



OENOBRANDS ANNOUNCES NEW PRODUCT DUET MATURE

Duet Mature: a new bacteria blend to enhance wine quality, even in the bottle

Duet Mature is the new bacteria blend of *Oenococcus oeni* and *Lactobacillus plantarum*, launched by Anchor Oenology and distributed by Oenobrand. Duet Mature forms part of the Duet bacteria range for co-inoculation, specifically developed to enhance wine quality during the process of malolactic fermentation (MLF) and the maturation period.

DUET MATURE: MULTIPLE POSITIVE IMPACTS IN RED WINES

1. ENHANCES COLOUR (Fig. A)

The total anthocyanin concentration and colour intensity after MLF with Duet Mature was measured in a Spanish Merlot. Both of these parameters were highest with Duet Mature, compared to another commercial co-inoculation culture and a treatment with no MLF. This means that the red wine colour is enhanced, especially in red wines destined for maturation.

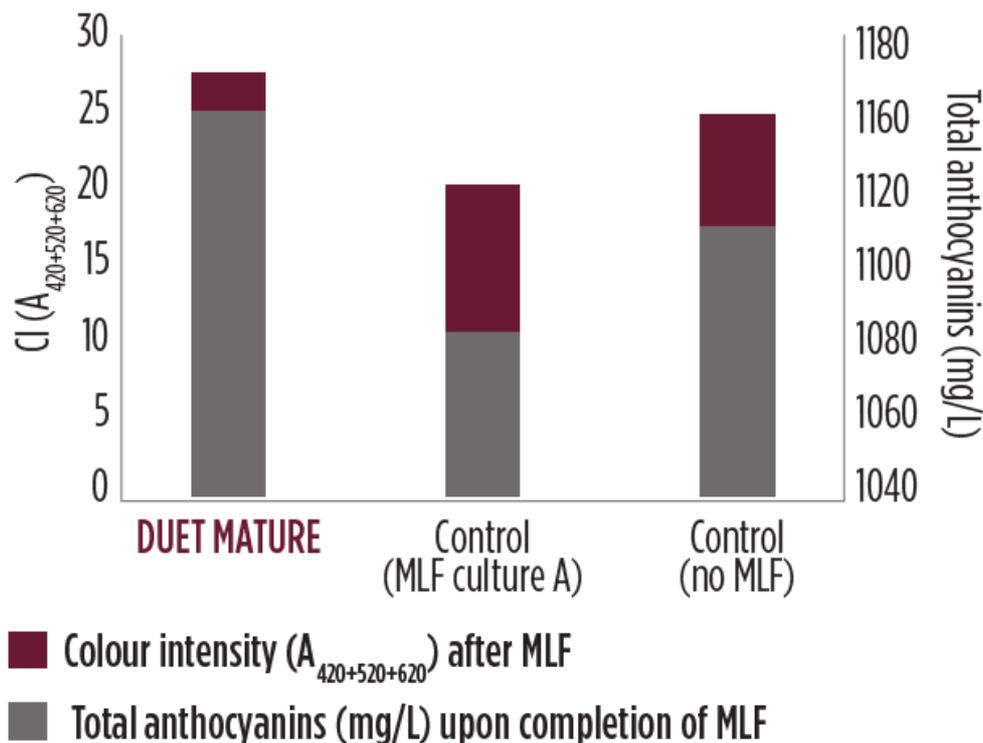


Figure A. Enhanced phenolics with **DUET MATURE** | Spanish Merlot.

2. IMPROVES QUALITY (Fig. B)

Duet Mature also has the ability to reduce sensations that could negatively influence the wine quality. In a Spanish Tempranillo, Duet Mature had the ability to reduce characters of tannin intensity, hotness, dryness and herbaceousness.

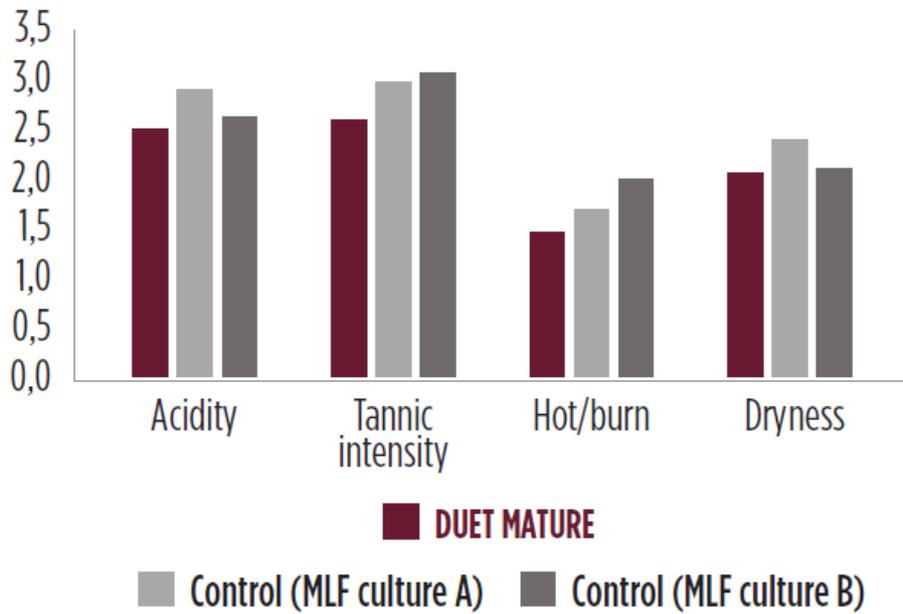


Figure B. DUET MATURE vs. competitor bacteria | Spanish Tempranillo | Reduced negative sensations.

