



ACTIVE DRIED WINE YEAST

MICROBIOLOGICAL PROPERTIES

- Lalvin S6U is a natural hybrid between a *Saccharomyces cerevisiae* and *S. bayanus* (formerly classified *S. uvarum*).
- Moderate fermentation vigour.
- Fermentation temperature range from 10 to 32° but shows best results from 16 to 18°C.
- Killer sensitive.
- Low Relative demand for nitrogen.

OENOLOGICAL PROPERTIES

- Alcohol tolerance to 15% (v/v).
- Juice nutrient levels are crucial to success with this yeast. Initial use of complex nutrients (e.g. Go-Ferm Protect at rehydration) strongly recommended to support yeast growth and favour a steady finish to alcoholic fermentation.
- Inclusion of light fluffy juice lees to at least 100 NTU favours a healthier fermentation.
- Avoid temperature shock during fermentation and allow temperature to increase as the fermentation nears dryness.
- Low producer of volatile acidity and SO₂.
- Moderate impact on wine mouthfeel.

APPLICATION

- Lalvin S6U is predominately used in the production of dry white table wines, particularly from Chardonnay and Semillon.
- The recognised features of S6U in wines include enhanced varietal characters, mouthfeel, softness and complexity, the later thought to come from autolytic by products post alcoholic fermentation.

APPLICATION (CONT)

- For wines made from grapes grown in warm to cool viticultural regions, the use of Lallzyme MMX (a β -Glucanase) after alcoholic fermentation will accelerate yeast autolysis and maximise the mouthfeel and complexing features of this yeast.
- Chardonnay wines made from S6U are often useful in blends with wines produced by ICV D254, CY3079, Rhone 2056, BM45 and ICV D47.

USAGE

Dosage Rate: 25g/hL of Active Dry Yeast (this will provide an initial approx. population 5×10^6 viable cells/ml) & 30g/hL of GoFerm Protect.

Procedure for a 1000L ferment:

- 1) Add 300g of GoFerm Protect® 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 surface of suspension, whilst gently stirring. Ensure any clumps are dispersed.
- 3) Allow to stand for 20 minutes before further gentle mixing.
- 4) Mix the rehydrated yeast with juice, gradually adjusting the suspension temperature to within 10°C of the juice/must temperature.
- 5) Inoculate into the must.

Further notes

- Steps 1-5 (in the above procedure) should be completed within 30 minutes
- It is best to limit first juice/must volume addition to one tenth the yeast

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Revised TW 110204

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suspension volume and wait 10 minutes before addition to juice.

- To minimise cold shock ensure temperature changes are less than 10°C
- It is recommended that white grape juices be inoculated no lower than 18°C
- Fermaid A should be considered as a combined inorganic (DAP) / organic (amino) nitrogen source that improves the yeasts ability to manage fermentation related stress.
- Fermaid A is generally added 1/3rd way through the ferment at a dosage of 30g/hL, this will provide the must with a total YAN addition of 36-37mg/L, 5-6mg/L of which is organic nitrogen.

STORAGE

All active dried yeast should be stored dry, between 5 and 8°C and the vacuum packaging should remain intact.

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