

ORIGIN AND APPLICATION

For delicate fruit character and mouthfeel in rosé and white wines.

The yeast **Lalvin Ba11™** was selected in 1997-1998 near Estação Vitivinícola de Barraida in Portugal. The selection criteria, made from a large pool of natural isolates, was for a yeast with the ability to ferment white wines with delicate fruit character and elevated sensory impact; "QA23 with mouthfeel".

Lalvin Ba11™ has excellent fermentation kinetics, even at low temperatures, often desirable in the production of white wines. Resultant wines are generally considered clean and aromatic. Orange blossom, pineapple and apricot have been used to describe the aromas.

The mouthfeel contribution is the result of colloidal influences, such as polysaccharides that add texture to the palate.




The **Lalvin Ba11™** yeast, was selected from nature, and has since been improved using the Lallemmand proprietary process called YSEO®.



Lallemmand has developed a unique yeast production process called YSEO® (Yeast SEcurity and Sensory Optimization). This process increases fermentation reliability and security and ensures fewer organoleptic deviations, but not all yeast can be prepared by this process. The process (when compared to non YSEO®):

- Improves the yeast cells assimilation of essential micronutrients and vitamins.
- Improves the yeasts ability to implant in the must for a more reliable fermentation.
- Linked to a reduction in yeast stress thereby reducing H₂S, VA and SO₂ production.
- Shorter lag phase.
- Improves the resistance and adaption of the yeast under difficult fermentation conditions.

MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for white and rosé wines only.   
- *Saccharomyces cerevisiae* var. *cerevisiae*
- Fermentation temperature limits: 15-25°C (59-77°F)
- Short lag phase and moderate fermentation vigour.
- Medium - high relative nitrogen demand (under controlled laboratory conditions)
- Alcohol tolerance 16% v/v *subject to fermentation conditions.
- Low relative potential for SO₂ production.
- Low potential to produce H₂S.
- Competitive factor sensitive.
- MLF recommended.
- Suggested varieties – Generally white varieties. Good results have been seen in Verdelo.

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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