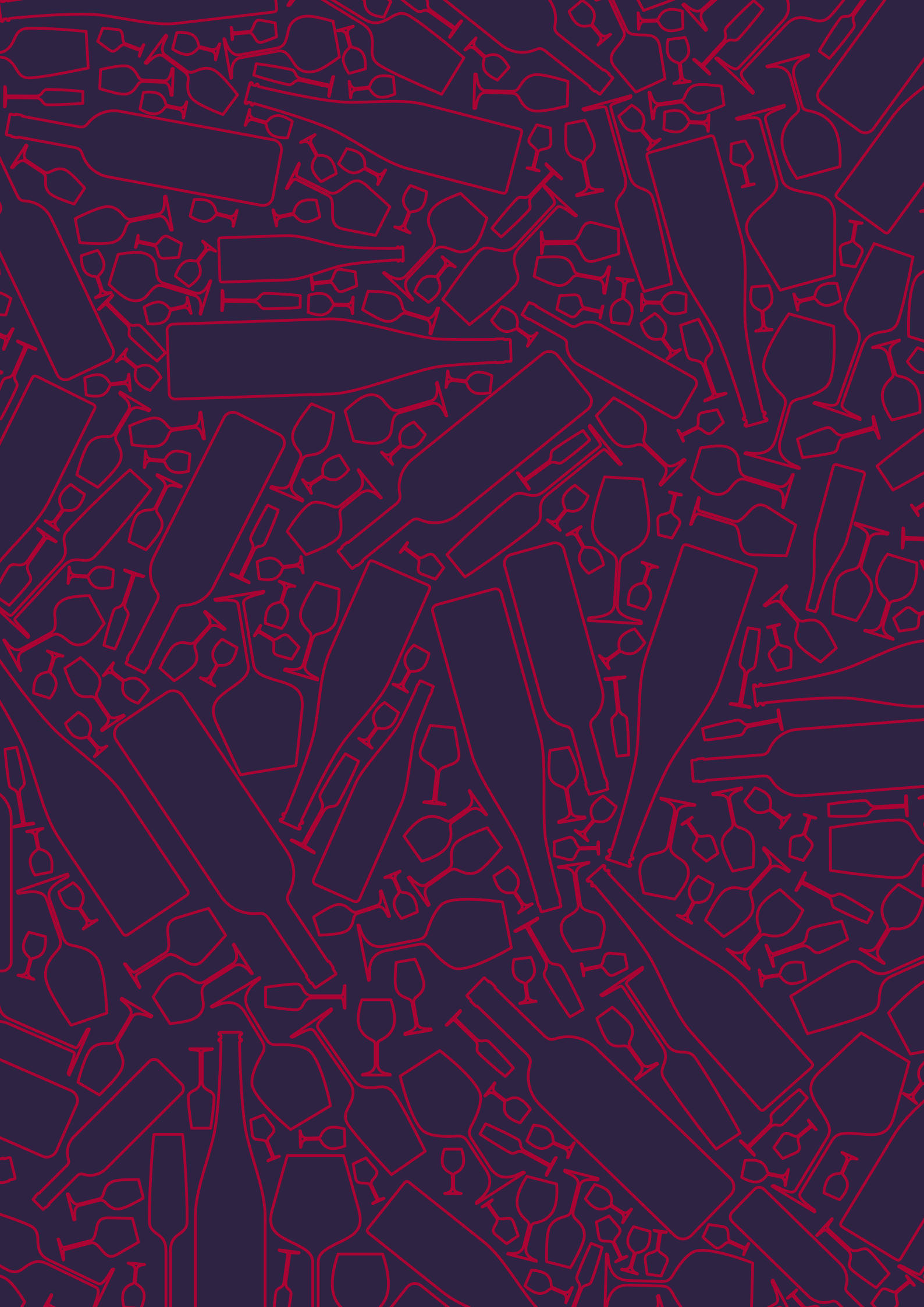
MURPHY & SON
WINE

SUPPLYING AND SUPPORTING THE UK WINE INDUSTRY

COMPLETE WINE & CIDER SOLUTIONS 2023-2024



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 Lallemand, Seguin Moreau, Applied Minerals and Sofralab Group portfolio including our own manufactured products, we provide 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.

