

# ENOFORM<sup>®</sup> SYRAH<sup>™</sup>



## ORIGIN AND APPLICATION

### Reliable fermenter for classical Shiraz aromas.

Enoferm Syrah<sup>™</sup> yeast was isolated from the Côtes du Rhône by the Martin Vialatte microbiology department in cooperation with oenology laboratories of the Drome Chamber of Agriculture and the Suze-la-Rousse, France.

Enoferm Syrah<sup>™</sup> generally offers good mouthfeel and stable colour extraction. Tends to produce high levels of  $\beta$ -damascenone, which promotes violet and red fruit aromas. Typical aromas include violets, raspberries, strawberries and black pepper. Generally enhances and respects varietal character. It is a high glycerol producer, hence contributes a round palate structure. Although Enoferm Syrah<sup>™</sup> is a yeast which has medium relative nitrogen demand, this yeast has a tendency to produce H<sub>2</sub>S under low YAN conditions and has medium nutrient needs, hence rehydration with Go-Ferm Protect Evolution<sup>™</sup> and thoughtful nutrition management will give optimum results.

Particularly suited to Shiraz and Merlot.


The Enoferm Syrah<sup>™</sup> yeast, was selected from nature, and has since been improved using the Lallemand proprietary process called YSEO<sup>®</sup>.



Lallemand has developed a unique yeast production process called YSEO<sup>®</sup> (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<sup>®</sup>):

- 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 H<sub>2</sub>S, VA and SO<sub>2</sub> production.
- Shorter lag phase.
- Improves the resistance and adaption of the yeast under difficult fermentation conditions.

## MICROBIAL AND OENOLOGICAL PROPERTIES

- Rosé and red wines only 
- *Saccharomyces cerevisiae var. cerevisiae*
- Fermentation temperature: 15-32°C (59-90°F)
- Short lag phase and moderate fermentation vigour.
- Medium relative nitrogen demand (under controlled Laboratory conditions)
- Alcohol tolerance 16% v/v \*subject to fermentation conditions.
- Low Relative potential for SO<sub>2</sub> production.
- Competitive factor active.
- Low – moderate foam producer and settles well to a compact lees.
- Suggested varieties – Shiraz and Merlot.  
Other recommended varieties include Barbera, Nebbiolo and Sangiovese.

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

Lallemand Winemaking Update – Number 1 2008: 'The YSEO® Process'

Evaluation of the YSEO® Process to prepare dried winemaking yeast – Summary of a study done by Washington State University and Lallemand.

## INSTRUCTION FOR USE

### Dosage Rate:

- 25g/hL (2lb/1000gal) of Active Dried Yeast (this will provide an initial cell population of approximately  $5 \times 10^6$  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

Pack size is 500 g (17.6oz).  
All Active Dried Yeast should be stored dry, best practice between 4-12°C (39-54°F) and the vacuum packaging should remain intact.

*The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee, expressed or implied, or as a condition of sale of this product.*