



# LALVIN MSB™

(Marlborough Sauvignon blanc)  
*Saccharomyces cerevisiae*



Since 1970's, Lallemand has been selecting the best oenological yeasts from nature. Increasingly demanding fermentation conditions have led Lallemand to develop a specific production process for these natural (100% natural and GMO-free) yeasts. Since 2006, the YSEO™ process has optimised the reliability of alcoholic fermentation, reducing the risk of organoleptic deviations.



## Selected for its ability to enhance Sauvignon blanc varietal characters

### Applications

Lalvin MSB™ was isolated from Marlborough Valley – New Zealand during a project led by the R&D Lallemand team. Lalvin MSB™ was specifically selected from several isolates for its fermentation performance and ability to enhance Sauvignon blanc varietal character. Winery trials have consistently demonstrated that Lalvin MSB™ produces Sauvignon blanc wines with strong tropical notes, zesty grapefruit, spicy with lemon pith flavours and lovely fruit weight. Varietal characters are accompanied with excellent fruity thiol production by Lalvin MSB™.

## Lalvin MSB™ sensory impact

Global  
aroma  
intensity

Vegetal  
thiols

Overall fruity  
intensity

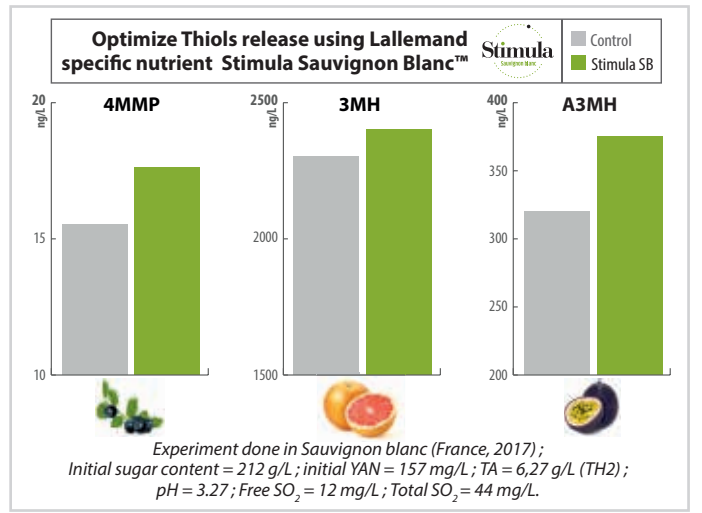
Freshness

Global  
balance

Sulfur

Tropical  
fruits

Citrus



### Technical characteristics

- ✓ *Saccharomyces cerevisiae*
- ✓ Killer factor: positive
- ✓ Optimum fermentation temperature > 14°C
- ✓ Steady & moderate fermentation rate
- ✓ Relative nitrogen demand medium
- ✓ Low production of H<sub>2</sub>S
- ✓ Alcohol tolerance 14.5 % v/v
- ✓ Low relative potential for SO<sub>2</sub> production
- ✓ Suggested varieties – Sauvignon blanc  
Chenin Blanc

### Packaging and storage

- Available in 500 g
- Store in a cool dry place.
- To be used once opened.

### Instructions for use

**Dosage for rate :** 20 to 40 g/hL

1. Rehydrate the yeast in 10 times its weight in water (temperature between 35°C and 40°C).
2. Dissolve by gently stirring and wait for 20 minutes.
3. Add the must. The difference in temperature between the must to be inoculated and the rehydration medium should not be higher than 10°C (if necessary, acclimatise the temperature of the medium by slowly adding must).
4. The total rehydration time should not exceed 45 minutes.
5. It is crucial that a clean container is used to rehydrate the yeast.
6. Rehydration in must is not advisable.
7. It is recommended to use Stimula Sauvignon blanc™ to augment thiol precursor uptake and optimise bioconversion to volatile thiols.
8. In musts with high alcohol potential (> 13% v/v), the addition of a 20 g/hL dose of protector Go-Ferm Protect™ during rehydration is recommended.

**Distributed by:**