

ENOFORM[®] M2[™]

ORIGIN AND APPLICATION

Respects varietal characters, an all rounder for white and red wines.

Enoferm M2[™] was isolated from nature in Stellenbosch, South Africa and is from the Massey University culture collection (New Zealand), Culture No. M182.

Neutral aroma production and does not dominate varietal character. A general purpose yeast for both red and white wines. In white wines, it can contribute significant mouthfeel, not attributed to glycerol production.

Enoferm M2[™] has a moderate production of succinic acid, however, winery feedback has revealed that it can, under certain conditions (currently unknown), produce high levels of succinic acid.



MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for white, rosé and red wines
- *Saccharomyces cerevisiae var cerevisiae*
- Fermentation temperature limits: 15-30°C
- Moderate fermentation vigour – temperature control may be important.
- Medium-high relative nitrogen demand (under controlled laboratory conditions)
- Low production of H₂S.
- Alcohol tolerance 15% v/v *subject to fermentation conditions.
- Low relative potential for SO₂ production
- **Enoferm M2[™]** may produce moderate to high levels of succinic acid.
- Killer factor active.
- Generally considered MLF friendly. Does not have any inhibitory effects on MLF.
- Low foam producer.
- Suggested varieties – General red and white all rounder.



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.

The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee, expressed or implied, or as a condition of sale of this product.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
INACTIVATED YEASTS



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS



LALLEMAND OENOLOGY

Original **by culture**