

## JUICEWORKS WHITE NEW ZEALAND GRAPE JUICE CONCENTRATE PRODUCT INFORMATION SHEET

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This Product Information Sheet provides analytical information and guidance for the use and storage of Juiceworks Grape Juice Concentrate (“JUICEWORKS GJC”)

### PHYSICAL PROPERTIES

A natural product made from New Zealand grapes containing grape sugars and acids.

Batch Number	: H19042
Physical State	: Liquid
Colour	: White (clear)
Supplied in	: 200 litre plastic bag in a steel drum
Gross weight	: 282 kg
Net weight	: 268 kg
Storage Temperature	: -18°C
Concentration	: 68 Brix (minimum)
SG	: 1.34
pH	: 3.4
TA	: 29 gm/l
RS	: 826 gm/l

### ADDITION GUIDE

The table below may be useful as a guide only to provide an indication of the litres of JUICEWORKS GJC to adjust the grape sugar to achieve the required increase of grape sugar in your wine.

As well as grape sugars JUICEWORKS GJC also contains grape acids and cations (Potassium, Calcium, etc). To avoid any tartrate instability in the bottle we recommend all grape sugar adjustments are made **prior to tartrate stabilisation**.

As this information is intended as a guide only and that quantities required may depend on matters outside JUICEWORKS’ knowledge or control, JUICEWORKS recommends that you obtain your own independent expert advice regarding the quantities required in each circumstance.

Litres of JUICEWORKS GJC to add to achieve required grape sugars adjustment (litres)						
grape sugar adjustment required gm/l	Litres of Wine to be Adjusted (litres)					
	1,000	2,000	5,000	10,000	15,000	20,000
1	1.2	2.4	6.1	12.1	18.2	24.2
2	2.4	4.8	12.1	24.2	36.3	48.4
3	3.6	7.3	18.2	36.3	54.5	72.6
4	4.8	9.7	24.2	48.4	72.6	96.8

## **HANDLING & STORAGE GUIDELINES**

JUICEWORKS GJC is a natural product with no added preservatives (sulphites).

To maintain product colour and quality prior to the date of dispatch JUICEWORKS GJC has been stored in cold storage at very low temperatures (-18 °C).

As a result of low temperature storage (-18 °C) the JUICEWORKS GJC may crystallise. When crystallisation occurs rather than a straw coloured liquid, the JUICEWORKS GJC could change to a creamy white liquid or semi solid.

There are no product quality issues when crystallisation occurs. The major issue with crystallisation is the handling of the JUICEWORKS GJC from out of the drum/bag and addition into your wine. To improve handling, recovery and successful addition of JUICEWORKS GJC, crystallised product requires warming to redissolve the grape sugar crystals. This often will require a sustained heat input into the JUICEWORKS GJC before efficient transfer from the drum/bag into your wine can be achieved.

If customers **do not** have the capacity to warm the drums (e.g. recirculating hotwater baths) we recommend customers order and take delivery of JUICEWORKS GJC at least a week before the addition to your wine. Upon receipt the drum of JUICEWORKS GJC can then be assessed for crystallisation. If there is crystallisation the drum of JUICEWORKS GJC can be left in a warm room and/or in the sun for several days to enable the redissolving of the grape sugar crystals. If there is minimal/no crystallisation the drum should be stored as outlined below.

From date of dispatch, JUICEWORKS takes no responsibility and shall not be liable for any loss or damage (whether direct, indirect, consequential or otherwise) caused by the carriage, handling, storage, use or application of the JUICEWORKS GJC.

Precipitates in the bottom of the bag in the drum are naturally occurring tartrates and careful handling of the bag should enable the majority of the JUICEWORKS GJC to be recovered leaving the tartrates behind.

To ensure optimum product quality we recommend JUICEWORKS GJC should be used as soon as possible after dispatch.

From the date of dispatch, JUICEWORKS GJC is unlikely to show any significant changes in quality or colour, provided that JUICEWORKS GJC is stored at ambient temperatures in a dark place and out of direct sunlight for no longer than a fortnight.

If you do not intend using your JUICEWORKS GJC within a fortnight from date of dispatch, we recommend that it is stored in the coolest possible conditions, such as a chest freezer or local cold store (-18°C). If none of these options are available to you, at your own risk you may add sulphur (PMS) to your JUICEWORKS GJC to control any microbiological activity. We recommend that you obtain your own independent expert advice regarding the quantity of sulphur to add in such circumstances and monitor the free SO<sub>2</sub> levels regularly as per good winemaking practice.

The bag is plastic and the drum is steel, both are fully recyclable, once empty and / or you have no further use for them please dispose of them appropriately.

**CONDITIONS OF SALE – LIMITED WARRANTY AND LIMITATIONS OF LIABILITY**

JUICEWORKS (Juiceworks Limited) makes no express warranties or representations in relation to the GJC or this Product Information Sheet and all implied warranties in respect of the GJC are expressly excluded from this Agreement (to the extent permissible by law).

The Addition Guide and Storage Guidelines on this Product Information Sheet have been produced in good faith and are intended as a guide only. As JUICEWORKS GJC is a natural product and each customer's requirements, methods, technologies, and wine differs, JUICEWORKS recommends that each customer obtains its own independent expert advice as to the carriage, handling, storage, use and application of the JUICEWORKS GJC to take into account the customer's specific circumstances.

As the carriage, handling, storage, use and application of this product are beyond the control of JUICEWORKS, no guarantee, express or implied, is made as to the effects of such carriage, handling, storage, use, application or the results obtained, and in no event shall the liability of JUICEWORKS exceed the price of the product used. The customer must assume all risks of carriage, handling, storage, use or application of the JUICEWORKS GJC.

JUICEWORKS GJC is sold subject to the standard terms and conditions of sale of JUICEWORKS, provided to all customers prior to delivery of JUICEWORKS GJC or otherwise available on request. Purchase of the JUICEWORKS GJC implies that the customer accepts JUICEWORKS' standard terms and conditions of sale.

This notice shall be governed by and construed in accordance with New Zealand law.