

ENOFORM[®] M1[™]

ORIGIN AND APPLICATION

Enoferm M1[™] is used for aromatic whites, rosé and 'stickie' wines.

Enoferm M1[™] is from the culture collection at the Department of Massey University, New Zealand. It is used to produce aromatic rosé and white wines, especially wines with residual sugar. Due to the high production of esters, typical descriptors include 'fruit punch', especially when fermented at lower temperatures and provided with adequate nutrition. The production of esters is reduced when fermentation temperatures are above 20°C.

Used in the production of Muscat and Riesling. Given the significant production of fermentation esters, **Enoferm M1[™]** tends to be used for early release wines.



MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for white, rosé and dessert wine production.
- *Saccharomyces cerevisiae*
- Desirable fermentation temperature limits: 15-20°C.
- Alcohol tolerance 16% v/v *subject to fermentation conditions.
- High relative nitrogen demand (under controlled laboratory conditions)
- Short lag phase and low fermentation vigour.
- Very low production of H₂S under low YAN conditions.
- Low relative potential for SO₂ production
- Killer factor sensitive.

PACKAGING AND STORAGE

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

INSTRUCTION FOR USE

Dosage Rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5×10^6 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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