



ORIGIN AND APPLICATION

Used for the production of fresh and fruity white wines. Can degrade a portion of the malic acid in the must during alcoholic fermentation.

Also used for fruit wine and cider production.




Originally isolated from a French wine region, Lavin C™ has been used in winemaking since the early 1960's. This wine yeast was selected from the collection of the Pasteur Institute, Paris. Suited to a wide range of winemaking applications, particularly for the production of fresh and fruity white styles. It tends to produce varying amounts of esters, particularly Isoamyl acetate. A very clean and reliable fermenter that tends to enhance varietal characters. Tends to be a robust yeast so performs well in highly clarified white and rosé wines low in nitrogen content.

An attribute that has been favourably received in cool climate regions, is its ability to degrade malic acid during alcoholic fermentation. This process, called malo-ethanolic fermentation, is a metabolic pathway whereby malic acid in the juice can be metabolized during alcoholic fermentation. This attribute (in conjunction with its enhancement of varietal characters) has seen its use in New Zealand Sauvignon Blanc surge in popularity, a tool to help soften the harsh acidic edges of high malic acid fruit. In the winery setting, malic acid reduction during alcoholic fermentation of up to 45% has been measured.

Given it has a low nitrogen demand, low H₂S production and low production of SO₂, it is a good option for preservative free wines. A good general all-rounder for white wines. Highly recommended for cool climate whites, high in natural malic acid concentrations. Can be used in secondary fermentations for the production of sparkling wines. Also suitable for barrel fermentation.



MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for white wines; barrel fermentation and secondary fermentation   
- *Saccharomyces cerevisiae* var. *bayanus*
- Desirable fermentation temperature limits: 15-30°C (59-86°F). Minimum fermentation temperature 12-14°C (53-57°F), depending on other environmental conditions.
- Short lag phase and high fermentation vigour.
- Low relative nitrogen demand (under controlled laboratory conditions)
- Low production of H₂S.
- Alcohol tolerance 16% v/v *subject to fermentation conditions.
- Low relative potential for SO₂ production.
- Competitive factor sensitive.
- Medium foam producer.
- Can degrade up to 45% malic acid in the juice during alcoholic fermentation via malo-ethanolic fermentation.

FURTHER READING *(Please request this booklet from your Lallemand representative).*

Lallemand FOCUS paper: Yeast options for fruit wine and cider making.

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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