



BRL97®



ACTIVE DRIED WINE YEAST

ORIGIN

Lalvin BRL 97 Barlol strain was selected as a result of a four year study by the University of Torino from over 600 isolates from the Barolo region. The objective was to select a yeast able to assist in protecting colour as well as enhance varietal characters with the Nebbiolo red grape.

MICROBIOLOGICAL PROPERTIES

- Classified as *Saccharomyces cerevisiae*.
- Rapid onset to fermentation.
- Moderate fermentation vigour.
- Fermentation temperature range between 17 to 29°C.
- Killer active.

OENOLOGICAL PROPERTIES

- Moderate demand for nitrogen.
- Alcohol tolerance 16% (v/v)
- Low H₂S producer
- Low volatile acidity production
- Low ester producer
- Capable of producing significant amounts of glycerol
- Low β-Glucosidase activity

APPLICATION

- Due to its colour preservation characteristics, this strain is recommended for grape varieties relatively low in anthocyanins as well as reds that will undergo long periods of aging. This is attributed to the lower loss of anthocyanin fractions due to the BRL 97's low β-Glucosidase activity.
- Enhances varietal characters and contributes to wine mouthfeel.
- Recommended for reds to offer complexity especially in Nebbiolo, Pinot Noir, Barbera and Zinfandel.

USAGE

Dosage Rate: 25g/hL of Active Dry Yeast (this will provide an initial approx. population 5 x10⁶ 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 a 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 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.

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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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