






Booster Blanc®

**For mouthfeel, colour and aroma protection in white wines.
Added early in fermentation**

ORIGIN AND APPLICATION

Produced by Lallemand, **Booster Blanc®** is an inactivated yeast from the Institut Cooperatif du Vin (ICV) range of oenological *Saccharomyces cerevisiae* yeasts. A specialized process and timing of inactivation (developed by Lallemand R&D) permits a rapid availability of the soluble fractions of yeast cell walls. Aside from the interesting polysaccharides released by these cells, there are other inactivated yeast components such as peptides, amino-acids, mannoproteins, nucleotides and nucleosides all of which can contribute organoleptic qualities to wine.

OENOLOGICAL PROPERTIES

- White and rosé wines only   
- Greater perception of palate volume.
- Tends to decrease aggressive acid sensations in white and rosé wines.
- Interaction between the aromatic precursors and the inactivated yeast macromolecules give an impression of greater fruit and freshness.
- Recommended to use in *low maturity fruit* to improve mouthfeel and reduce green astringent tannins. Can improve the palate structure and fruit sensations in early picked fruit.
- In *high maturity fruit*, the use of **Booster Blanc®** can decrease the 'hot' perception of alcohol.
- Use in mid-range white wines from high yielding vines to improve mid-palate intensity and fresh varietal characters.
- Wines from botrytised grapes: used to avoid sulfur off odours and earthy notes and to bring greater aromatic freshness.
- Limits the perception of 'sawdust' when the wine is aged in new oak barrels.
- **Booster Blanc®** has minimal nutritional value, but its ability to interact with grape and yeast derived MLF inhibitory components has now been reported by researchers. **Booster Blanc®** tends to create a 'friendlier' environment for malolactic fermentations.



PACKAGING AND STORAGE

- Available in 2.5kg packs.
- Store in a dry environment below 25°C.



INSTRUCTION FOR USE

Dose rate

Average dose 30g/hL.

Increase the dosage under the following conditions:

- Grapes with *Botrytis cinerea* infection: more than 15% of berries affected.
- To compensate for grape dilution (big berries due to the variety, the vigor of the plant, irrigation, rain).

Instructions

- Mix the product in water or must (10x its weight in juice or water).
- Ensure the product is well suspended, free of lumps before adding to the juice/ must *early in fermentation*.
- The efficacy of the product is optimised by adding early during fermentation (within the first 48 hours). The results may not be as significant if added late in fermentation.

The use of **Booster Blanc**[®] does not replace the need for a good nutrient regime during alcoholic fermentation.

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