



ACTIVE DRIED WINE YEAST

ORIGIN

A Strain selected in the Champagne region for its excellent properties in producing base wine for Champagne as well as in-bottle fermentation.

MICROBIOLOGICAL PROPERTIES

- Classified as *Saccharomyces Cerevisiae* var. *bayanus*.
- Desirable Fermentation temperature range 10 - 30°C *subject to fermentation conditions
- Killer active.

PHYSICAL PROPERTIES

- Very low foaming strain.
- Compact lees leaving a bright wine.

OENOLOGICAL PROPERTIES

- Alcohol fermentation to 18% (V/V) *subject to fermentation conditions.
- Osmotolerant and alcohol tolerant giving a vigorous fermentation requiring cooling at higher fermentation temperatures.
- Production of SO₂ binding compounds and Hydrogen Sulphide is low.
- Under low nutrient conditions can produce significant amounts of sulphur dioxide (up to 50mg/L)
- Acetic Acid formation 0.2 – 0.3 g/l during fermentation.
- Very little sensory contribution by the yeast to the wine.
- Useful in starting stuck fermentations.

FIELDS OF APPLICATION

- Used extensively in the United States, Australia, New Zealand and South Africa for both red and white wines, but now being replaced by Lalvin DV10.
- Used in production of sparkling wines.
- EC-1118 is a yeast which often ensures completion of fermentation even when mishandled in the winery.

USAGE

Dosage Rate: 25g/hL of Active Dry Yeast (this will provide an initial approx. population 5 x10⁶ viable cells/ml) & 30g/hL of GoFerm Protect.

Procedure for a 1000L ferment:

- 1) Add 300g of GoFerm Protect® 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 surface of suspension, whilst gently stirring. Ensure any clumps are dispersed.
- 3) Allow to stand for 20 minutes before further gentle mixing.
- 4) Mix the rehydrated yeast with juice, gradually adjusting the suspension temperature to within 10°C of the juice/must temperature.
- 5) Inoculate into the must.

Further notes

- Steps 1-5 (in the above procedure) 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 addition to juice.
- To minimise cold shock ensure temperature changes are less than 10°C
- It is recommended that white grape juices be inoculated no lower than 18°C
- Fermaid A should be considered as a combined inorganic (DAP) / organic (amino) nitrogen source that improves the yeasts ability to manage fermentation related stress.
- Fermaid A is generally added 1/3rd way through the ferment at a dosage of 30g/hL, this will provide the must with a

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total YAN addition of 36-37mg/L,
5-6mg/L of which is organic nitrogen.

STORAGE

All active dried yeast should be stored dry,
between 5 and 8°C and the vacuum
packaging should remain intact.

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