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Our Suppliers

Murphy & Son
Quality, Consistency & Support

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
LALLEMAND OENOLOGY

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

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.

AM APPLIED MINERALS

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.

ncyc

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
ENZYMES FOR LIFE

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 Lallemand 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.

LalVigne™ MATURE™
Advance phenolic maturity

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.

LalVigne™ AROMA™
Elevate aroma precursors

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	RED OR WHITE	DOSAGE	TIMING OF USE	SIZE
LALVIGNE MATURE™	Reds Whites	2 x 0.9 lb/acre	1st Application Beginning of veraison and 10 - 12 days later	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**

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_2 of 200ppm in white wines and even with low levels of SO_2 (>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_2 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_2 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.	

National Collection of Yeast Cultures

Isolation of Native Yeast strains in the Vineyard

Why use a generic wine yeast when you can use your own local native strains? Make your wine even more special and a powerful marketing tool for your business.

Yeasts from the Saccharomyces genus are responsible for the must transformation into wine during the alcoholic fermentation utilising the sugars for the conversion into ethanol. During this process Saccharomyces cerevisiae also produces multiple aromatic compounds responsible for the complex organoleptic profile of the final product.

Natural fermentations can be difficult to control due to the number and quality of the strains. Most vineyards use external strains as addition to start the fermentation, and many of the commercially available yeasts come from other countries like France or Australia.

With the trend of locally produced wines in specific terroirs, why using external yeasts? To isolate your own native strains, we will need to sample the grapes before harvest. In the lab, we can then perform isolation and purification of the strains using selective media. Using PCR and molecular techniques, we will identify the isolated yeast species. NCYC also offers a confidential yeast banking service – so your strains can be securely kept long term in our Liquid Nitrogen storage facility.

How it works

Your samples collected in your vineyard will be processed in the lab.

- Pied de Cuve by the vineyard (7-10 days) – Spontaneous fermentation.
- Send sample to the laboratory for processing.
- On arrival, plating on selective agar to isolate yeasts strains
- Purification of colonies with different morphology
- We use PCR and sequencing to obtain species identity
- Complete Report with isolated strains
- Storage for a year of Native yeast isolates for the vineyard to trial.
- Once the vineyard makes the isolate selection, Strains can be deposited in Yeast Banking at NCYC
- Your vineyard will own your own strains and these can be used for future fermentations

Yeast

LALLEMAND OENOLOGY

Fermentis by Lesaffre

PRODUCT	APPLICATION (All Lalvin yeasts are available in 500g)
LALVIN 71™	For fresh, fruity nouveau wines. Has the ability to degrade malic acid.
CROSS EVOLUTION™	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.
LALVIN CY3079™	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.
LALVIN ICV D47™	For complex whites with citrus and floral notes. Suited to wines undergoing barrel fermentation.
LALVIN DV10™	Champion Yeast for primary and secondary fermentation; ability to perform in stressful conditions; clean and neutral.
LALVIN EC1118™	Robust, reliable and neutral- useful for a wide range of applications; original strain not to be under estimated.
LEVEL2 FLAVIA™ MP36	Used to express varietal flavours such as terpenes and thiols in varietal white and rosé wines. Highly recommended for Riesling and Sauvignon blanc.
LALVIN ICV GRE™	Suited to early drinking wine and red styles: it's reliability in fermentation favours upfront expression of aromatics.
LEVEL2 LAKTIA™	Naturally acidifies grapes. Its unique properties to produce high level of lactic acid during fermentation.
LALVIN ICV OKAY™	A workhorse strain for fresh aromatic and clean rosé, white and red wines. A QTL yeast with low to no SO_2, H_2S and acetaldehyde production in a wide range of wine-making conditions. Recommended for high sugar fermentations.
LALVIN PERSY™	For clean and balanced fruity red wines. A QTL yeast with low to no SO_2, H_2S and acetaldehyde production.
LALVIN RHÔNE 4600™	Produces a high level of fatty acid ethyl esters, which tend to promote aromatics described as apricot and tropical fruit.
LALVIN QA23™	For fresh fruit-focussed whites- reliable fermenter rated highly in thiol conversion to bring about enhanced aromatics.
LALVIN RC212™	For Pinot Noir! Limited colour absorption onto yeast cells, protecting polyphenols during ageing. Contributes spicy notes and structure.
SAUVY™	Suited for wines where high aromatic intensity, especially volatile thiols in desired. Yeast with highest thiol production.
LALVIN SENSY™	Ideal for white varieties to promote varietal character and enhance aromatics. A QTL yeast with low to no SO_2, H_2S and acetaldehyde production. Recommended for Pinot Gris, Semillon, Chardonnay and Colombard.
UVAFERM BC™	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.
SafCider	Ferment ciders, applejack, or apple brandy washes with Safcider. Performs well under harsh conditions with a high alcohol tolerance.

