



ICV D80®



ACTIVE DRIED WINE YEAST

ORIGIN

This strain was isolated in 1992 by Domonique Deltail of L'Institut Cooperative du Vin (ICV) in France from 180 strains found in the Rhone Valley. The strain was isolated from fermentations characterised by high sugars, low nitrogen and a high concentration of polyphenols.

OENOLOGICAL PROPERTIES

- D80 is a rapid starter, with moderate fermentation rates and an alcohol tolerance of up to 16% (v/v) when fermentation is aerated and the temperature is maintained below 28 °C. During the active phase, however, fermentation speed moderates and can be controlled according to the wine makers' requirements.
- Sulphide and acetaldehyde production levels are low.
- Low SO₂ production simplifies malolactic fermentation.
- Medium-High relative nitrogen demand.

BARREL AGING

- The D80 produces wines with significant body, polyphenols and tannins. Together with good colour and stability features, the D80 strain is a good choice for wines destined for barrel aging.

SENSORY IMPACT

- The D80 stain was selected for its ability to bring out differentiated varietal aromas by reinforcing the rich concentrated flavours found in red wine-grape varieties.
- A high production of fatty acids, accentuates the rich and concentrated aromas normally found in varieties such as Shiraz, while also actively helping to enhance individuality in less aromatic varieties.

SENSORY IMPACT (CONT)

- On the palate, D80 promises high front palate volume, big mid-palate mouthfeel with an intense fine grain tannin sensation, and a long lasting liquorice finish. To optimise red complexity, it is recommended that reds fermented with D80 be blended with reds fermented with D254 after fermentation. The D80 complements D254 by bringing more tannin intensity to the fore.

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 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 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

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- 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.

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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