

Wine fining agents and their uses

The Wine Society's technical consultant, Jenny Bond of Grape to Shelf Consulting Ltd goes into more depth on fining agents, their origins and function, in the table below:

Fining agent	Derived from	Wines		Main Function			
		Red	White & rosé	Structure & Mouthfeel	Stabilises	Clarifies	Main use
Gelatin	Pork	Yes	Yes	Yes	Yes	Yes	Clarification & reducing bitterness & astringency
Egg Albumin	Eggs	Yes	No	Yes	Yes	Yes	Reducing astringency
Isinglass	Fish	No	Yes	No	No	Yes	Clarifying white wines
Casein	Milk	Possible	Yes	Yes	No	Yes	Reduces browning & astringency
Pea protein	Peas	Yes	Yes	Yes	Yes	Yes	Reduces browning & astringency
Polyvinylpoly-pyrrolidone (PVPP)	Synthetic	Yes	Yes	Yes	No	Yes	Reduces browning, astringency & bitterness
Bentonite	Clay	No	Yes	No	Yes (proteins)	Yes	Removal of proteins
Tannins	Plant	Yes	Yes	Yes	yes	No	Assist in protein stability & reducing astringency.
Carbon	Plant	Yes	Yes	No	No	Yes	Removal of colour & odours (e.g. smoke taint)