Yeast suitable for Secondary fermentation

Yeast suitable for Cider

Yeast Nutrients

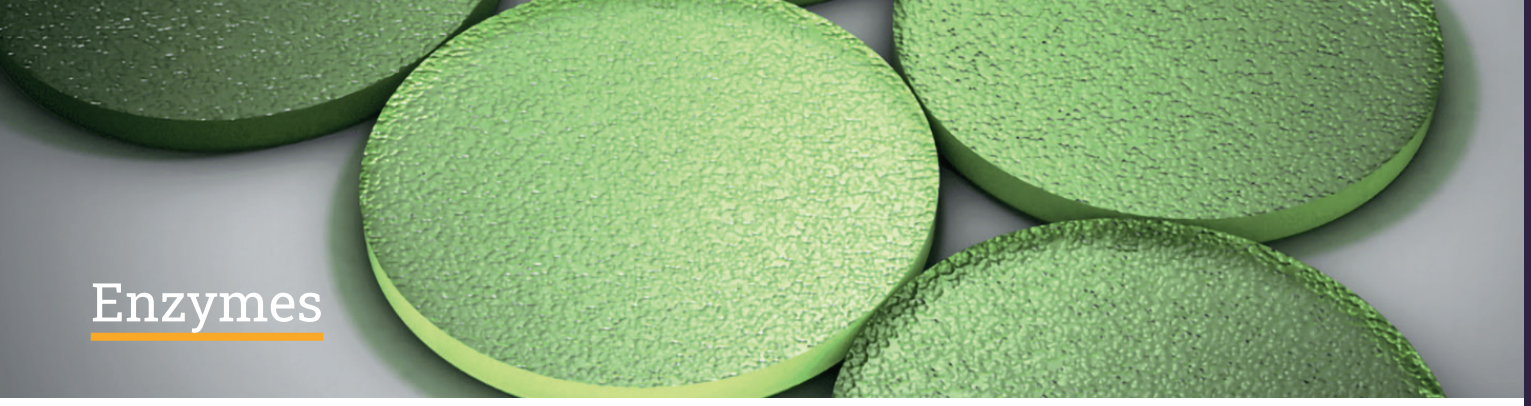
STATION OENOTECHNIQUE DE CHAMPAGNE

MURPHY & SON
Quality, Consistency & Support

LALLEMAND
LALLEMAND OENOLOGY

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
Yeast Vit Vin	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	25kg
ACTI-ML™	Bacteria nutrient used during rehydration of the direct addition and standard malolactic bacteria strains	White	Malolactic Rehydration	20 g/hL	1kg
GO-FERM™	Use during active dry yeast rehydration	Red, White, Rosé	Protectant for yeast rehydration	30g/hL	1kg 2.5kg
GO-FERM PROTECT EVOLUTION™	Use during active dry yeast rehydration	Red, White, Rosé	Protectant during yeast rehydration	30 g/hL	2.5kg 1kg
FERMAID C™	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
FERMAID K PLUS™	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
FERMAID O™	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
OPTI'MALO PLUS™	General-purpose MLF nutrient	White	Malolactic Rehydration	20 g/hL	1kg
STIMULA CHARDONNAY™	To optimise the volatile ester biosynthesis by the yeast.	White	At the beginning of AF	40 g/hL	1kg
STIMULA SAUVIGNON™	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
Zetolite 65 (Zinc)	A blend of naturally occurring volcanic material and zinc salts that prevents H_2S 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
Zinc Sulphate Heptahydrate	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
Zinc Sulphate Solution 6.5%	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^{2+}	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.

