ORIGIN AND APPLICATION
Enhances spicy and fruit flavours in red wines. Due to a long lag phase, can allow some expression of indigenous microflora.

Enoferm Assmanshausen (AMH)™ is a German isolate from the culture collection of the Geisenheim Research Institute, Department of Biochemistry and Microbiology. The long lag time with low-medium fermentation rate, allows some expression of indigenous microflora. If this is not desired, a good rehydration, inoculation and nutrient protocol is essential (see information below). Enoferm AMH™ produces low levels of the enzymes responsible for colour loss, hence, in combination with the slow fermentation rate, is deemed a colour-friendly yeast. Enoferm AMH™ tends to promote fruit and spiciness and is particularly suited for Pinot Noir and Zinfandel.

MICROBIAL AND OENOLOGICAL PROPERTIES
- Red wines only
- Saccharomyces cerevisiae var. cerevisiae
- Fermentation temperature limits: 20-30°C (68-86°F)
- Long lag phase and low fermentation vigour.
- Medium relative nitrogen demand (under controlled laboratory conditions)
- Alcohol tolerance 15% v/v *subject to fermentation conditions.
- Low relative potential for SO₂ production.
- Low relative potential for H₂S production.
- Competitive factor sensitive.
- Very malolactic-bacteria compatible.
- Low foam producer and settles well to a compact lees.
- Suggested varieties – Pinot Noir and Zinfandel.
INSTRUCTION FOR USE

Dosage Rate:
- 25g/hL (2lb/1000gal) of Active Dried Yeast (this will provide an initial cell population of approximately 5 x10⁶ 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®.