/hL. Curative treatment: when disgorging: 0.5 to 2 cL/100 bottles.	1L
<b>Potassium Bicarbonate</b>	<b>OenoFrance</b>	Used for deacidification purposes, Potassium Bicarbonate (KHCO <sub>3</sub> ) with tartaric acid produce insoluble salts: KTH.	40/45 g/hL	5kg

# Oak



## The ultimate optimization of your wines and spirits in record time







A finishing touch for an effective and stable enhancement up until the consumption of your wines and spirits. Compacted oak chips for the fast treatment of wines and spirits. Species: each blend incorporates a combination of woods selected from French and American oak.

 PRODUCT	 MATRIX	 WHEN	 DOSAGE G/L	 CONTACT TIME	 OENOLOGICAL OBJECTIVE	 SIZE
The Original	Red Wines	End of maturing (potentially fermentation)	0.5 - 2g/L	1 week	Jam, spices, added volume	9kg
	White Wines /Rosés	End of maturing (potentially fermentation)	0.5 - 2g/L	1 week	Candied fruits, vanilla, roundness in the mouth	
	Spirits	Finishing (before stabilization then filtration OR use on white spirits before aging in used barrels)	2 - 15g/L	2 - 3 weeks	Vanilla, nuts, cocoa, richness and roundness in the mouth	
Vanille Booster	Red Wines	Finishing (possible before conditionnement)	1 - 3g/L	1 week	Ripe fruits, vanilla, pastry and roundness	9kg
	White Wines /Rosés	Finishing (possible before conditionnement)	0.5 - 2g/L	1 week	Fruit syrups, added structure	
	Spirits	Finishing (before stabilization then filtration OR use on white spirits before going in used barrels)	5 - 15g/L	3 weeks	Stewed fruits (fruits cuits) pastry and roundness in the mouth	
Toast Booster	Red Wines	Finishing	0.2 - 1g/L	1 week	Spices (clove, pepper), roast or even smoked notes (depending on the dose), added volume and roundness	7.5kg
	White Wines	Finishing OR alcoholic fermentation	0.2 - 0.5g/L	1 week	Smoked and spiced notes, increased complexity and length	
	Spirits	Finishing (before stabilization then filtration)	2 - 5g/L	1 - 2 weeks	Spices and smokiness. A high dosage will impart peaty notes	
Oenochips Exception	Light Red Wine	Beginning or end of maturation	1 - 3g/L	1 - 2 months	Intense fruity notes. Richness and a lingering finish on the palate	9kg
	Concentrated Red Wine	Beginning or end of maturation	2 - 6g/L	2 - 3 months	Richness, a lingering finish and aromatic complexity without perceptible oak notes	
	Press Wine (Herbaceous, Tannic)	To racked wine or end of maturation	3 - 6g/L	2 - 3 months	Rounded tannins. Boost volume and balance. Reduced herbaceous notes in favour of riper notes	
	White or Rosé Wine	On fermentation (no loss of profits made) or during the maturation	0.5 - 2g/L	1 - 2 months	Soft, exotic aromas. A sweeter sensation on the palate	



# Preservatives and Stabilisers








 PRODUCT	 BRAND	 APPLICATION	 WHERE TO ADD	 DOSAGE	 SIZE
<b>Preservatives</b>					
<b>KMS SOLUTION 18% (PMS)</b>	<b>Murphy &amp; Son</b>	Added to wine and cider at the pH range of between 3.6 and 4.4 it prohibits the growth of wild yeasts, bacteria and fungi giving effective prevention of biological spoilage.	KMS solution 18% is added at any point in the process when used as a wine / cider preservative.	10 ml KMS Solution 18% per hectolitre gives 18 ppm sulphur dioxide (SO <sub>2</sub> )	25kg, 1200kg
<b>POTASSIUM METABISULPHITE</b>		A convenient way of adding measured quantities of sulphur dioxide.	Potassium metabisulphite is added at any point in the process when used as a preservative.	1.75 g Potassium Metabisulphite per hectolitre gives 10 ppm sulphur dioxide (SO <sub>2</sub> )	25Kg
<b>Stabilisers</b>					
<b>ZETOLITE 63 (Copper)</b>	<b>Murphy &amp; Son</b>	A blend of naturally occurring volcanic material and copper salts, formulated to reduce sulphidic off flavours in fermented beverages.	The product should be slurried with a small amount of water or the product to which it is to be added. It should be added to the fermenter or conditioning tank and mixed in with a minimal amount of aeration.	If sulphidic off flavours are detected Zetolite 63 should be added at a rate of 2 – 3 g initially per hL of fermented product. However, an excess of copper ions can accelerate staling so for future application the dose should be optimised and lower rates may be enough in some cases	500g, 10kg
<b>PRISTINE-PVPP</b>	<b>Murphy &amp; Son</b>	Pristine PVPP can be used on its own to reduce haze forming polyphenol levels or in conjunction with protein reducing stabilisers.	Can be added directly to must or dosed into tank or en route to filtration or added for second and third pressings where it is expected that a higher level of polyphenols will be extracted from the skins	Lab scale trials should be carried out to determine the dose rates require for fining results. Typical dose rates are as low as 3-5g/hL to 20g/hL.	20kg
<b>POLYCLAR 10</b>	<b>Ashland</b>	Effective and highly selective removal of haze-producing polyphenols. Protects against chill haze and permanent haze development	Polyclar stabiliser slurry can be prepared in either hot or cold water and can be added directly to the maturation vessel. It can also be added via a separate stabiliser-dosing tank, or by addition to DE slurry tank for combined dosing with filter aid (both as pre-coat and body feed)	The normal dosage level range for is 15 to 40 g/hL  For wine with low polyphenol content, the normal dosage level range is 5 to 20 g/hL	19.96kg
<b>POLYCLAR PLUS 730</b>	<b>Ashland</b>	Prevents against oxidation of flavonoids, which contributes to harsh, astringent and stale flavours	Slurried polyclar 730 may be added during transfer from fermentation to maturation or directly to the maturation vessel	Lab scale trials should be carried out to determine the dose rates	10kg