LALLZYME BETA™

Aroma-releasing enzyme

LALLZYME BETA™ is formulated for use in white wine varieties high in “bound” terpenols, such as Gewürztraminer and Muscat. LALLZYME BETA™ is a blend of pectinases with beta-glucosidase, rhamnosidase, apiosidase and arabinofuranosidase. The sequential actions of these activities cleave aroma precursors and enhance the varietal character in aromatic wines.

PRODUCT	ORIGIN	SPECIFICITY	REDS OR WHITES	APPLICATION	DOSAGE	SIZE
LALLZYME C-MAX™	*Aspergilus 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
LALLZYME EX-V™	*Aspergilus 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
LALLZYME HC™	*Aspergilus niger*	High pectinase activity concentrated in PG	Reds Whites	Clarifying enzyme for Whites	0.5-1 g/hL	100g
LALLZYME BETA™	*Aspergilus niger*	Beta glucosidase and polygalacturonase	Reds Whites	Release the aglycone from the aroma precursor.	4.0-5.0 g/hL for lower temperature, from 13-15°C	100g

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.

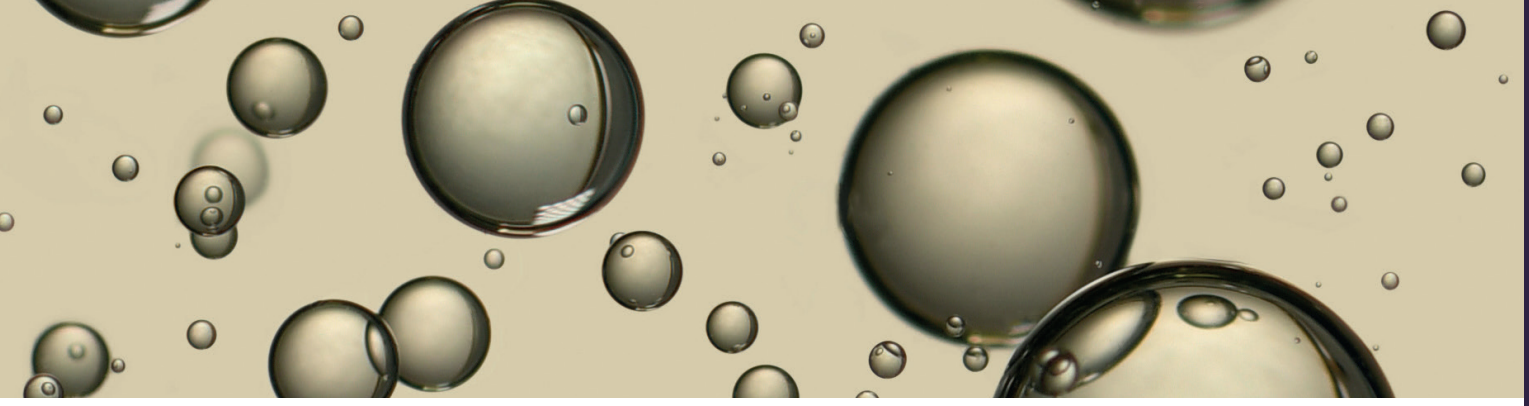
PRODUCT	MATRIX	WHEN	DOSAGE G/L	CONTACT TIME	OENOLOGICAL OBJECTIVE	SIZE
Toast Booster	Red Wines	Finishing	0.2 - 1g/L	1 week	Spices (clove, pepper), roast or even smoked notes (depending on the dose), added volume and roundness	7.5kg
	White Wines	Finishing OR alcoholic fermentation	0.2 - 0.5g/L	1 week	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	
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	
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	

