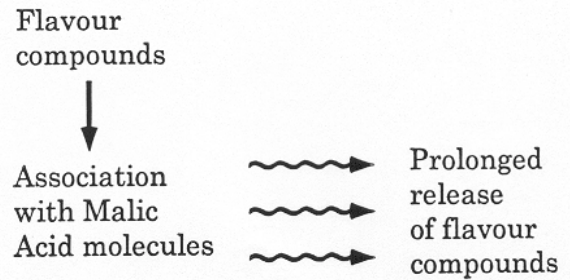


# Malic Acid in Wine

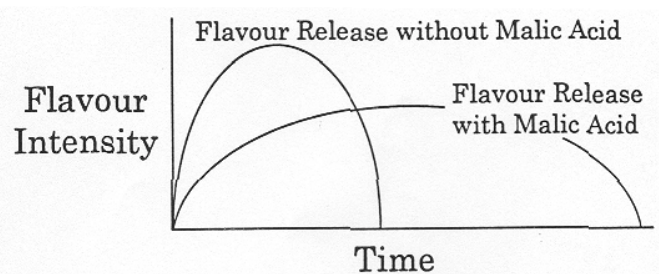
## Enhances Wine Flavour

Malic Acid enhances wine flavours by prolonging their release. Receptor cells are stimulated by these wine flavours over a longer period of time and this prolonged stimulation is translated by the brain as **stronger wine flavour**.



## Results in a Smoother, more Natural Tasting Flavour Profile

By prolonging the release of various flavour compounds, **Malic Acid acts as a flavour blender** and creates a smoother, more natural tasting flavour profile.



## Sustains Malolactic Fermentation

Malic Acid is converted to Lactic Acid by lactobacilli during the secondary fermentation of wine. This reduces the total acidity by about one third and results in a less sour, more complex flavour profile. Malic Acid can be added before fermentation to **standardise the initial level of Malic Acid**, since the level of Malic Acid in the grapes may vary.

## Prevents Turbidity

Trace metal ions, particularly those of copper and iron, accelerate the precipitation of metal-tannin complexes which cause turbidity and sedimentation in wine. **Malic Acid inactivates trace metal ions** by binding or chelating them and prevents turbidity.



**RECOMMENDATIONS FOR USE: Use 0.1 - 0.3%; can be added before fermentation to standardise the Malic Acid level in preparation for malolactic fermentation, or can be added after fermentation to adjust the flavour profile.**