

LALVIN® W15™

ORIGIN AND APPLICATION

For clean, low-temperature ferments.

W15™ was isolated in 1991 from a high-quality Müller Thurgau must at the Viticulture Research Station in Wädenswil, Switzerland. **W15™** was developed to ferment dry whites at moderate speeds where bright fruit and good structure are desired due to the production of higher levels of glycerol and succinic acid. Very little heat is generated by **W15™** during fermentation, reducing the potential for sulfide compounds, and good osmotolerance has been noted for late harvest fermentations and icewine.

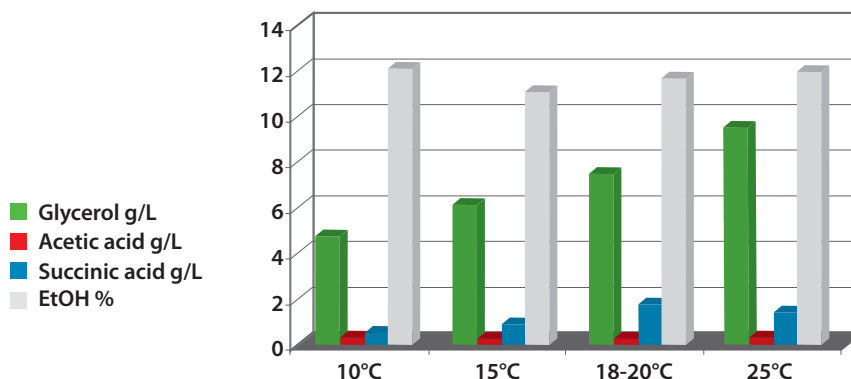


MICROBIAL AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae* var. *cerevisiae*.
- Alcohol tolerance to 16%.
- Moderate fermentation rate.
- Range of temperatures for fermentation: 10 to 27°C.
- High nitrogen demand.
- Low production of sulfur compounds.
- Competitive factor active.
- High glycerol and succinic acid production.

RESEARCH STATION IN WÄDENSWIL TRIAL

Temperature Effect on W15™



INSTRUCTION FOR USE

Dosage Rate:

- 25g/hL (2lb/1000gal) of Active Dried Yeast (this will provide an initial cell population of approximately 5×10^6 viable cells/mL)
- 30g/hL (2.4lb/1000gal) of Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid™ range

Procedure for 1000L (264gal) ferment.

- 1) Add 300g (10.6oz) of Go-Ferm Protect Evolution™ to 6L (1.5gal) of 40-43°C (104-110°F) 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 (95-104°F), sprinkle 250g (8.8oz) of yeast slowly and evenly onto the surface of the water, while 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 10°C (18°F) 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 (18°F).
- It is recommended that juice / must be inoculated no lower than 18°C (64°F).
- It is recommended to use complex nutrition source such as Fermaid®.

PACKAGING AND STORAGE

All Active Dried Yeast should be stored dry, best practice between 4-12°C (39-54°F) and the vacuum packaging should remain intact.

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