

R-HST™

ORIGIN AND APPLICATION


For flavour rich, cool climate white wine production. Fresh varietal character whilst contributing to body and mouthfeel.

The yeast **Lalvin R-HST™** (Riesling Heiligenstein) was selected from Riesling grapes from the prestigious Heiligenstein region, close to the Donau Valley, on the Western side of Vienna (Austria). It was selected for its excellent oenological properties when fermenting Riesling grapes.

With appropriate nutrition **Lalvin R-HST™** complements fresh varietal characters producing crisp citrus, lime, floral and mineral notes. It also contributes to mouthfeel and palate weight. This yeast is known for its contribution to overall complexity and elegance. Experience using this yeast under Australian conditions suggest that the best results are obtained when the fruit is harvested below 12° Baume.



MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for white wine production. 
- *Saccharomyces cerevisiae* var. *cerevisiae*
- Desirable fermentation temperature: 10-30°C (50-86°F) *subject to fermentation conditions.
- Alcohol tolerance 15% v/v *subject to fermentation conditions.
- Medium relative nitrogen demand (under controlled laboratory conditions)
- Very short lag phase and moderate fermentation vigour.
- In R and D trials this yeast produced low levels of H₂S under low YAN conditions.
- Low relative potential for SO₂ production.
- **Competitive** factor active.
- Low foam producer.
- Suggested varieties include : Riesling

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 (2lb/1000gal) of Active Dried Yeast (this will provide an initial cell population of approximately 5×10^6 viable cells/mL)
- 30g/hL (2.4lb/1000gal) of Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid™ range

Procedure for 1000L (264gal) ferment.

- 1) Add 300g (10.6oz) of Go-Ferm Protect Evolution™ to 6L (1.5gal) of 40-43°C (104-110°F) 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 (95-104°F), sprinkle 250g (8.8oz) 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 (9-18°F) 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 (18°F).
- It is recommended that juice / must be inoculated no lower than 18°C (64°F).
- It is recommended to use complex nutrition source, such as **Fermaid**.

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