

ENOFORM[®] T306[™]

ORIGIN AND APPLICATION

Enoferm T306[™] promotes aromatic expression and complexity. Contribute to mouthfeel, particularly with lees contact time.

Enoferm T306[™] is a yeast isolated from fermentations of Pinot Noir at Tyrrells Vineyards, Hunter Valley, NSW, Australia.

Predominately used for its sensory contribution and aromatic expression. Fermentation aromas have been described as exotic / tropical fruit and pineapple with underlying complexity. Its applications include adding aromatic expression in weak intensity fruit and tends to lift 'sweet' fruit characters in Shiraz.

Recommended for tank and barrel fermentations. Contributes to mouthfeel complexity with lees contact time.


Used in the following winestyles : aromatic, fresh fruit driven white styles, medium-full bodied whites showing fruit flavor richness, complexity and mouthfeel. Early release white and medium bodied reds.

Recommended varieties include Shiraz, Chardonnay, Chenin Blanc, Pinot Gris, Riesling and Semillon.

Given it has high nutrient demands, is sensitive to its environment and has medium-high nitrogen requirements, it is highly recommended to use Go-Ferm Protect[®] / Go-Ferm Protect Evolution[™] and a **Fermaid[®]** fermentation nutrient.



MICROBIAL AND OENOLOGICAL PROPERTIES

- White, rosé and red wines. Barrel fermentation possible. 
- *Saccharomyces cerevisiae var cerevisiae*
- Fermentation temperature limits: 15-30°C. Minimum fermentation temperature tends to be 14-15°C. Very sensitive to temperature fluctuations during fermentation.
- Low solid must (low turbidity juices) may result in sluggish fermentations.
- Short lag phase and moderate fermentation vigour.
- Medium-high relative nitrogen demand (under controlled laboratory conditions).
- Australian experience indicates an alcohol tolerance 14% v/v *subject to fermentation conditions.
- Low relative potential for SO₂ production.
- Kill factor active
- MLF compatible. Suitable for yeast and bacteria co-inoculation.
- Can produce inhibitory compounds to wine bacteria. Good autolysis promotes nutrient release for wine bacteria which is considered positive to MLF.
- May produce some foam.
- Suggested varieties – Shiraz, Chardonnay, Chenin Blanc, Pinot Gris, Riesling and Semillon.

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

All Active Dried Yeast should be stored dry between 4-12°C and the vacuum packaging should remain intact.

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