ORIGIN AND APPLICATION

Respectful to varietal character, an allrounder for white and red wines.

*Enoferm M2™* was isolated in Stellenbosch, South Africa and is from the Massey University culture collection (New Zealand), Culture No. M182.

Neutral to low aroma production and does not dominate varietal character. A general purpose yeast for both red and white wines. In white wines it can contribute significant mouthfeel, not attributed to glycerol production.

R&D benchmarking showed that, *Enoferm M2™* had a moderate production of succinic acid. However, winery feedback has revealed that it can, under certain conditions (currently unknown), produce high levels of succinic acid.

MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for white, rosé and red wines
- *Saccharomyces cerevisiae var. cerevisiae*
- Fermentation temperature limits: 15-30°C (59-86°F)
- Moderate fermentation vigour – temperature control may be important.
- Medium-high relative nitrogen demand (under controlled laboratory conditions)
- Low production of H₂S.
- Alcohol tolerance 15% v/v *subject to fermentation conditions.
- Low relative potential for SO₂ production
- *Enoferm M2™* may produce moderate to high levels of succinic acid.
  - Competitive factor active.
  - Very malolactic-bacteria compatible.
  - Low foam producer.
  - Suggested varieties – General red and white allrounder.
INSTRUCTION FOR USE

Dosage Rate:

- 25g/hL (2lb/1000gal) of Active Dried Yeast (this will provide an initial cell population of approximately 5 x10^6 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®.