Selected Wine Yeast

SAUVY™

For optimal expression of varietal thiol aromas

Origin and Application

A yeast suited for wines where high aromatic intensity, especially volatile thiol derived expression is desired.

SAUVY™ has been selected through an innovative microbiological approach due to its unique metabolism and enzymatic activities resulting in the exceptional potential to uptake and release volatile thiols, especially 4MMP (also known as 4MSP).

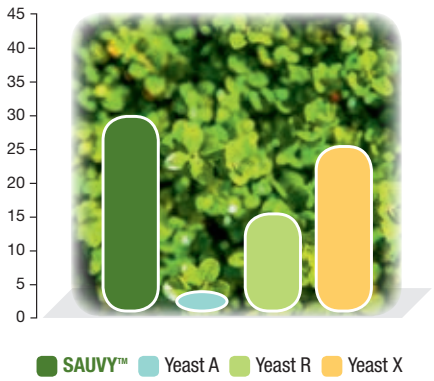
Combining those distinctive properties and abilities to express other aromas, **SAUVY™** is well suited for the production of intense and fresh aromatic white wines. Wines fermented with **SAUVY™** show typical flavor profiles described as boxwood, gooseberry, tomato leaf, passion fruit, citrus and black currant. **SAUVY™** also favors refreshing and crisp mouthfeel sensation.

Suggested varieties: all thiolic varieties such as Sauvignon Blanc, Verdejo, Vermentino, Gros Manseng, Colombard, etc.

Trial done in Sauvignon Blanc, France.
11.5% vol; pH : 3.27; TA: 7.5 g/L (TH_2)

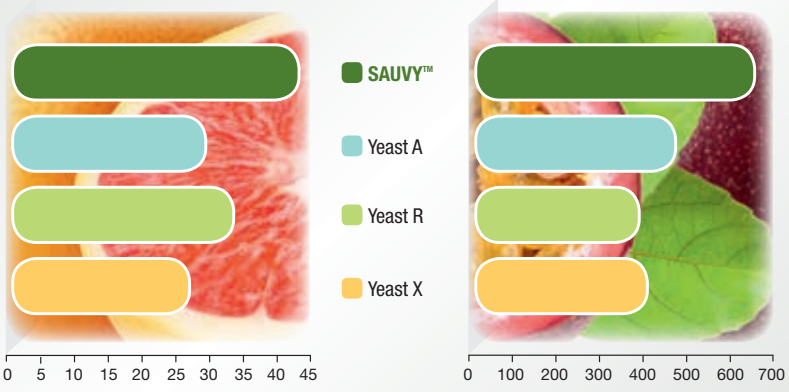
4MMP

Concentration in ng/L



CITRUS **TROPICAL FRUIT**

Aromas index based on Odor Activity Value



Oenological properties

- *Saccharomyces cerevisiae*
- Optimal fermentation temperature range: 13-20°C (55-68°F)
- Alcohol tolerance up to 14.5 % v/v
- Competitive factor active
- Medium to high relative nitrogen demand. Complex fermentation nutrition is recommended.
- Moderate to high fermentation rate
- Low relative potential for SO_2 production
- Low production of H_2S
- Very low volatile acidity production

Packaging and storage

- Available in 500 g
- Store in a cool dry place.
- To be used once opened.

SAUVY™ yeast has been improved using the Lallemand proprietary process called YSEO™.

YSEO™ PROCESS
Research in collaboration with Washington State University

YSEO™ signifies Yeast Security and Sensory Optimization, a unique Lallemand yeast production process to meet demanding fermentation conditions. While not all yeast benefit from this process, YSEO™ improves the reliability of alcoholic fermentation by improving yeast quality and performance and reduces the risk of organoleptic deviation even under difficult conditions. YSEO™ yeasts are 100% natural and non-GMO.

Instructions for use

Dosage for rate: 20 to 40 g/hL

1. Rehydrate the yeast in 10 times its weight in water (temperature between 35°C and 40°C).
2. Dissolve by gently stirring and wait for 20 minutes.
3. Add the must. The difference in temperature between the must to be inoculated and the rehydration medium should not be higher than 10°C (if necessary, acclimatize the temperature of the medium by slowly adding must).
4. The total rehydration time should not exceed 45 minutes.
6. It is crucial that a clean container is used to rehydrate the yeast.
7. Rehydration in must is not advisable.

NB:

- *In musts with high alcohol potential (> 13,5 % v/v), the addition of GO-FERM PROTECT™ during rehydration is recommended.*
- *To secure thiols release during alcoholic fermentation and to ensure good fermentation performances, please apply carefully an adapted yeast nutrition management.*

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