

uvaferm® SVG™

ORIGIN AND APPLICATION

For classic Sauvignon Blanc character, where a balance between mineral, spicy and citrus notes are sought.

The ITV in collaboration with Lallemand selected **Uvaferm SVG™** from the Loire Valley, specifically to **complements** typical Sauvignon Blanc varietal character whilst displaying good fermentation kinetics.

Uvaferm SVG™ is particularly suited to cool climate fruit. It tends to contribute significant enhancement of aroma and flavor. It can exhibit some estery and savoury notes immediately after fermentation. This yeast can metababolise approximately 25% of the malic acid in the must which can help 'naturally' lower acidity.



MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for white wine production. ● ○ ○
- *Saccharomyces cerevisiae var. cerevisiae*
- Desirable fermentation temperature: 16-25°C (60-77°F). *subject to fermentation conditions. Avoid temperature shock in particular with this yeast. Allow the fermentation temperature to increase as the fermentation nears completion to 20-22°C (68-72°F).
- Alcohol tolerance 15% v/v *subject to fermentation conditions.
- Medium relative nitrogen demand (under controlled laboratory conditions) .
- Short lag phase and moderate fermentation vigour.
- Low production of H₂S under low YAN conditions.
- Low relative potential for SO₂ production.
- **Competitive** factor active.
- Suggested varieties include : Pinot Gris, Riesling and Sauvignon Blanc.

PACKAGING AND STORAGE

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

INSTRUCTION FOR USE

Dosage Rate:

- 25g/hL (2lb/1000gal) of Active Dried Yeast (this will provide an initial cell population of approximately 5×10^6 viable cells/mL)
- 30g/hL (2.4lb/1000gal) of Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid™ range

Procedure for 1000L (264gal) ferment.

- 1) Add 300g (10.6oz) of Go-Ferm Protect Evolution™ to 6L (1.5gal) of 40-43°C (104-110°F) 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 (95-104°F), sprinkle 250g (8.8oz) 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 (9-18°F) 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 (18°F).
- It is recommended that juice / must be inoculated no lower than 18°C (64°F).
- It is recommended to use complex nutrition source, such as **Fermaid**.

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