

LALVIN[®] BM45[™]

ORIGIN AND APPLICATION

Enhanced mouthfeel, complexity and colour stability in red wines.

The **Lalvin BM45[™]** yeast was isolated and characterized between 1991-1994 in a collaborative effort between the Consorzio del Vino Brunello di Montalcino and the University of Siena. This yeast was selected from many world class Brunello fermentations for its oenological characteristics.




Lalvin BM45[™] is a relatively slow starter and is well suited for long maceration processes. It produces high levels of polyphenol reactive polysaccharides resulting in wines with great mouthfeel and improved colour stability. It tends to contribute jam, spicy and earthy element to wines. In addition, it has the capacity to reduce (mask) green vegetative characteristics in wine, whether varietal influenced such as Cabernet Sauvignon or due to an early picking regime.

This yeast has high nitrogen requirements so a thorough nutrient strategy is required. It tends to finish relatively slowly, so careful management and respect of environmental parameters is required. Due to the sensitivity of **Lalvin BM45[™]** and its high nutritional requirements, Lallem and highly recommends the use of the yeast rehydration product GoFerm Protect Evolution[™] during yeast rehydration, to aid reliable fermentation kinetics.

Recommended to use on full-bodied whites such as Chardonnay. Highly recommended for many red varieties where mouthfeel is desired.



MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for Red Wines and full-bodied White wines.   
- *Saccharomyces cerevisiae* var. *cerevisiae*
- Fermentation temperature: 18-28°C (64-82°F)
- Moderate lag phase and moderate fermentation vigour, hence suited to long maceration programs.
- Medium-high relative nitrogen demand (under controlled laboratory conditions). Has a high need for nutrients.
- Alcohol tolerance 15% v/v **subject to fermentation conditions*.
- High relative potential for SO₂ production
- Competitive factor active
- No malolactic bacteria compatible
- Suggested varieties – General all-rounder for reds and full-bodies whites.

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®**.

PACKAGING AND STORAGE

All Active Dried Yeast should be stored dry, best practice between 4-12°C (39-54°F) 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.