

TERROIR SELECTION: SAUTERNAIS

Lalvin R2

EXPRESSION OF SAUVIGNON BLANC AROMAS

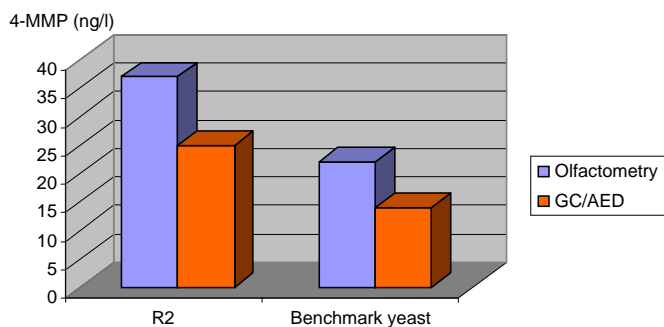
APPLICATIONS

R2 was isolated in the Sauternes region of Bordeaux by Brian Croser of South Australia then characterized by the Australian Wine Research Institute in Adelaide (Australia). It has excellent cold temperature tolerance and will ferment as low as 5°C. If it does not get proper nutrients it can tend to produce VA. For this reason, rehydration with Go-Ferm and the addition of Fermaid K is recommended. R2 helps produce intense direct fruit style whites by liberation of fruity and floral aroma precursors. It is recommended for aromatic white varieties such as Sauvignon blanc for its ability to reveal specifically and efficiently some aromas of Sauvignon (thiols) and Riesling has been underscored.

MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae bayanus*
- Competitive factor K2
- Alcohol tolerance up to 16%
- Short lag phase
- Moderate fermentation rate
- Wide range of temperatures for fermentation including low temperatures (even lower than 10°C)
- Average requirement in assimilable nitrogen
- Average requirements in O₂.
- Low production of volatile acidity: 0,2 g/L eqH₂SO₄
- Low SO₂ production
- Low H₂S production
- Low foam production

EXAMPLE : EXPRESSION OF SAUVIGNON AROMAS



Comparison between Lalvin R2 and a benchmark yeast for the production of 4 methyl-mercaptopentanone (Ormières, 1995). Sauvignon, from Limoux.

Olfactometrical and physical measures

The 4MMP is one of the specific molecules of Sauvignon aroma. Its aroma is similar to the blackcurrant bud.

DOSAGE

White, Red and Rose winemaking:	25 to 40 g/hl
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Note: dosage range is based on the must sugar content and sanitary state of the grapes and winery.

HOW TO USE

Rehydrate R2 in 10 times its weight of water at 40°C. If using Go-Ferm, prepare Go-Ferm suspension in 20 times its weight of water at 42 °C prior to adding the active dried yeast. Let stand for at least 20 minutes then gently stir occasionally to break up any clumps. Add to the must.

- THE TOTAL REHYDRATION DURATION SHOULD NEVER EXCEED 45 MINUTES
- AVOID COLD SHOCKING THE YEAST. THE TEMPERATURE DROP BETWEEN THE MUST TO BE INOCULATED AND THE REHYDRATION MEDIUM SHOULD NEVER BE >10°C (if any doubt, please contact your supplier or Lallemand)
- IT IS ESSENTIAL TO REHYDRATE THE YEAST IN A CLEAN CONTAINER.
- INITIAL REHYDRATION IN MUST IS NOT ADVISABLE.

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