



**BM 45<sup>®</sup>**



ACTIVE DRIED WINE YEAST

#### ORIGIN

The BM45<sup>®</sup> strain was isolated and characterised between 1991 and 1994 in a collaboration between the Consorzio del Vino Brunello di Montalcino and the University of Siena. This strain was selected from many world class Brunello fermentations for its oenological characteristics.

#### MICROBIOLOGICAL PROPERTIES

- Classified as *Saccharomyces cerevisiae*
- Killer activity present.
- BM45 will tolerate a wide range of fermentation temperatures. Desirable fermentation temperature range 18-28°C
- Moderate-High SO<sub>2</sub> production
- Medium - High nitrogen requirements

#### PHYSICAL PROPERTIES

- Lalvin BM45 produces high levels of complex carbohydrates, which can lead to difficulties during the rehydration process if the rehydration procedure is not followed.

#### OENOLOGICAL PROPERTIES

- Alcohol tolerance, up to 15%(v/v).
- **Fermentation Kinetics.** Lalvin BM45 is a relatively slow starter, and is well adapted to an extended maceration programme. Eventually BM45 will dominate fermentation.
- **Polysaccharide production.** Wine made with the BM45 strain shows enhanced mouthfeel and volume due to its high production level of complex carbohydrates.
- **Aroma.** Lalvin BM45 enhances complex aromas in red wines. In sangiovese, Lalvin BM45 emphasises the aromas of fruit jams, rose and cherry liqueurs, with Evident notes of sweet spices, licorice and cedar.

#### OENOLOGICAL PROPERTIES (CONT)

- **Taste.** Lalvin BM45 produces red wine with a significantly fuller mouthfeel. The enhanced roundness results from the wine's phenol composition (low gelatine index - correlated with astringency- and high ethanol index-correlated with the bound tannin fraction). The increased formation of anthocyanin-tannin-polysaccharide complexes also improves the colour stability, even in red wines undergoing long barrel ageing.

#### USAGE

Dosage Rate: 25g/hL of Active Dry Yeast (this will provide an initial approx. population 5 x10<sup>6</sup> viable cells/ml) & 30g/hL of GoFerm Protect.

#### Procedure for a 1000L ferment:

- 1) Add 300g of GoFerm Protect<sup>®</sup> 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 surface of suspension, whilst gently stirring. Ensure any clumps are dispersed.
- 3) Allow to stand for 20 minutes before further gentle mixing.
- 4) Mix the rehydrated yeast with juice, gradually adjusting the suspension temperature to within 10°C of the juice/must temperature.
- 5) Inoculate into the must.

#### *Further notes*

- Steps 1-5 (in the above procedure) 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 addition to juice.
- To minimise cold shock ensure temperature changes are less than 10°C

LALLEMAND AUSTRALIA PTY LTD, P.O. BOX 327, BROOKLYN PARK, SOUTH AUSTRALIA, 5032  
Telephone (08) 8352 7300 Fax (08) 8352 7333. Email: amarkides@lallemand.com; jamos@lallemand.com  
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- It is recommended that white grape juices be inoculated no lower than 18°C
- Fermaid A should be considered as a combined inorganic (DAP) / organic (amino) nitrogen source that improves the yeasts ability to manage fermentation related stress.
- Fermaid A is generally added 1/3<sup>rd</sup> way through the ferment at a dosage of 30g/hL, this will provide the must with a total YAN addition of 36-37mg/L, 5-6mg/L of which is organic nitrogen.

### **STORAGE**

All active dried yeast should be stored dry, between 5 and 8°C and the vacuum packaging should remain intact.

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