3. INCREASES AROMA (Fig. C)

Duet Mature significantly enhances the dark fruit profile, enhancing plum, prune, dried and dark fruit aromas.

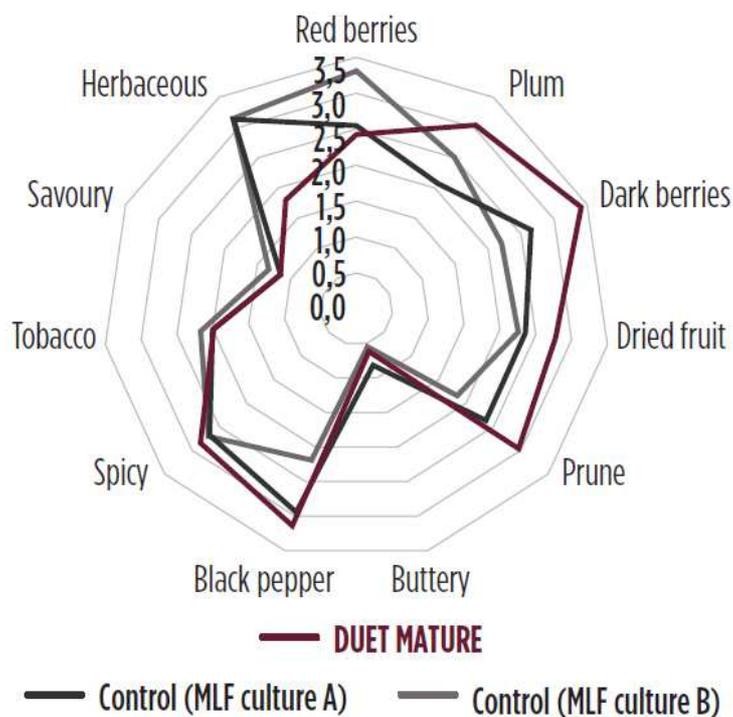


Figure C. DUET MATURE in comparison with other commercial co-inoculation cultures | South African Cabernet Sauvignon.

4. PREFERRED BY TASTERS (Fig. D)

When evaluated by a professional tasting panel, Duet Mature is the preferred wine when compared to other commercial cultures and a wine without MLF.

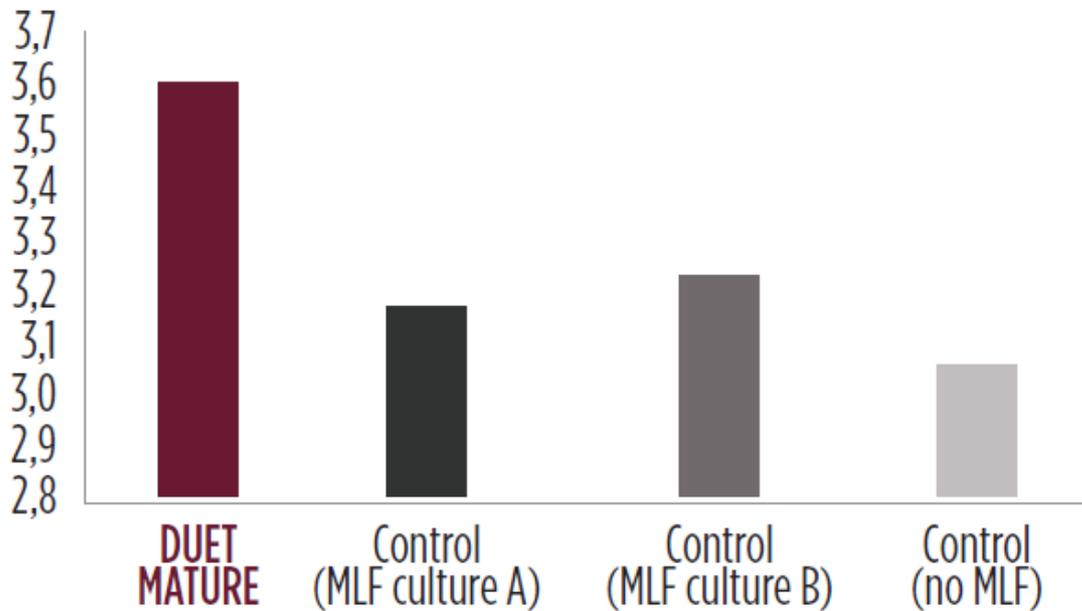


Figure D. Sensory analysis after MLF - overall preference | Spanish Merlot.

The Duet range from Anchor Oenology is unique and specifically developed for enhanced quality during MLF.

-ENDS-

Note to the editors:

About Oenobrand: Oenobrand designs and markets oenological products. Its permanent innovation strategy allows the creation of solutions that provide an integrated answer for the ambitions and desires of winemakers, wine traders and consumers.

It is with a strong belief in the future of the industry and dealing with continuous change that Oenobrand, supported by its world renowned parent companies (DSM Food Specialties and Anchor Oenology) develops a range of oenological products including enzymes, yeasts, yeast-derived products and bacteria.

With a highly qualified team, experts in many fields, Oenobrand strives to offer winemakers novel and scientifically sound solutions. Oenobrand distributes on five continents through a specialized distribution network its famous brands: Anchor®, Fermivin®, Maxaferm, Extraferm, Natuferm part of the feel SAFE! range, Claristar®, Final touch®, Rapidase®, Maloferm® and In-Line Ready®.

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Contact for your readers: info@oenobrand.com - www.oenobrand.com

For further information, contact Louise Hurren louisehurren@wanadoo.fr tel. +33 (0)6 17 66 02 53