

ENOFORM[®]

SYRAH[™]

YSEO[™]
PROCESS
Research in collaboration
with Washington State University

ORIGIN AND APPLICATION

Reliable fermenter for classical Shiraz aromas.

Enoferm Syrah[™] is a natural isolate yeast from the Côtes du Rhône, selected by the Martin Vialatte microbiology department in cooperation with oenology laboratories of the Drome Chamber of Agriculture and the Suze-la-Rousse, France.

Enoferm Syrah[™] generally offers good mouthfeel and stable colour extraction. Tends to produce high levels of β -damascenone, which promotes violet and red fruit aromas. Typical aromas include violets, raspberries, strawberries and black pepper. Generally enhances and respects varietal character. It is a high glycerol producer, hence contributes a round palate structure. Although Enoferm Syrah[™] is a yeast which has medium nitrogen demand, this yeast has a tendency to produce H₂S under low YAN conditions, hence rehydration with Go-Ferm Protect[®] / Go-Ferm Protect Evolution[™] and thoughtful nitrogen management will give optimum results.

Particularly suited to Shiraz and Merlot.

The Enoferm Syrah[™] yeast, was selected from nature, and has since been improved using the Lallemand proprietary process called YSEO[®].



MICROBIAL AND OENOLOGICAL PROPERTIES

- Rosé and red wines only
- *Saccharomyces cerevisiae* var. *cerevisiae*
- Fermentation temperature: 15-32°C
- Short lag phase and moderate fermentation vigour.
- Medium relative nitrogen demand (under controlled laboratory conditions)
- Alcohol tolerance 16% v/v *subject to fermentation conditions.
- Low Relative potential for SO₂ production.
- Killer factor active.
- Good compatibility with malolactic fermentation.
- Low – moderate foam producer and settles well to a compact lees.
- Suggested varieties – Shiraz and Merlot, Barbera, Nebbiolo and Sangiovese.

YSEO[™] signifies Yeast Security and Sensory Optimization, a unique Lallemand yeast production process to meet demanding fermentation conditions. While not all yeast benefit from this process, YSEO[™] improves the reliability of alcoholic fermentation by improving yeast quality and performance and reduces the risk of organoleptic deviation even under difficult conditions. YSEO[™] yeasts are 100% natural and non-GMO.

FURTHER READING *(Please request this booklet from your Lallemand representative).*

Lallemand Winemaking Update – Number 1 2008: 'The YSEO® Process'

Evaluation of the YSEO® Process to prepare dried winemaking yeast – Summary of a study done by Washington State University and Lallemand.

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

- 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



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Original **by culture**