



Stimula™ Syrah

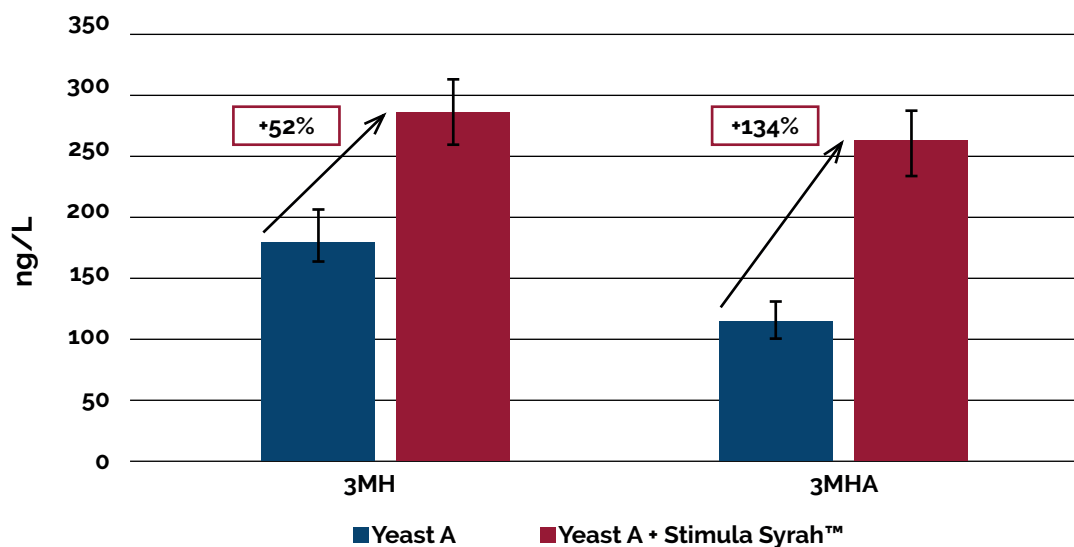
Increase the release of varietal characters.

ORIGIN AND APPLICATION

Stimula™ is a new range of 100% yeast autolysate products developed to supply the optimal levels of organic nitrogen sources in order to optimize the yeast metabolism and to promote the aromatic profile of different grape varieties.

Stimula Syrah™ is particularly rich in different nitrogen sources (peptides and free amino acids), specific vitamins (pantothenate, thiamine) and minerals to increase the release of varietal aromas and avoid sulfur off-flavors.

