LALVIN ICV GRE™

YSEO PROCESS
Yeast Security Optimization

ORIGIN AND APPLICATION

Suited to early drinking Rhone style red, rosé and white wines where upfront fruit expression is desired.

Lalvin ICV GRE™ was isolated in 1992 in the Cornas area of the Rhone Valley by the Institut Cooperatif du Vin (ICV), France.

In red wines, this yeast contributes up front fruit for easy drinking Rhone style wines. Spice and estery notes can be evident. Delivers a big fore-mouth impact. In white wines it also offers 'fruit focussed' styles with significant fore-mouth impact.

Used with short skin contact regimes (3-5 days), ***Lalvin ICV GRE™*** reduces vegetal flavours in Cabernet Sauvignon, Merlot, Shiraz and Grenache. In fact, it is recommended to use if grapes have been picked before optimal ripening, to help reduce the expression of undesirable herbaceous characters. Refer to the section Further Reading.

The Lallemand ***Lalvin ICV GRE™*** yeast, was selected from nature and produced under the YSEO® process.

Lallemand has developed a unique yeast production process called YSEO® (Yeast Security and Sensory Optimization). This process increases fermentation reliability and security and ensures fewer organoleptic deviations, but not all yeast can be prepared by this process. The process (when compared to non YSEO®):

- Improves the yeast cells assimilation of essential micronutrients and vitamins.
- Improves the yeasts ability to implant in the must for a more reliable fermentation.
- Linked to a reduction in yeast stress thereby reducing H_2S, VA and SO_2 production.
- Shorter lag phase.
- Improves the resistance and adaption of the yeast under difficult fermentation conditions.

MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for white, rose and red wine production.
- *Saccharomyces cerevisiae var. cerevisiae*
- Fermentation temperature: 15-30°C. Quite sensitive to temperatures below 15°C and above 30°C
- Alcohol tolerance 15% v/v **subject to fermentation conditions.*
- Medium relative nitrogen demand (under controlled laboratory conditions)
- Moderate lag phase and moderate fermentation vigour.
- Moderate production of H_2S at low YAN.
- Low relative potential for SO_2 production.
- Considered to be MLF friendly.
- Killer factor active.
- Glycerol production high.
- Killer factor active.
- Low foam producer.

PACKAGING AND STORAGE

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

LALLEMAND AUSTRALIA
Tel: +61 (0)8 8276 1200 | Email: australiaoffice@lallemand.com | www.lallemandwine.com

LALLEMAND
LALLEMAND OENOLOGY

FURTHER READING *(Please request this booklet from your Lallemand representative).*

Lallemand FOCUS topic titled : "How to manage the making of red wine that has been picked before optimal ripeness".

Lallemand Winemaking Update, No 2 2012 - titled "Rose Fermentation"

R. Ristic, P. Osidacz, K.A. Pinchbeck, Y. Hayasaka, A.L. Fudge and K.L. Wilkinson: 'The effect of winemaking techniques on the intensity of smoke taint in wine' Australian Journal of Grape and Wine Research 17, S29-S40, 2011

Lallemand Winemaking Update – Number 1 2008: 'The YSEO® Process'
Evaluation of the YSEO® Process to prepare dried winemaking yeast – Summary of a study done by Washington State University and Lallemand.

INSTRUCTION FOR USE

Dosage Rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5 x10^6 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™**.

Ver 1.0 / 10.2016

LALLEMAND AUSTRALIA
Tel: +61 (0)8 8276 1200 | Email: australiaoffice@lallemand.com | www.lallemandwine.com

LALLEMAND
LALLEMAND OENOLOGY