



OENOBRANDS ANNOUNCES NEW PRODUCTS MALOFORM VINTAGE AND MALOFORM BOUQUET

New additions Maloform Vintage and Maloform Bouquet join the Maloform range for quality sequential malolactic fermentation.

For the 2021 vintage, the Maloform range will include two new products: Maloform Vintage and Maloform Bouquet. These two new cultures are *Oenococcus oeni* bacteria for sequential inoculation that display a short lag phase and good fermentation kinetics, whilst producing very little volatile acidity and no biogenic amines during malolactic fermentation (MLF).

About Maloform Vintage :

Maloform Vintage is an *O. oeni* strain that is versatile and robust and has been developed in order to secure a complete, reliable and quality-enhancing MLF in premium white, rosé and red wines. Whilst Maloform Vintage is capable of enhancing the quality aspects of volume and mouthfeel (Figure 1), it also decreases green, herbaceous characters. All of this is achieved whilst respecting the varietal and vintage characters of the wine (Figure 2).

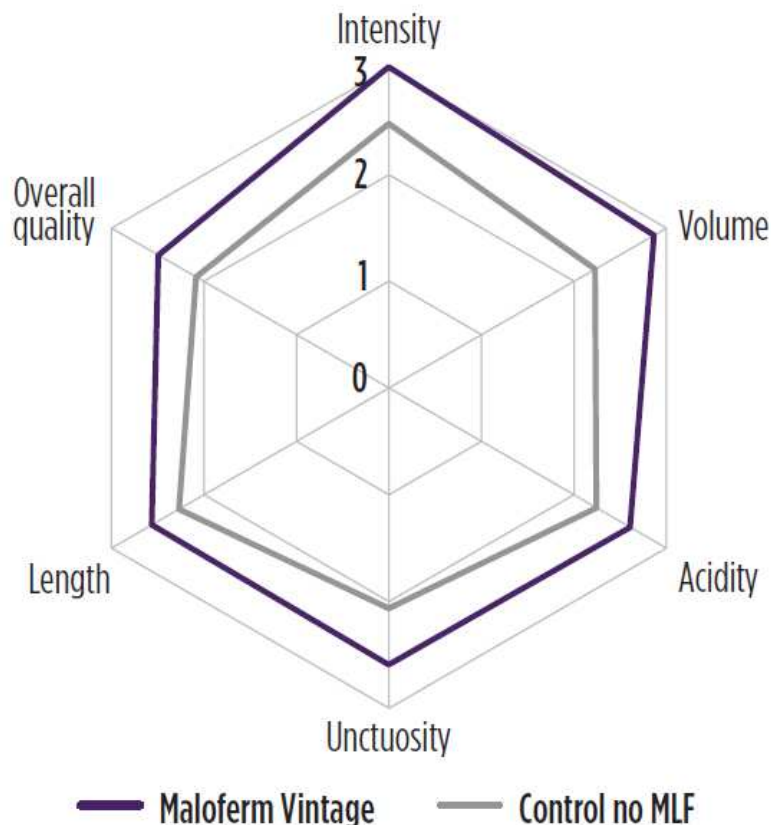


Figure 1. Enhanced taste attributes with Maloform Vintage in a Spanish Tempranillo: tasting panel.

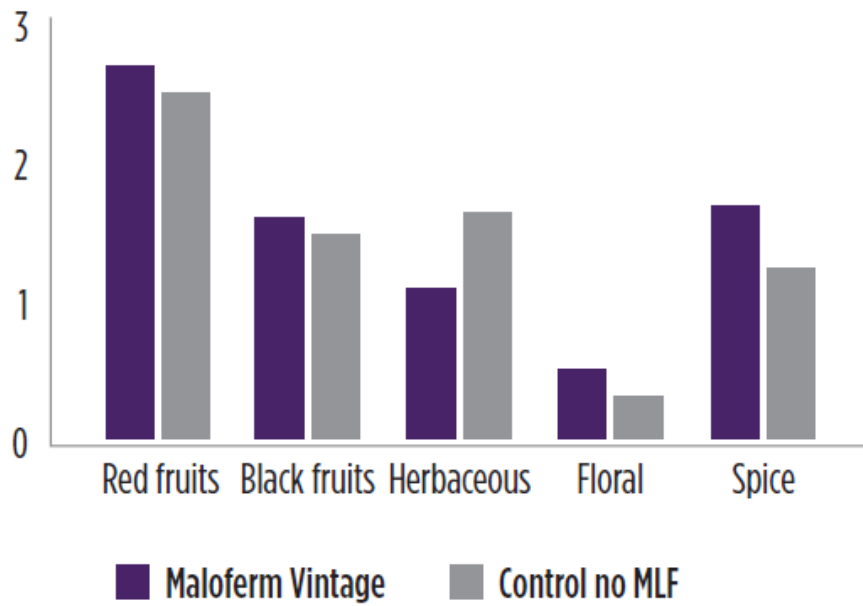


Figure 2. Enhanced aroma attributes with Maloferm Vintage in a Spanish Tempranillo: tasting panel.