PRODUCT	MATRIX	WHEN	DOSAGE G/L	CONTACT TIME	OENOLOGICAL OBJECTIVE	SIZE
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	
Oenochips RO2	Light Red Wine	After MLF	2 - 3 g/L	2-4 months after MLF*	Notes of fresh fruit and increase in volume	9kg
	Concentrated Red Wine	After MLF	3 - 5 g/L	2-4 months after MLF*	Red berries and integrated wood aromas (slight hint of vanilla). Added structure and roundness.	
	Fresh White Wines	During Aging	0.7 - 1.5 g/L	1-3 months during aging	Minerality (wood is imperceptible). Volume, liveliness and persistence on the palate.	
	Mature White Wines	During Aging	2 - 4 g/L	1-3 months during aging	White fruit in syrup and spicy aromas (cinnamon). Roundness on the palate	

*MLF: Malolactic Fermentation

Sparkling Wine

PRODUCT	BRAND	APPLICATION	DOSAGE	SIZE
CRISTAB GC	**Martin Vialatte**	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
Clar T	**SOEC**	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
Adjuvant 83	**SOEC**	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
Adjuvant 92 Liquide	**SOEC**	A riddling adjuvant of the latest generation made of selected alginates and bentonites. Helps to form a compact deposit which easily and quickly aggregates by riddling.	ADJUVANT 92 is used alone at the dose of: 8 cL (80 mL/hL) of wine to bottle	10L
ANTARTIKA® Fresh	**Martin Vialatte**	Stabilises wines tartrate precipitation of potassium bitartrate, and enhances their fresh, fruity character without increasing the rigidity of their tannin structure.	10 to 20 cL/hL	10L
Phylia® Exel	**Oenofrance**	Phylia® Exel is the result of a partial autolysis procedure enabling obtaining polysaccharides (mannoproteins) and proteins. PHYLIA® EXEL interacts strongly with the wine matrix thus reducing the harshness of tannins and decreasing the acidity for white and rosé wines.	5 to 30 g/hL	500g
SUBLIPROTECT®	**Martin Vialatte**	SUBLIPROTECT was specifically developed to elaborate modern, fruity, and supple wines. To produce such wines, it is necessary to preserve and enhance the fresh red fruit aromas as well as preserve a certain tannin structure to avoid early ageing (deeper hue, loss of aroma compounds).	5 to 20 g/hL	1kg
Sublitan Tirage	**SOEC**	A combination of tannins, inactivated yeasts, and yeast hulls. Plays a major part in the organoleptic improvement of sparkling wines helping with brilliance, enhancing foam stability, and increasing structure and roundness in the mouth. Added during tirage, Sublitan Tirage facilitates bottle fining to the elaboration of crystal-clear wines.	5 g/hL.	500g



