

# **LALVIN** BM45™

## ORIGIN AND APPLICATION

### Enhanced mouthfeel, complexity and colour stability in red wines.

The **Lalvin BM45™** yeast was isolated and characterized between 1991-1994 in a collaborative effort between the Consorzio del Vino Brunello di Montalcino and the University of Sienna. This yeast was selected from many world class Brunello fermentations for its oenological characteristics.


**Lalvin BM45™** is a relatively slow starter and is well suited for long maceration processes. It produces high levels of polyphenol reactive polysaccharides resulting in wines with great mouthfeel and improved colour stability. It tends to contribute jam, spicy and earthy element to wines. In addition, it has the capacity to reduce (mask) green vegetative characteristics in wine, whether varietal influenced such as Cabernet Sauvignon or due to an early picking regime.

This yeast has high nitrogen requirements so a thorough nutrient strategy is required. It tends to finish relatively slowly, so careful management and respect of environmental parameters is required. Due to the sensitivity of **Lalvin BM45™** and its high nutritional requirements, Lallemand highly recommends the use of the yeast rehydration product GoFerm Protect® during yeast rehydration, to aid reliable fermentation kinetics.

Recommended to use on full-bodied whites such as Chardonnay. Highly recommended for many red varieties where mouthfeel is desired.



## MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for Red Wines and full-bodied White wines. 
- *Saccharomyces cerevisiae var. cerevisiae*
- Fermentation temperature: 18-28°C
- Moderate lag phase and moderate fermentation vigour, hence suited to long maceration programs.
- Medium-high relative nitrogen demand (under controlled laboratory conditions). Has a high need for nutrients.
- Alcohol tolerance 15% v/v \*subject to fermentation conditions.
- High relative potential for SO<sub>2</sub> production
- Killer factor active
- **Lalvin BM45™** has elevated nutrient needs and produces a high level of SO<sub>2</sub> and so is not considered MLF friendly. Not recommended for co-inoculation of yeast and lactic acid bacteria. Ensure adequate nutrients are required when used in sequential inoculation.
- Suggested varieties – General all-rounder for reds and full-bodies whites.

### PACKAGING AND STORAGE

All Active Dried Yeast should be stored dry, best practice between 4-12°C and the vacuum packaging should remain intact.

## INSTRUCTION FOR USE

### Dosage Rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately  $5 \times 10^6$  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™**.

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