



BE THIOLS™



Specific wine yeast for fruity thiols in Sauvignon blanc with minimum SO₂, H₂S and acetaldehyde production.




ORIGIN AND APPLICATION

IOC BE THIOLS™ is the result of an innovative yeast-selection technology which truly brings out fruity thiols (in citrus and exotic fruits) in white or rosé wines while forming low to no SO₂. In addition, it helps reduce the formation of acetaldehyde, a molecule which strongly binds sulphites.

All of these characteristics make **IOC BE THIOLS™** an exceptional tool for producing clean thiolated wines, while at the same time keeping sulphite contents at their lowest level.



MICROBIAL AND OENOLOGICAL PROPERTIES

- White and rosé wines   
- *Saccharomyces cerevisiae*
- Factor killer: K2 active.
- Alcohol resistance: medium (15 % vol).
- Nitrogen requirement: moderate
- Ensure regular fermentations between 13°C and 25°C
- Optimum conditions for expressing fruity thiols: Must clarification: 20-80 NTU; must pH >3.2; Fermentation temperature: 15-18°C
- Lag phase: short
- Fermentation rate: very rapid
- Production of glycerol: low
- Production of SO₂: almost none
- Production of H₂S: almost none
- Production of acetaldehyde: very low
- Production of foam: low
- Viable yeasts: > 10 billion cells/g.

PACKAGING AND STORAGE

- 500g vacuum-packed bag in aluminium-laminated polyethylene.
- Store in a cool and dry place. When open, the product must be quickly used.

THE NATURAL WAY TO LIMIT SULPHITES IN THIOLATED WINES

IOC BE THIOLS™, enhances 3-MH potential (generally associated with grapefruit and contributing to pineapple notes) without excessive plant-based notes.

The purity of this fruity expression is enhanced by **IOC BE THIOLS™**, due to its inability to produce negative sulphur compounds that can mask the aromas. Whereas most yeasts can accumulate sulphites from sulphates –in more or less significant quantities depending on the yeasts and fermentation conditions–, **IOC BE THIOLS™** does not have this capacity.

CONTROLLING ACETALDEHYDE IS A PREREQUISITE FOR CONTROLLING SULPHITES IN WINES

Most yeasts can release variable quantities of acetaldehyde in wines. In particular (but not exclusively), it can be in reaction to pre-fermentation additions of sulphites in the must.

Acetaldehyde is the main SO₂ binding compound in wines, which often leads to increasing SO₂ additions to have a sufficient concentration of free SO₂, but at the expense of a much higher overall SO₂ content.

On account of its hereditary characteristics, **IOC BE THIOLS™** cannot produce high levels of acetaldehyde which limits addition of SO₂.

Along with strategies and tools developed by IOC to control oxidation and microbiological contaminations - whether during pre-fermentation, fermentation to bottling - **IOC BE THIOLS™** is a powerful tool to reduce SO₂ concentrations.

INSTRUCTIONS FOR USE

Dosage Rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5 x10⁶ 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.

INSTRUCTIONS FOR USE (cont'd)

- 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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