PRODUCT	BRAND	APPLICATION	DOSAGE	SIZE
SULFOSSOL®150	**SOFRALAB**	An ammonium bisulfite solution. SULFOSSOL®'s distinctive feature is that it simultaneously provides must or harvest with the SO2 and ammoniacal nitrogen necessary for smooth fermentation. SULFOSSOL® provides yeast with part of the nitrogen needed for their growth.	Doses vary considerably depending on specific circumstances and on the period of use. Read TDS for more information.	5L
Start Y®SP	**SOEC**	A supplement of nutrients for reactivating yeasts used to make sparkling wines. Added during rehydration, it makes yeasts more resistant under difficult fermentation conditions.	According to application, see technical data sheet (EU legal max. 40 g/hL)	1kg
NEO® CRISPY	**Martin Vialatte**	NEO® CRISPY is a yeast product rich in amino acids and reducing compounds. NEO® CRISPY reinforces the natural resistance of musts to oxidation.	Dissolve NEO CRISPY in 10 times its weight of water or must. Add to the volume to be treated. Ensure proper homogenization.	1kg
NUTRICELL® AA	**Martin Vialatte**	NUTRICELL® AA allows a good control of the alcoholic fermentation and optimizes the aromatic profile of the wines by favouring the production of esters and acetates of higher alcohols (resulting from the degradation of amino acids) as well as the revelation of thiols during the alcoholic fermentation.	Recommended dose: 20 to 40 g/hL depending on the nutritional needs of the yeast and the assimilable nitrogen content of the must.	1kg
ELECTRA®	**Martin Vialatte**	ELECTRA is an activated calcium bentonite with high de-proteinisation capacity.	2 to 3 cL/hL	25kg
COMPLEXE A.N	**SOEC**	Facilitates riddling and compacting of the deposit.	2 to 3 cL/hL	5L
Selectys® La Marquise	**Oenofrance**	Selectys® La Marquise is a S. cerevisiae galactose – yeast selected for its capacity to make elegant and balanced sparkling wine in due respect with the typicity of the vine variety.	Read TDS for full instructions	500g
KTS Flot	**Martin Vialatte**	KTS Flot is a latest generation product for the flotation of thermovinification whites, rosés and reds. It is composed of proteins and vegetable polysaccharides.	From 5 to 15 cl/hL depending on the quality of the must.	5L
Carbine T	**SOEC**	**Removal of undesirable compounds from musts and wines.** The granulated form of **CARBINE T** avoids the release of dust, thus making it easier to use. In addition, its granulated form leads to improved settling compared with the powdered form.	Where possible, conduct laboratory tests on samples. 20 g/hL to 100 g/hL.	1kg

Sparkling Wine

PRODUCT	BRAND	APPLICATION	DOSAGE	SIZE
Malo Vit B	**SOEC**	An activator developed to improve fermentability of Chardonnay wines	20 to 30 g/hL	500g
Noir Activa +	**Martin Vialatte**	Decolourizing oenological carbon in liquid form. Destaining of musts and stained white wines, and reduction of ochratoxin.	Read TDS for full instructions	1kg
Oennotannin VB Touch	**Oenofrance**	This pure oak tannin is derived using an innovative production process and is used during wine making while providing volume to the wine while reinforcing its aromatic potential.	Dissolve Oennotannin VB Touch in 20 times its weight of wine. Add to the volume to be treated. Ensure proper homogenization	500g
Potassium Bicarbonate		Used to deacidify must or wine.	Maximum dosage allowed in compliance with EC Regulations	1kg / 25kg
Solution Oenologique No64	**SOEC**	Solution containing copper ions. Prevention and treatment of reduction odours.	Preventive treatment: for bottle fermentation: 2cL/hL Curative treatment: when disgorging: 0.5 to 2 cL/100 bottles	5L
Vitilactic® Starter BL01	**SOEC**	Vitilactic® Starter BL01 is a lactic bacteria strain selected in Champagne Ardennes for carrying out malolactic fermentation on very acidic white wine.	Check TDS for more details	500g
Start ML	**SOEC**	Concentrated nutritional supplement to optimize the production of starters for Champagne base wines.	5 g/L (calculation based on the reactivation phase volume)	500g
Subliwhite	**Martin Vialatte**	Subliwhite is made of a blend of tannins selected for their antioxidant properties and their low astringency. Commonly used for red wines, the addition of tannins is far less widespread in white or rosé wine elaboration. However, white wines are faced with the same problems: oxidation, unfavourable colour development, reduction,	5 to 15 g/hL	1kg
Phosphate Composé	**SOEC**	A nutrient blend for yeasts consisting of diammonium phosphate and thiamine. Especially recommended when preparing tirage yeasts for secondary fermentation in bottles. Helps prevent sluggish or stuck fermentation.	Up to 12 g/hL	1kg

