

Selected from nature

SYRAH



Saccharomyces cerevisiae cerevisiae

For classical Syrah aromas



For more than 25 years, Lallemand has been selecting the best winemaking yeasts from nature. The ever-more challenging conditions of fermentation have propelled Lallemand to develop a new production process for these natural yeasts – the YSEO® process – which optimizes the reliability of alcoholic fermentation and reduces the risks of fermentation off-flavours. YSEO® yeasts are 100% natural and non-GMO.

APPLICATIONS

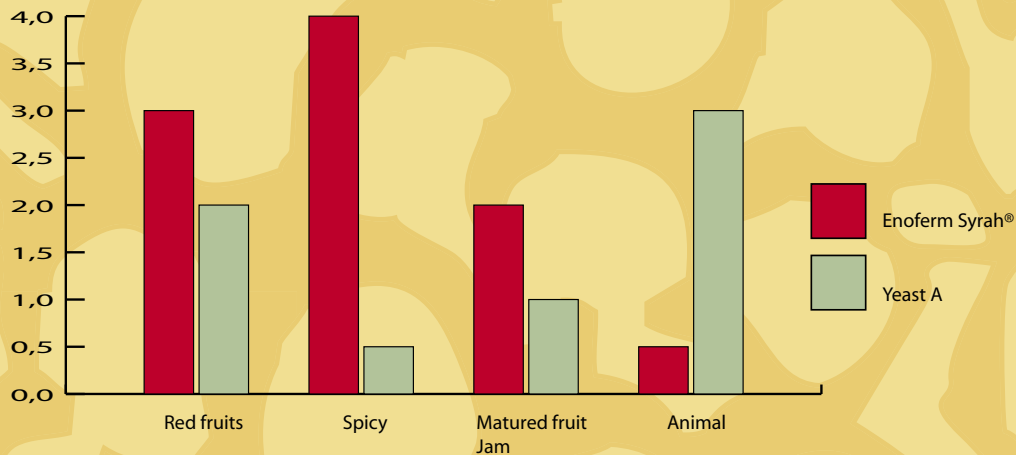
Enoferm Syrah® yeast was isolated from the Côtes du Rhône by the Martin Viatlante microbiology department in cooperation with oenology laboratories of the Drome Chamber of Agriculture and the Suze la Rousse. Used for Syrah, Merlot and Carignane, it is a high glycerol producer and offers good mouthfeel and stable color extraction. It requires high nutrient levels and shows the best sensory results when rehydrated with Go-Ferm® yeast nutrient. Typical aromas include violets, raspberries, cassis, strawberries, black pepper and grilled meat.

MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Competitive factor
- Tolerance to alcohol: up to 16%
- Moderate fermentation rate follows a rapid start
- Optimum temperature range: 15 to 32°C
- Medium nitrogen demand
- Very low volatile acidity, H₂S and SO₂ production especially under balanced nutrient conditions
- High glycerol producer
- Low foam formation

ENO FERM®

SENSORY EFFECT IN SYRAH



DOSAGE

Red winemaking: 25 to 40 g/hL

INSTRUCTIONS FOR USE

- 1° Rehydrate in 10 times its weight of water (temperature between 35 and 40°C).
- 2° Dissolve carefully by gentle stirring and wait for 20 minutes.
- 3° Add to the must. The temperature difference between the must to be inoculated and the rehydration medium should never be over 10°C (if any doubt, please contact your supplier or Lallemand).
- 4° The total rehydration duration should never exceed 45 minutes.
- 5° It is essential to rehydrate the yeast in a clean container.
- 6° The rehydration in must is not advisable.

Selected
and
produced by

LALLEMAND

Natural solutions that add value to the world of winemaking

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