

# LALVIN<sup>®</sup> BRL97™

## ORIGIN AND APPLICATION

**Suited to thin-skinned, low anthocyanin red grape varieties such as Nebbiolo, Pinot Noir and Barbera. For long aging, colour stability and structure.**

**Lalvin BRL97™** was selected as a result of a four year study by the University of Torino (Italy) whereby over 600 isolates of yeast were examined from the Barolo (North Italy) region. The objective was to select a yeast able to assist in protecting colour as well as enhance varietal characters in Nebbiolo wine.

**Lalvin BRL97™** tends to contribute to colour stability hence it is recommended for grape varieties relatively low in anthocyanin, as well as reds destined for extended aging. The colour stability offered by **Lalvin BRL97™** is due to low levels of  $\beta$ -glucosidase activity, which results in a low loss of anthocyanin fractions. **Lalvin BRL97™** tends to add complexity, enhance mouthfeel and enhance varietal aromatic expression.

Recommended for Grenache, Nebbiolo, Pinot Noir, Barbera and Zinfandel.



## MICROBIAL AND OENOLOGICAL PROPERTIES

- Red wines only. ○ ○ ●
- *Saccharomyces cerevisiae* var. *cerevisiae*
- Fermentation temperature: 17-29°C
- Short lag phase and moderate fermentation vigour.
- Medium relative nitrogen demand (under controlled laboratory conditions)
- Very low production of H<sub>2</sub>S in low YAN conditions.
- Alcohol tolerance 16% v/v \*subject to fermentation conditions.
- Killer factor active.
- Medium production of foam.
- Good compatibility with malolactic fermentation. Generally considered MLF neutral. Co-inoculation of yeast and lactic acid bacteria is possible.

## INSTRUCTION FOR USE

### Dosage Rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5 x10<sup>6</sup> viable cells/ml)
- 30g/hL of Go-Ferm Protect® / Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid™ range

### 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 (cont'd)

### 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.*