

# ENOFORM<sup>®</sup> ASSMANSHAUSEN AMH<sup>™</sup>

## ORIGIN AND APPLICATION

**Enhances spicy and fruit flavours in red wines. Due to a long lag phase, can allow some expression of indigenous microflora.**

**Enoferm Assmanshausen (AMH)<sup>™</sup>** is a German isolate from the culture collection of the Geiseneheim Research Institute, Department of Biochemistry and Microbiology.

The long lag time with low-medium fermentation rate, allows some expression of indigenous microflora. If this is not desired, a good rehydration, inoculation and nutrient protocol is essential (see information below). **Enoferm AMH<sup>™</sup>** produces low levels of the enzymes responsible for colour loss, hence, in combination with the slow fermentation rate, thus is deemed a colour-friendly yeast. **Enoferm AMH<sup>™</sup>** tends to promote fruit and spiciness and is particularly suited for Pinot Noir and Zinfandel.



## MICROBIAL AND OENOLOGICAL PROPERTIES

- Red wines only
- *Saccharomyces cerevisiae* var. *cerevisiae*
- Fermentation temperature limits: 20-30°C
- Long lag phase and low fermentation vigour.
- Medium relative nitrogen demand (under controlled laboratory conditions)
- Alcohol tolerance 15% v/v \*subject to fermentation conditions.
- Low relative potential for SO<sub>2</sub> production.
- Low relative potential for H<sub>2</sub>S production.
- Killer factor sensitive.
- Good compatibility with malolactic fermentation.
- Low foam producer and settles well to a compact lees.
- Suggested varieties – Pinot Noir and Zinfandel.



## INSTRUCTION FOR USE

### Dosage Rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately  $5 \times 10^6$  viable cells/mL)
- 30g/hL of Go-Ferm Protect® / Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid range

### Procedure for 1000L ferment.

*As mentioned above, if a shorter lag phase is required please note step 4.5*

- 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.
- 4.5) *If a shorter lag phase is desired, allow this culture to develop in 10% of the total must volume for 8 hours before final inoculation.*
- 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  
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SPECIFIC  
INACTIVATED YEASTS



ENZYMES



CHITOSAN



VINEYARD  
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LALLEMAND OENOLOGY

Original **by culture**