



REVELATION TERROIR™

ORIGIN AND APPLICATION

Finesse, fruit and colour.

IOC RÉVÉLATION TERROIR™ has been selected from Pinot noir because of its excellent ability to preserve colour. It increases the colour intensity from 5 to 15% when compared to many other selected or native yeasts.

Its essential sensory contribution is to accentuate the varietal fruit aromas (strawberry, gooseberry, blackberry) typical of many red grape varieties, with a good balance between the freshness and maturity of the fruit, and with finesse and elegance.

Merlot, Grenache noir, Gamay, Carignan and Tempranillo are other grape varieties that find these features developed in wines fermented with **IOC RÉVÉLATION TERROIR™**.



MICROBIAL AND OENOLOGICAL PROPERTIES

- Red Wines only
- *Saccharomyces cerevisiae*
- Killer factor: K2 active
- Alcohol resistance: high (15% vol)
- Nitrogen requirement: high. Choose complex nutrients to prevent sulphur aromas.
- Ensures even fermentations between 18°C and 30°C
- Rate of fermentation: moderate
- Glycerol production: moderate
- Lag phase: short.
- Production of SO₂: very low
- Foam formation: low
- Compatibility with lactic acid bacteria when inoculated simultaneously or sequentially: good
- Viable yeasts: > 10 billion cells/g
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PACKAGING AND STORAGE

Vacuum-packed aluminium/polythene laminate bags of 500g and 10 kg pack.
Store in a cool dry place. Once opened, the product must be used quickly

INSTRUCTION FOR USE

Dosage Rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5×10^6 viable cells/mL)
- 30g/hL of Go-Ferm Protect® / Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid™ range

Procedure for 1000L ferment.

- 1) Add 300g of Go-Ferm Protect® / Go-Ferm Protect Evolution™ to 5L of 40-43°C clean, chlorine free water. Stir until an homogenous suspension free of lumps is achieved.
- 2) When the temperature of this suspension is between 35-40°C, sprinkle 250g of yeast slowly and evenly onto the surface of the water, whilst gently stirring. Ensure any clumps are dispersed.
- 3) Allow to stand for 20 minutes before further gently mixing.
- 4) Mix the rehydrated yeast with a little juice, gradually adjusting the yeast suspension temperature to within 5-10°C of the juice/must temperature.
- 5) Inoculate into the must.

Further Notes

- Steps 1-5 should be completed within 30 minutes.
- It is best to limit first juice/must volume addition to one tenth the yeast suspension volume and wait 10 minutes before the addition to juice.
- To minimize cold shock, ensure temperature changes are less than 10°C.
- It is recommended that juice / must be inoculated no lower than 18°C.
- It is recommended to use complex nutrition nitrogen source, such as either **Fermaid AT™** or **Fermaid O™**.

The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee, expressed or implied, or as a condition of sale of this product.