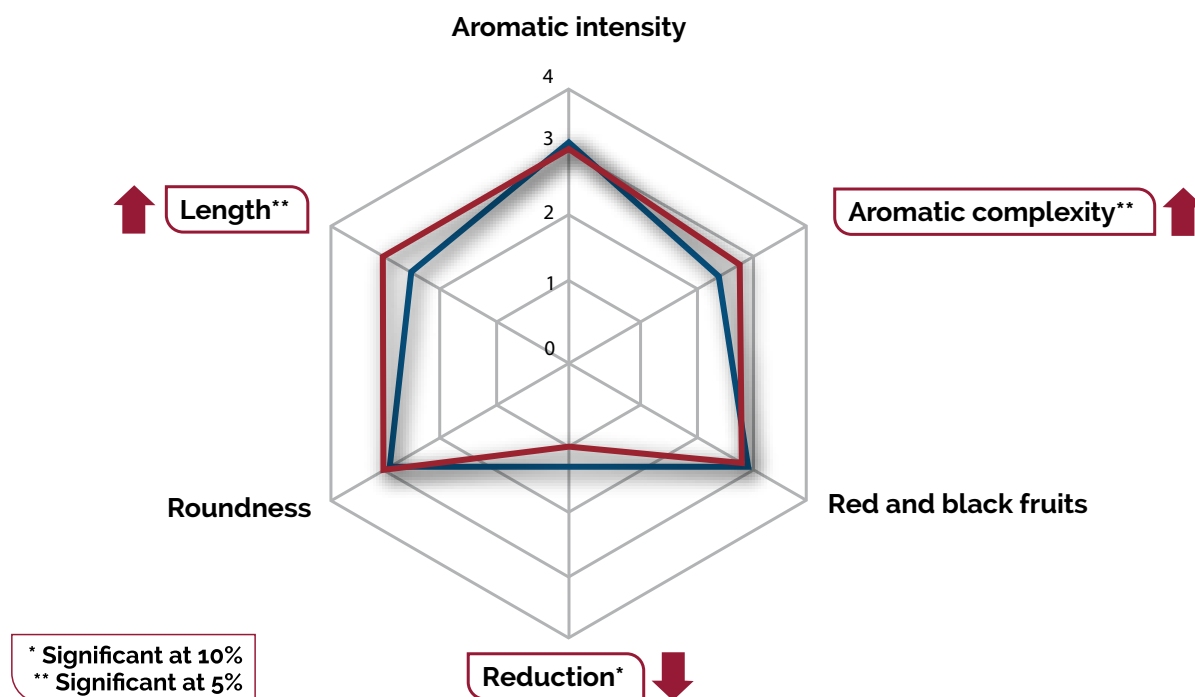
This specific composition results in an increase in the release of varietal aromas (thiols, terpenes and norisoprenoids). As the uptake of thiol precursors occurs in the very early stages of fermentation, the addition of **Stimula Syrah™** at the very beginning of the alcoholic fermentation (AF) will enhance yeast metabolism, avoiding any catabolic repression and increasing the transporter's efficiency. This is essential for thiol precursors and their bioconversion to volatile thiols, particularly 3-mercaptohexanol (3MH). In addition, the high level of vitamins (pantothenic acid) helps to avoid H₂S production and limits the excessive reductive character that masks positive aromas. The optimized content in oligo-element (magnesium) also increases the yeast ethanol resistance.



From precursor to volatile thiols:
impact of Stimula Syrah™ on 3MH and 3MHA release

Comparative trial on a Syrah wine (Stellenbosch University, South Africa, 2018) no addition vs Stimula Syrah™ added at 40 g/hL at the beginning of AF.

Must analysis: sugar content = 256 g/L - YAN = 156 mg/L - pH = 3.54 - TA = 4.42 g/L



- Sensory analysis conducted by an expert panel (March 2020, 33 tasters).
- Comparative trial on a Syrah wine (South of France, 2018) no addition vs Stimula Syrah™ added at 40 g/hL at the beginning of AF.
- Must analysis: sugar content = 226 g/L - YAN = 245 mg/L - pH = 3.65 - TA = 4.82 g/L

DOSAGE AND INSTRUCTIONS FOR USE

• **Stimula Syrah™** is a nutrient supplying highly available amino acids, peptides, vitamins and minerals.

• Recommended dosage is 40 g/hL added at the beginning of AF.

• **Stimula Syrah™** should be suspended with water (1 kg **Stimula Syrah™** in 10 L water) and added immediately to the tank. If prepared in advance, re-suspend the product prior to its addition to the fermenter.

Must YAN*	Start of AF	1/3rd of AF
>200 mg/L	Stimula Syrah™ 40 g/hL	
125-200 mg/L	Stimula Syrah™ 40 g/hL	Fermaid™ AT 10-20 g/hL
<125 mg/L	Stimula Syrah™ 40 g/hL	Fermaid™ AT 10-20 g/hL

PACKAGING AND STORAGE

- 10 kg (10 x 1 kg bags) and 10 kg box.
- Store in a dry environment below 25°C.
- Shelf-life at the recommended storage temperature is 4 years from production time.

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 INACTIVATED YEASTS



ENZYMES



CHITOSAN



VINEYARD SOLUTIONS



LALLEMAND OENOLOGY

Original by culture