Preservatives and Stabilisers

Ashland™ always solving

MURPHY & SON
Quality, Consistency & Support

PRODUCT	BRAND	APPLICATION	WHERE TO ADD	DOSAGE	SIZE
Preservatives					
KMS SOLUTION 18% (PMS)	**Murphy & Son**	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_2)	25kg, 1200kg
POTASSIUM METABISULPHITE		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_2)	25Kg
Stabilisers					
ZETOLITE 63 (Copper)	**Murphy & Son**	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
PRISTINE-PVPP	**Murphy & Son**	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
POLYCLAR 10	**Ashland**	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
POLYCLAR PLUS 730	**Ashland**	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

MARTIN VIALATTE

MURPHY & SON
Quality, Consistency & Support

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
Finest	**Murphy & Son**	Our ready for use isinglass solution, Finest rapidly clears yeast from wine.	Optimisation needed	25, 200, 600, 1000kg
Electra Bentonite	**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

APPLIED MINERALS

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
FL-FP1	CELATOM DIATOMITE FP1 20kgs
FL-FP2	CELATOM DIATOMITE FP2 20kgs
FL-FP22	CELATOM DIATOMITE FP22 20kgs
FL-FP3	CELATOM DIATOMITE FP3 20kgs
FL-FW14	CELATOM DIATOMITE FW14 20kgs
FL-FW6	CELATOM DIATOMITE FW6 20kgs
FL-FW60	CELATOM DIATOMITE FW60 20kgs
FL-FW80	CELATOM DIATOMITE FW80 20kgs

Hygiene

HOLCHEM Leaders In Hygiene Technology

MURPHY & SON Quality, Consistency & Support

REALCO ENZYMES FOR LIFE

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
GreenClean CIP	**Murphy & Son**	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	Solution at 2% to 3% with water at ambient temperature	20L

Malolactic Bacteria Selected From Nature

LALLEMAND OENOLOGY

STATION ŒNOTECHNIQUE DE CHAMPAGNE

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 Lallemand 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	BRAND	APPLICATION	ALCOHOL TOLERANCE	PH TOLERANCE	SO_2 TOTAL TOLERANCE	SIZE
LALVIN VP41™ MBR process™	**Lallemand Oenology**	MBR™ direct inoculation *Oenococcus oeni* highly tolerant strain which can perform under the most difficult winemaking conditions	16 %	>3.2	<60 mg/L	2.5g/2.5hL 25g/25hL
VP41 1-STEP™	**Lallemand Oenology**	The VP41 1-STEP™ (same strain as LALVIN VP41™ MBR process™) 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
LALVIN 31™ MBR process™	**Lallemand Oenology**	MBR™ direct inoculation *Oenococcus oeni*, adapted to Low pH and low temperature	14 %	> 3.10	< 45 mg/L	2.5g/2.5hL 25g/25hL
ENOFERM ALPHA™ MBR process™	**Lallemand Oenology**	MBR™ direct inoculation *Oenococcus oenini* sensory and mouthfeel over wide ranging difficult conditions	15.5 %	> 3.2	<50 mg/L	2.5g/2.5hL
LALVIN MT01™ MBR process™		Widely used malolactic cultures for sparkling and rosé winemaking	15 %	< 2.8	<80 mg/L	25g/25hL

MLF nutrients

PRODUCT	BRAND	USE	RED/WHITE	APPLICATION	DOSAGE	SIZE
ACTI-ML™	**Lallemand Oenology**	Bacteria nutrient used during rehydration of the direct addition and standard malolactic bacteria strains	White	Malolactic Rehydration	20 g/hL	1kg
OPTI'MALO PLUS™	**Lallemand Oenology**	General-purpose MLF nutrient	White	Malolactic Rehydration	20 g/hL	1kg
Vitilactic Starter BL01	**SOEC**	A lactic bacteria strain selected in Champagne Ardennes for carrying out malolactic fermentation on very acidic white wine.	White	Malolactic Rehydration	Read TDS for more information	1kg

How To Order

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

www.murphyandson.co.uk

sales@murphyandson.co.uk
clare.sisson@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

