LALVIN RHÔNE 4600™

ORIGIN AND APPLICATION

Best suited for fermenting fruit-forward white, rosé and fruit cider wines, where a round full structure is desired.

Lalvin Rhône 4600™ was selected by the Inter-Rhônes technical department from Viognier must, after a three year study of yeasts well suited for fermenting fruit forward, elegant white and rosé wines.

This yeast produces a high level of fatty acid ethyl esters, which tend to promote aromatics described as apricot and tropical fruit. When fermented cool (13.5°C) , these esters can be quite high, well above sensory thresholds.

Lalvin Rhône 4600™ is a high polysaccharide producer and Australian experience indicates a high glycerol producer, hence offers a round, full mouthfeel. The wines tend to be described as 'having good weight'. This roundness tends to diminish bitterness so is a good choice for Rhône white varietals (such as Marsanne, Roussane, Viognier) and Chardonnay. Although ***Lalvin Rhône 4600™*** does not enhance the varietal character of Sauvignon blanc or Semillon, this yeast does bring fattness and balance along with light aromatic ester notes as a good blending component.

MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for white and rosé wine production
- *Saccharomyces cerevisiae var cerevisiae*
- Desirable fermentation temperature: 13-22°C. *subject to fermentation conditions.
- Alcohol tolerance 15% v/v *subject to fermentation conditions.
- Low relative ritrogen demand (under controlled laboratory conditions).
- Tends to produce low levels of H_2S.
- Short lag phase and moderate fermentation vigour.
- High polysaccharide production.
- Medium - high glycerol production.
- Moderate relative potential for SO_2 production.
- Lalvin Rhone 4600™ is considered MLF friendly. Hence co-inoculation or sequential inoculation with lactic acid bacteria is possible.
- Killer factor active.
- Average foam producer.

PACKAGING AND STORAGE

All Active Dried Yeast should be stored dry, best practice between 4-12°C and the vacuum packaging should remain intact.

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INSTRUCTION FOR USE

Dosage Rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5 x10^6 viable cells/mL)
- 30g/hL of Go-Ferm Protect® / Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid™ range

Procedure for 1000L ferment.

1) Add 300g of Go-Ferm Protect® / Go-Ferm Protect Evolution™ to 5L of 40-43°C 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, sprinkle 250g 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 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.
- It is recommended that juice / must be inoculated no lower than 18°C.
- It is recommended to use complex nutrition nitrogen source, such as either **Fermaid AT™** or **Fermaid O™**.

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