



ORIGIN AND APPLICATION

This yeast favours varietal fruit expression with the development of esters. Ferments well under low temperatures. Ideal to produce fruity wines.

Lalvin R2™ was isolated in the Sauternes region of Bordeaux by Brian Croser of South Australia, and then characterised by the Australian Wine Research Institute, Adelaide Australia.


Lalvin R2™ has high β -glucosidase activity which, will enhance the expression of terpene aromas. This yeast is therefore used for varieties such as muscat and Riesling, where varietal terpenes are high. **Lalvin R2™** also produces a range of higher alcohols and fruit esters which also contribute to a 'fruity' aroma. In fact, juices with adequate to high levels of organic nitrogen (α -amino acids) will stimulate the production of esters giving very fruity wines. **Lalvin R2™** is also recommended for Sauvignon Blanc given its ability to reveal some aromas (thiols) of Sauvignon Blanc.

Given its impact on enhancing aromatic expression it is used to ferment juice from grapes of natural low varietal character such as Sultana and Chenin Blanc. The ester production makes it ideal to use for early consumption wines.

Lalvin R2™ has excellent cold temperature tolerance and will ferment as low as 5°C (41°F). This yeast is sensitive to low nutrient status, hence it is highly recommended to use Go-Ferm Protect Evolution™ (Yeast Rehydration Product) and a complex fermentation nutrient such as Fermaid A™.



MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for white and rosé wine production. 
- *Saccharomyces cerevisiae* var. *bayanus*
- Desirable fermentation temperature: 10-30°C (50-86°F). *subject to fermentation conditions.
- Alcohol tolerance 16% v/v *subject to fermentation conditions.
- Medium relative nitrogen demand (under controlled laboratory conditions). Rapid and extensive growth above 20°C (68°F) which will require adequate available nitrogen.
- Short lag phase and medium fermentation vigour. Given its high vigour, requires adequate cooling to maintain the temperature below 15°C (59°F).
- Low production of H₂S under low YAN conditions. Hence good fermentation nutrition is paramount.
- Low relative potential for SO₂ production.
- Competitive factor active.
- Low foam producer.
- Suggested varieties include : Chenin blanc, Gewürztraminer, Riesling, Sauvignon Blanc.

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.

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