

# **LALVIN** RC212™

## ORIGIN AND APPLICATION

**Highly recommended for Pinot Noir. Limited polyphenolic adsorption onto yeast cells results in colour and structure preservation. This yeast also supports red berry and spicy notes.**

The Bourgorouge **RC212™** strain was selected from fermentations in the Burgundy region of France, by the Bureau Interprofessionnel des Vins de Bourgogne (BIVB). It was selected for its ability to ferment a traditional heavier style Burgundian Pinot Noir.

This yeast has placed itself as the 'reference yeast for the making of quality Pinot Noir. **Lalvin RC212™** enhances the polyphenolic content of grape types 'reference yeast' such as Grenache, Pinot Noir and Zinfandel. It consistently produces Pinot Noir with structure, ripe cherry, bright fruit and spicy characters.

Compared to many other yeast recommended for Pinot Noir, the use of **Lalvin RC212™** results in greater anthocyanin content and higher colour intensity of the resultant wine. This is due to the limited adsorption of polyphenols on **Lalvin RC212™** yeast cell walls, thus limiting colour loss and maintaining structure during aging.

**Lalvin RC212™** is used extensively in Australia and New Zealand for the production of Pinot Noir.



## MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for red wine production. ○ ○ ●
- *Saccharomyces cerevisiae var. cerevisiae*
- Desirable fermentation temperature: 18-30°C. \*subject to fermentation conditions.
- Australian experience with this yeast has demonstrated an alcohol tolerance 16% v/v \*subject to fermentation conditions.
- Medium relative nitrogen demand (under controlled laboratory conditions)
- Moderate lag phase and moderate fermentation vigour.
- Under low YAN conditions, tends to produce low levels of H<sub>2</sub>S.
- Low relative potential for SO<sub>2</sub> production.
- Generally considered to be MLF friendly. Co-inoculation with lactic acid bacteria (shortly after yeast inoculation) or sequential inoculation is possible.
- Low foam producer.
- Suggest red varieties include Grenache and Pinot Noir.

### PACKAGING AND STORAGE

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

## 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.

- 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™**.

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