ICV OKAY®

ORIGIN AND APPLICATION

For young fresh and aromatic rosé, white and red wines. Lalvin ICV OKAY® offers fermentation security whilst producing very low levels of acetaldehyde, H_2S and SO_2.

The development of ***Lalvin ICV OKAY®*** was associated with a PhD related to the identification of a new mechanism responsible for the control of SO_2 and H_2S production by wine yeast . A genetic study identified the molecular basis of these properties. Using marker-assisted selection techniques, Lallemand and ICV have selected, with the collaboration of INRAE and Sup' Agro Montpellier (France), ***Lalvin ICV OKAY®***.

Lalvin ICV OKAY® exhibits a special ability to produce very low levels of H_2S and SO_2. Moreover, the low acetaldehyde production of ***Lalvin ICV OKAY®*** will be a good asset to stabilize most wines with moderate SO_2 levels. This yeast also offers fermentation security, completing fermentation in a large range of fermentation conditions. Tends to contribute good fruit intensity.

MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for white, rosé and red wine production.
- *Saccharomyces cerevisiae*
- Alcohol tolerance to 16% v/v **subject to fermentation conditions.*
- Temperature tolerance 12°C - 30°C
- Low relative nitrogen demand.
- Short lag phase with steady fermentation kinetics.
- Very low potential for SO_2 production.
- Very low acetaldehyde production.
- Very low H_2S production.
- Killer factor active.
- Compatible with malolactic fermentation.
- Low foam producer.

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.

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

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™**.

PACKAGING AND STORAGE

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

The selection of these yeasts was largely made possible through a collaborative study between the ICV Group, Lallemand Oenology, SupAgro and INRA Montpellier. This study, using the QTL technique (Quantitative Trait Locus), was used during the thesis: Identification of the molecular basis of technological properties of wine yeast (Jessica Noble, Advisor: Bruno Blondin, 2011). This work resulted in a patent application filed by INRA and Montpellier SupAgro: «Method of control on the production of sulfites, hydrogen sulfur and acetaldehyde by yeast (Variants MET_2 / SKP_2) «This approach has enabled the development of an innovative selection technique for yeast which produces low levels of SO_2, H_2S and acetaldehyde. «

Ver 3.2 / 11.2020

Lallemand Australia Pty Ltd • 23-25 Erudina Ave, Edwardstown, South Australia 5039 • Australia • Tel: +61 8 8276 1200

www.lallemandwine.com