# Clarification and Filtration



Making crystal-clear wine is an important objective in any type of winemaking. Grape juice and wine contain many naturally occurring particles as well as compounds acquired during winemaking, such as tannins during oak barrel aging, which will affect clarity and may result in sediments in the bottle. Proteins, pectins, phenols (such as colour pigments, tannins) and salts are examples of such particles that need to be controlled through racking, use of natural additives (fining agents), and careful filtration.

 PRODUCT	 BRAND	 APPLICATION	 DOSAGE	 SIZE
<b>Super F</b>	Murphy & Son	Super F quickly drops yeast and protein haze out of wine in the tank without any special equipment. By rapidly increasing the speed of clarification, fermenting vessels can be used more efficiently meaning peak capacity demands can be met without more capital expenditure.	Optimisation needed	5, 25, 200 and 1225 kg
<b>Finest</b>	Murphy & Son	Our ready for use isinglass solution, Finest rapidly clears yeast from wine.	Optimisation needed	25, 200, 600, 1000 kg
<b>Electra Bentonite</b>	Martin Vialatte	Activated calcium bentonite with high deproteinising power for the removal of unstable proteins from musts and wines.	20 to 100 g/hL	25kg
<b>KTS® FLOT</b>	Martin Vialatte	Allows a thorough and fast clarification of musts with a better settling of the cap. It also helps protect against oxidation and refines the must before alcoholic fermentation.	5 to 15 cl/hL depending on the quality of the must.	5L
<b>Polygreen</b>	Martin Vialatte	A blend of plant proteins, PVPP, bentonites and cellulose formulated for the clarification and treatment against oxidation of white and rosé musts and wines.	With still wines: 20 to 120 g/hL. With base wines used for the elaboration of sparkling wines: Cuvée: 30 to 75 g/hL Tailles: 50 to 75 g/hL	5kg



## Filtration

### Applied Minerals DE powder

Diatomaceous earth is the naturally occurring fossilised remains of diatoms—single-celled aquatic algae. It is a near-pure sedimentary deposit consisting almost entirely of silica. Diatomaceous earth filters can be used alone or as the second step in the filtering process. Celatom® diatomite filter aids are available in a full range of grades and permeabilities to cover all requirements. The lower permeability grades form filter cakes with small pores and produce a high degree of clarification. The higher permeability grades provide greater throughputs with corresponding clarity.



#### PRODUCT



#### SIZE








<b>FL-FP1</b>	CELATOM DIATOMITE FP1 20Kgs
<b>FL-FP2</b>	CELATOM DIATOMITE FP2 20Kgs
<b>FL-FP22</b>	CELATOM DIATOMITE FP22 20Kgs
<b>FL-FP3</b>	CELATOM DIATOMITE FP3 20Kgs
<b>FL-FW14</b>	CELATOM DIATOMITE FW14 20Kgs
<b>FL-FW6</b>	CELATOM DIATOMITE FW6 20Kgs
<b>FL-FW60</b>	CELATOM DIATOMITE FW60 20Kgs
<b>FL-FW80</b>	CELATOM DIATOMITE FW80 20Kgs

# Hygiene



Our lookup table below takes the hassle out of deciding which detergent, disinfectant or cleaner is the right fit for your winery.

**Top Tip** Did you know we also stock Scotchbrite pads in packs of 10 or a box of 60 to take the elbow grease out of getting your vessels sparkling?

