



selected from nature

RP15

Saccharomyces cerevisiae cerevisiae



ROCK PILE SELECTION FOR CONCENTRATED REDS

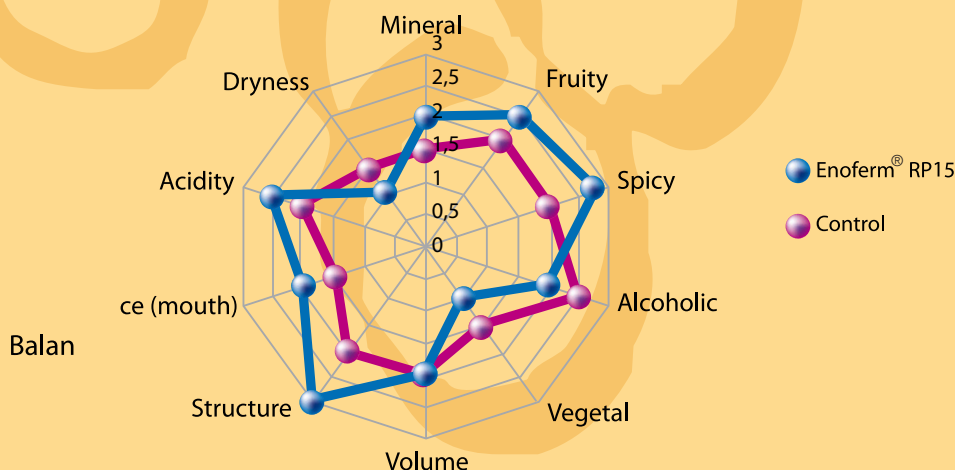
APPLICATIONS

Enoferm® RP15 strain was selected from spontaneous Rockpile Syrah fermentations. This California isolate is used in concentrated reds, particularly Syrah, Zinfandel, Cabernet sauvignon and Merlot where a moderate fermentation rate is desired for rich, lush, balanced mouthfeel and full bodied wines. Enoferm® RP15 has a moderate nitrogen demand and will allow good results with varietal flavor and red fruit and mineral aromatic note development when carefully rehydrated using Go-Ferm® and inoculated into musts.

MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- Alcohol tolerance up to 17%
- Moderate fermentation rate
- Recommended fermentation temperature range: 20 to 30°C
- Good color stabilization of red fermentations
- Moderate nitrogen demand
- In stress condition such as low nitrogen contain in must, increase of VA could be observed
- Low to moderate production of SO₂
- Very short Lag phase
- Low production of H₂S

SENSORY PROFILE



Harvest 2008 – Syrah - Castilla La Mancha - High quality grapes (hot climate) - pH:3,56 - G.A.P.:15,8%. : Tasting results five months after fermentation

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DOSAGE

Red winemaking: 25 to 40 g/hL

Note : dosage range is based on the must sugar content and sanitary state of the grapes and winery.

INSTRUCTIONS FOR USE

- Rehydrate Enoferm® RP15 in 10 times its weight of water at 40°C.
- If using Go-Ferm®, prepare Go-Ferm® suspension in 20 times its weight of water at 42°C prior to adding the selected dried yeast.
- Let stand for at least 20 minutes then gently stir occasionally to break up any clumps. Add to the must.
- The total rehydration duration should never exceed 45 minutes.
- Avoid cold shocking the yeast. The temperature difference between the must to be inoculated and the rehydration medium should never be >10°C
- It is essential to rehydrate the yeast in a clean container.
- The rehydration in must is not advisable.

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.

September 2012

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and
produced by

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