ENOFERM® M2™

ORIGIN AND APPLICATION

Respectful to varietal character, an all rounder for white and red wines.

Enoferm M2™ was isolated in Stellenbosch, South Africa and is from the Massey University culture collection (New Zealand), Culture No. M182.

Neutral to low aroma production and does not dominate varietal character. A general purpose yeast for both red and white wines. In white wines it can contribute significant mouthfeel, not attributed to glycerol production.

R&D benchmarking showed that, ***Enoferm M2™*** had a moderate production of succinic acid. However, winery feedback has revealed that it can, under certain conditions (currently unknown), produce high levels of succinic acid.

MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for white, rosé and red wines
- *Saccharomyces cerevisiae var cerevisiae*
- Fermentation temperature limits: 15-30°C
- Moderate fermentation vigour – temperature control may be important.
- Medium-high relative nitrogen demand (under controlled laboratory conditions)
- Low production of H_2S.
- Alcohol tolerance 15% v/v *subject to fermentation conditions.
- Low relative potential for SO_2 production
- ***Enoferm M2™*** may produce moderate to high levels of succinic acid.
- Killer factor active.
- Generally considered MLF friendly. Does not have any inhibitory effects on MLF.
- Low foam producer.
- Suggested varieties – General red and white all rounder.

PACKAGING AND STORAGE

Pack size is 500 g.
All Active Dried Yeast should be stored dry, best practice between 4-12°C and the vacuum packaging should remain intact.

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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™**.

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