

ENOFORM[®]

CSM[™]

YSEO[™]

PROCESS

Research in collaboration
with Washington State University

ORIGIN AND APPLICATION

Bordeaux selection for stylish elegant reds. Favours extraction of soft tannins and retains colour.

Enoferm CSM[™] was isolated from Bordeaux for Cabernet Sauvignon, Cabernet Franc and Merlot. The yeast was selected by the Institut Francais de la Vigne et du vin (formerly ITV) Bordeaux, in cooperation with the Conseil Interprofessionnel du Vin de Bordeaux.

Enoferm CSM[™] favours colour extraction and phenolic extraction. The resulting phenolics tend to be smooth, round and elegant. The yeast promotes intense aromatic profiles, predominately of berries, spices and licorice. In cooler climate Cabernets (or fruit that has been picked before optimal flavour maturity) CSM[™] can help reduce the expression of vegetal aromas and flavours, hence promoting varietal fruit expression.

Enoferm CSM[™] does have a high nutrient demand hence benefits from balanced nutrient additions, such as the use of a Go-Ferm Protect[®] / Go-Ferm Protect Evolution[™] during yeast rehydration and complex fermentation nutrient such as a Fermaid[®] product. Also note the low alcohol tolerance of 14% v/v, hence, it is well suited to cooler climate red varietals or those picked early.

Enoferm CSM[™] yeast, was selected from nature, and has since been improved using the Lallemand proprietary process called YSEO[®].



MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for red wine production.
- *Saccharomyces cerevisiae* var. *cerevisiae*
- Fermentation temperature limits 15-32°C
- Moderate fermentation vigour and short lag phase.
- Medium relative nitrogen demand (under controlled laboratory conditions)
- Tends to produce hydrogen sulfide at low YAN's so adequate fermentation nutrition is recommended.
- Alcohol tolerance 15% v/v *subject to fermentation conditions. The use of rehydration protectant and good nutrition management is recommended.
- Low-medium relative potential for SO₂ production.
- Killer factor active.
- **Enoferm CSM[™]** is generally considered MLF friendly. It is suitable for co-inoculation of yeast and bacteria.
- Moderate foam producer.
- Suggested varieties – Cabernet Sauvignon, Cabernet Franc, Merlot and Shiraz

YSEO[™] signifies Yeast Security and Sensory Optimization, a unique Lallemand yeast production process to meet demanding fermentation conditions. While not all yeast benefit from this process, YSEO[™] improves the reliability of alcoholic fermentation by improving yeast quality and performance and reduces the risk of organoleptic deviation even under difficult conditions. YSEO[™] yeasts are 100% natural and non-GMO.



FURTHER READING

Please request this information from your Lallemand representative.

Lallemand Winemaking Update – Number 1 2008: 'The YSEO® Process'

Evaluation of the YSEO® Process to prepare dried winemaking yeast – Summary of a study done by Washington State University and Lallemand.

INSTRUCTION FOR USE

Dosage Rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5×10^6 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.
- 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™**.

PACKAGING AND STORAGE

- Pack size is 500 g.
- All Active Dried Yeast should be stored dry, best practice between 4-12°C and the vacuum packaging should remain intact.

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**