

uvaferm® EXENCE™



ORIGIN AND APPLICATION

High aromatic potential yeast. Used when the expression of esters and thiols are sought in white or rosé wines.




Selected in collaboration with The Institute for Wine Biotechnology (University of Stellenbosch). **Uvaferm Exence™** comes from a natural crossing between two yeast strains, followed by a mass mating approach strategy and selective pressure with the objective to obtain an aromatic yeast adapted to reveal varietal aromas such as thiols during fermentation of white and rosé wines. Expect to see a strong expression of fruity and floral notes with high intensity.



Lallemand has developed a unique yeast production process called YSEO® (Yeast Security and Sensory Optimization). This process increases fermentation reliability and security and ensures fewer organoleptic deviations, but not all yeast can be prepared by this process. The process (when compared to non YSEO®):

- Improves the yeast cells assimilation of essential micronutrients and vitamins.
- Improves the yeasts ability to implant in the must for a more reliable fermentation.
- Linked to a reduction in yeast stress thereby reducing H₂S, VA and SO₂ production.
- Shorter lag phase.
- Improves the resistance and adaption of the yeast under difficult fermentation conditions.

MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for white wine and rosé production.   
- High aromatic potential: from 18-30% increase of esters. Well adapted to high thiol potential grapes.
- Pure culture of selected *Saccharomyces cerevisiae*
- Alcohol tolerance to 14.5% v/v *subject to fermentation conditions.
- Temperature tolerance >14°C
- Low relative nitrogen demand (under controlled laboratory conditions)
- Steady fermentation kinetics.
- Low relative potential for SO₂ production.
- Killer factor active.

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

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

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