About Maloferm Bouquet :

Maloferm Bouquet is an *O. oeni* strain developed to bring out fruity and floral characters in rosé and red wines during sequential MLF. It enhances the wine quality with intense notes of red, black tropical and citrus fruits (Figure 3), but also floral notes. The overall flavour is improved with increased volume, length and mouthfeel on the palate. The complete aromatic bouquet of the wine is improved and enhanced during the process of MLF (Figure 4).

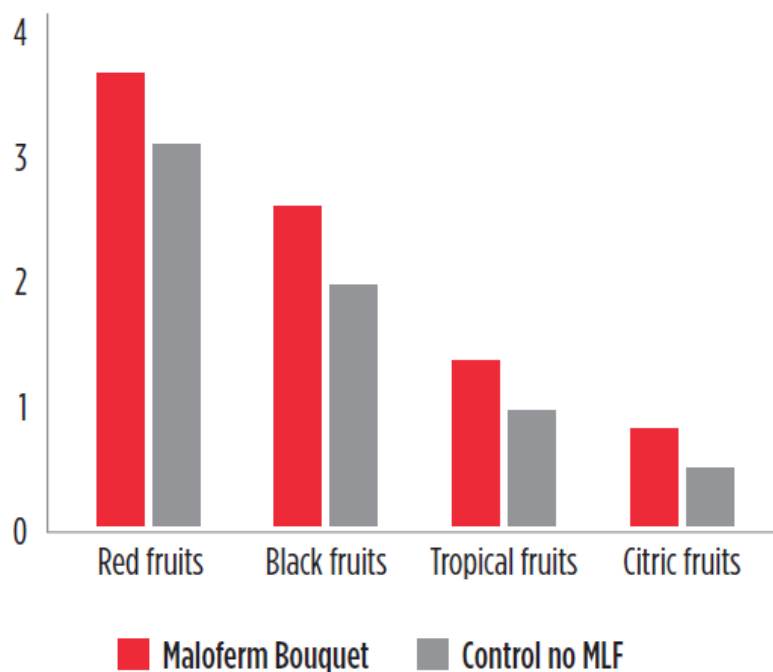


Figure 3. Enhanced fruitiness in a Spanish Tempranillo: tasting panel.

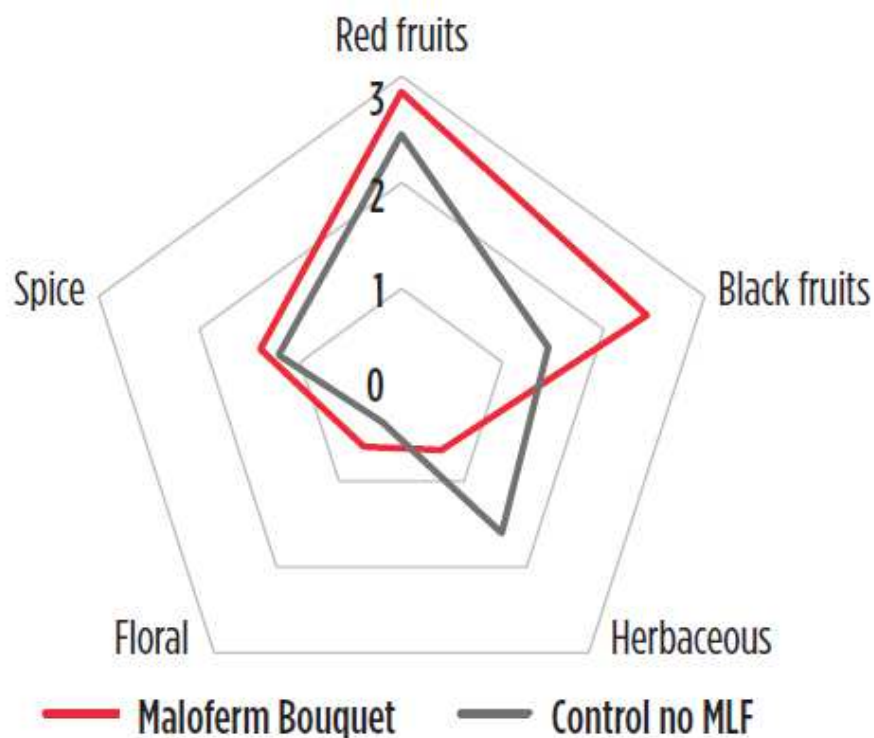


Figure 4. Enhanced fruity and floral notes in a Spanish Tempranillo: tasting panel.

About the Maloferm portfolio :

The complete Maloferm portfolio consisting of Maloferm Plus, Fruity, Vintage and Bouquet enhances wine quality whilst ensuring complete and reliable malolactic fermentations. The Maloferm range is distributed by Oenobrand.

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Note to the editors:

About Anchor Oenology:

The 2021 vintage sees Anchor Oenology celebrate its 97th anniversary, supporting the South African and international wine industries. A trusted supplier of winemaking solutions since 1924, the company's focus remains on innovation and creating trusted, quality products dedicated to fermentation excellence.

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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