

INSTRUCTIONS FOR USE

FOR USE IN CO INOCULATION

STEP 1: Prepare the Bacteria Starter (BS) Medium

- a. Allow must to settle first day of harvest
 - Remove at least 3% of the volume of the tank into a separate vessel (see Table 1). Ensure the SO₂ < 40ppm, pH 3.2 - 3.3
 - Add 20-30g/hL of yeast (the one to be use to ferment the base wine) and 50g/hL of **Fermaid®AT**. Maintain the temperature between 20-25°C. This will be used later in step 3.

STEP 2: Reactivate the Bacteria

- b. Prepare the Reactivation Medium (RM)
 - Make up a juice / non-chlorinated water mixture as per the volumes in Table 1.
 - The volume is based on the size of Inobacter™ kit used.
 - Ensure it's at 25°C, pH 3.2-3.3, total SO₂ < 40 ppm. Add the Activator and mix well.
- c. Bacteria Rehydration (BR)
 - Remove a volume of Reactivation Medium into separate container. The volume (see Table 1) depends on the size of **INOACTER™** sachet used.
 - Ensure the temperature of the medium is 23-25°C.
 - Add the contents of the bacteria sachet to this medium. Wait for 15 mins
- d. Incorporate the Bacteria Rehydration (BR) mixture (Step C) into the Reactivation Medium (RM) (Step B). Maintain at 23-25°C.
 - **WAIT** – This Reactivation Medium is ready when malic acid is < 1g/L

STEP 3: Acclimitisation stage of the bacteria

- e. Acclimitisation Mixture (AM)
 - When the Reactivation Medium (RM, Step 2) is ready, add to the Bacteria Starter Medium (BS), (Step 1).
 - Mix well and determine the malic acid concentration of this mixture.
 - Maintain at 20°C
 - When 2/3rds of the malic acid has been consumed in the Acclimitisation medium (AM), add it to the total volume of wine. Gently mix. Maintain at 18-20°C.

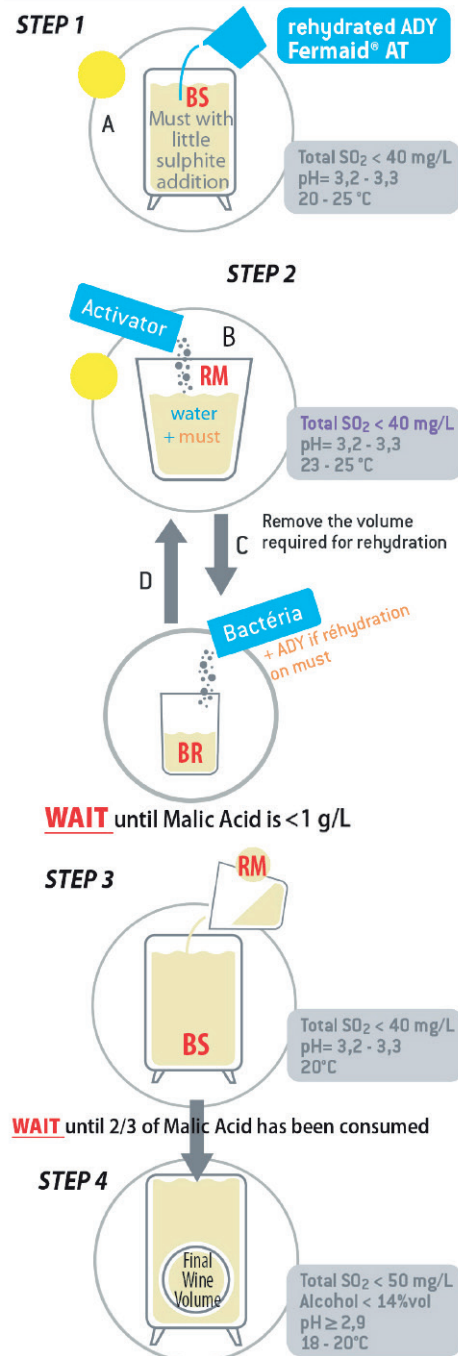
TABLE 1 – Guidelines for Co-Inoculation

Total volume of wine to be inoculated	Inobacter Kit	Step 1 (a) - AM 3% of total must volume	Step 2 (b) - RM Total reactivation volume	Step 2 (c) Volume to be used for bacterial rehydration
2500L	25hL	75L	5L (2.5L juice + 2.5L water)	1L
10,000L	100hL	300L	20L (10L juice + 10L water)	2L

PACKAGING AND STORAGE

- Product in powder form obtained by lyophilization.
- Available in dosage for 2.5 hL, 25 hL and 250hL.
- This product can be stored for 18 months at 4°C or 36 months at -18°C in original sealed packaging. Once opened, lactic acid bacteria sachet must be used immediately.
- During delivery, sealed packets can be held at ambient temperature for 3 weeks (<25°C) without significant loss of viability.

CO-INOCULATION



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.


 WINE
YEASTS

 WINE
BACTERIA

 NUTRIENTS
/PROTECTORS

 SPECIFIC
YEAST DERIVATIVES


ENZYMES



CHITOSAN


 VINEYARD
SOLUTIONS

LALLEMAND OENOLOGY

Original by culture

INSTRUCTIONS FOR USE FOR USE IN SEQUENTIAL INOCULATION

STEP 1: Reactive the bacteria

- a. Reactivation Medium (RM)
 - Make up a wine / non-chlorinated water mixture as per the volumes in Table 1.
 - The volume is based on the size of Inobacter™ kit used.
 - Ensure it's at 25°C, pH 3.2-3.3, total SO₂ <40ppm
 - Add the Activator and mix well.
- b. Bacteria Rehydration (BR)
 - Remove a volume of the Reactivation Medium into a separate container. The volume is specified in Table 1, dependent on the size of Inobacter sachet used.
 - Ensure the temperature of the medium is 23-25°C.
 - Add the contents of the bacteria sachet to this medium
 - Wait for 15 mins
- c. Incorporate the Bacteria Rehydration (BR) mixture from step (b) into the Reactivation Medium (RM) from step (a).
 - Maintain at 23-25°C.
 - **WAIT** – This Reactivation Medium is ready when the Malic Acid is <1g/L

STEP 2: Acclimatisation stage

- d. Acclimitisation Mixture (AM)
 - Remove 3% of the volume of wine to be inoculated into a separate tank. Refer to Table 1 for an example.
 - Add the Reactivation Medium /Bacteria (from Step 1c) to this wine. Mix well and determine the malic acid concentration of this mixture.
 - Maintain at 20°C
 - This Acclimatisation medium is ready when 2/3rds of the malic acid has been consumed.

STEP 3: Wine inoculation

- e. Add the Acclimatisaton Mixture (AM) to the total volume of wine. Gently mix. Maintain at 18-20°C.

TABLE 1 – Guidelines for Sequential Inoculation

Total volume of wine to be inoculated	Inobacter Kit	Step 1 (a) - RM Total Reactivation volume	Step 1 (b) Volume to be used for bacterial rehydration	Step 2 (d) - AM 3% of total wine volume
2500L	25hL	5L (2.5L wine + 2.5L water)	1L	75L
10,000L	100hL	20L (10L wine + 10L water)	2L	300L

PACKAGING AND STORAGE

- Product in powder form obtained by lyophilization.
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WINE YEASTS



WINE BACTERIA



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