 PRODUCT	 BRAND	 CONSTITUENTS	 APPLICATION	 WHERE TO ADD	 DOSAGE	 SIZE
Peracetic acid 5%	Murphy & Son	Peracetic Acid	Non rinse. Can be used for soak baths	FV/CT Packaging plant Pipework	0.3-2% depending on application	30kg
Stericleanse No1	Murphy & Son	Caustic Soda Sequestrant	Dissolves organic soil Can be used at hot temperatures (max. 80°C). Ideal for soft and hard water areas. Sterilises when hot.	FV/CT Packaging plant Pipework	0.25 – 2.0% depending on application	25, 200 and 1000kg
Caustic Soda 70TW	Murphy & Son	32% solution of Sodium Hydroxide	Suitable for stainless steel. Can be used at high temperature (max. 80°C)	FV/CT Ideal CIP detergent	Add water to give a final concentration as caustic of 1-2%.	25kg
Enzybrew 10	Realco	Enzymatic cleaner	Breaks down the organic soiling. Cleaning in a single cycle Safer for environment and user.	Fermenters, filters, Heat exchangers Fermenting vessels Conditioning tanks	General: 0.5 - 1% Intensive: 1 - 2%	10kg
Deptil	Holchem	Alcoholic bactericidal, fungicidal disinfectant	Non rinse. Applied as a spray.	Nozzle endings Valves Sample taps	Ready for use, contact time minimum of 2 minutes. Let dry for 5 minutes. No rinse.	4kg
Nipac B	Holchem	Phosphoric Acid Nitric Acid	Ideal for soft and hard water areas. Prevent scale build up.	FV/CT Packaging plant Pipework	1-4% depending upon degree of soiling	30kg







# Malolactic Bacteria Selected From Nature

**LALLEMAND**







## Bacteria can be much more than just a deacidification tool.

Knowing its influence on the style and balance of the final wine is a key step in winemakers becoming aware of the bacteria as an essential tool in their goals to produce a highly lauded or award-winning wine.

The MBR™ freeze-dried form of malolactic bacteria represents a Lallemmand acclimatisation process that subjects the bacteria cells to various biophysical stresses, making them better able to withstand the rigours of direct addition to wine. The conditioned MBR™ bacteria that survive are robust and possess the ability to conduct reliable malolactic fermentation (MLF), even under difficult wine conditions.

 PRODUCT	 APPLICATION	 ALCOHOL TOLERANCE	 PH TOLERANCE	 SO <sub>2</sub> TOTAL TOLERANCE	 SIZE
<b>Lalvin VP 41 MBR</b>	MBR direct inoculation <i>Oenococcus oeni</i> highly tolerant strain which can perform under the most difficult winemaking conditions	16 %	>3.2	<60 mg/L	2.5g/2.5hL 25g/25hL
<b>Lalvin VP 41 MBR Wine Malolactic Bacteria Kit</b>	The 1-Step® VP41 (same strain as Lalvin MBR VP41) starter kit combines a highly effective malolactic starter culture with an activator to induce malolactic fermentation in an 18–24-hour build-up procedure.	16%	> 3.1	<60 mg/L	50g + 200g/100hL
<b>Lalvin 31 MBR</b>	MBR direct inoculation <i>Oenococcus oeni</i> , adapted to Low pH and low temperature	14 %	> 3.10	< 45 mg/L	2.5g/2.5hL 25g/25hL
<b>Enoferm Alpha MBR</b>	MBR direct inoculation <i>Oenococcus oeni</i> sensory and mouthfeel over wide ranging difficult conditions	15.5 %	> 3.2	<50 mg/L	2.5g/2.5hL
<b>Lalvin MT01 MBR</b>	Widely used malolactic cultures for sparkling and rosé winemaking	15 %	< 2.8	<80 mg/L	25g/25hL

## MLF nutrients

 PRODUCT	 USE	 RED/WHITE	 APPLICATION	 DOSAGE	 SIZE
<b>Acti-ML</b>	Bacteria nutrient used during rehydration of the direct addition and standard malolactic bacteria strains	White	Malolactic Rehydration	20 g/hL	1kg
<b>Opti-Malo Plus</b>	General-purpose MLF nutrient	White	Malolactic Rehydration	20 g/hL	1kg

## How To Order

You can place an order directly with our team or shop online.



**www.murphyandson.co.uk**



**sales@murphyandson.co.uk**

Have a question about our products or want to discuss an issue you are having with your wine?

Speak to our internal technical team.



**Wine Consultant Contact:**

**Kieron Atkinson**  
07967 720110

**kieron.atkinson@murphyandson.co.uk**



### Technical Support Contact:

**techsupport@murphyandson.co.uk**

## Notes

[illegible]







**MURPHY & SON**  
WINE

SUPPLYING AND SUPPORTING THE UK WINE INDUSTRY

Murphy & Son Wine  
Alpine Street  
Old Basford  
Nottingham  
NG6 0HQ

[www.murphyandson.co.uk](http://www.murphyandson.co.uk)

Wine consultant contact:  
Kieron Atkinson  
[kieron.atkinson@murphyandson.co.uk](mailto:kieron.atkinson@murphyandson.co.uk)  
07967 720110

Sales contact:  
[sales@murphyandson.co.uk](mailto:sales@murphyandson.co.uk)  
0115 9785494

Technical support contact:  
[techsupport@murphyandson.co.uk](mailto:techsupport@murphyandson.co.uk)