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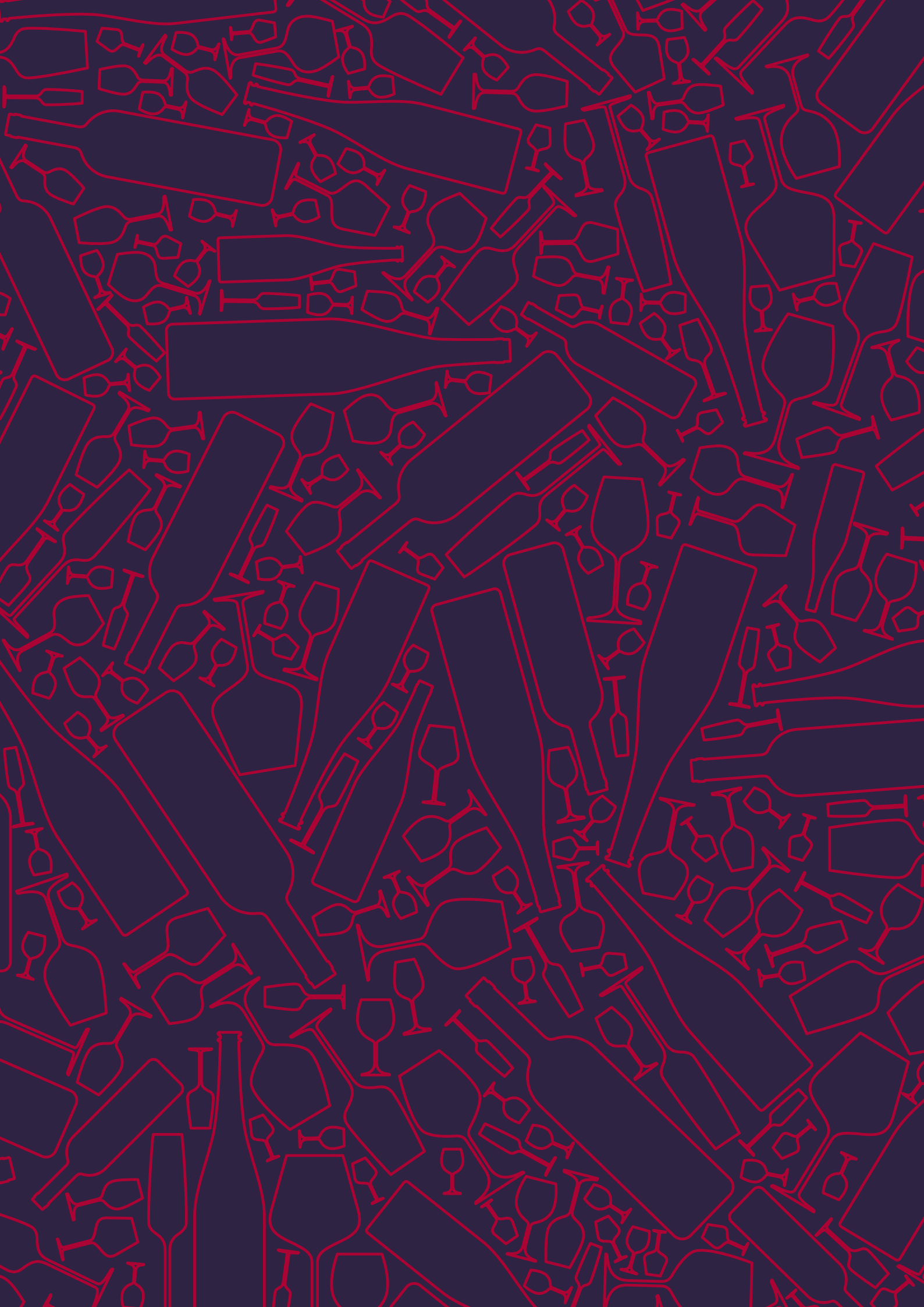

MURPHY & SON
WINE

SUPPLYING AND SUPPORTING THE UK WINE INDUSTRY

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