

ENOFORM[®] M2[™]

ORIGIN AND APPLICATION


Respectful to varietal character, an all rounder 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 all rounder.



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

Pack size is 500 g (17.6oz).
All Active Dried Yeast should be stored dry, best practice between 4-12°C (39-54°F) and the vacuum packaging should remain intact.

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