

LALVIN[®] DV10[®]

ORIGIN AND APPLICATION

A clean and neutral yeast for primary or secondary fermentation. Able to perform under stressful environmental conditions. An elegant workhorse for the production of white, rosé and red wines.

Also used for fruit wine and cider production.

Lalvin DV10[®] was selected by Station Oenotechnique de Champagne, Epernay from isolates obtained from vineyards in Champagne. The yeast was evaluated and approved for use in Champagne by the CIVC, after trials during the 1990 and 1991 vintages with Chardonnay and Pinot Noir grapes.

Lalvin DV10[®] has strong fermentation kinetics over a wide temperature range and nitrogen levels. It is well known to ferment under stressful conditions of low pH (2.8-2.9). The best option to choose under high total SO₂ conditions. This yeast is neutral, robust and reliable. It is considered a clean fermenter that respects varietal characters and avoids the bitter contribution of other workhorse yeasts.

Recommended for production of base sparkling wine, general wine production and secondary fermentation. Used extensively in various regions of Australia, for Chardonnay and Semillon, if clean minerality is sought.



MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for white, rosé and red wine production. Highly recommended for secondary fermentation.
- *Saccharomyces cerevisiae var. bayanus*
- Desirable fermentation temperature: 10-35°C. Secondary fermentation at 10-14°C are successful.
- Short lag phase and high fermentation vigour.
- Low relative nitrogen demand (under controlled laboratory conditions)
- Low production of H₂S under low YAN conditions.
- Alcohol tolerance 18% v/v *subject to fermentation conditions.
- High relative potential for SO₂ production.
- Although **Lalvin DV10[®]** has a high potential for SO₂ it is generally considered to be neutral to MLF. Co-inoculation is not generally recommended.
- Killer factor active.
- Low foam producer.

FURTHER READING (Please request this booklet from your Lallemand representative).

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 5×10^6 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™**.

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.

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