



# Booster Rouge®

**For warm-hot climate reds, to improve colour intensity, rounder mouthfeel and better tannin integration.  
Added early in fermentation.**

## ORIGIN AND APPLICATION

Produced and packaged by Lallemand, **Booster Rouge®** 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

- Red wines only ○ ○ ●
- **Booster Rouge®** treated wines are generally perceived as having higher fore-mouth volume, mid palate tannin intensity and fresher aromatic sensations.
- 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, reduce green astringent tannins and improve colour stability. In such cases it is recommended to use a medium strength macerating enzyme such as Lallzyme EX™.
- In *high maturity fruit*, the use of **Booster Rouge®** can decrease the 'hot' perception of alcohol.
- Use in mid-range red 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. Also helps to stabilize the colour of the wine made from botrytised grapes.
- Limits the perception of 'sawdust' when the wine is aged in new oak barrels.
- **Booster Rouge®** has minimal nutritional value, but its ability to interact with grape and yeast derived MLF inhibitory components has now been reported by researchers. **Booster Rouge®** tends to create a 'friendlier' environment for malolactic fermentations



## INSTRUCTION FOR USE

### Dosage Rate:

Average dose 30g/hL (2.4lb/1000gal) .

*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 Rouge**<sup>®</sup> does not replace the need for a good nutrient regime during alcoholic fermentation.

### PACKAGING AND STORAGE

- 2.5kg sealed, aluminum foil bags.
- Store in a dry environment below 25°C (77°F).

*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.*