ORIGIN AND APPLICATION

Suited to thin-skinned, low anthocyanin red grape varieties such as Nebbiolo, Pinot Noir and Barbera. For long aging, colour stability and structure.

Lalvin BRL97™ was selected as a result of a four year study by the University of Torino (Italy) whereby over 600 isolates of yeast were examined from the Barolo (North Italy) region. The objective was to select a yeast able to assist in protecting colour as well as enhance varietal characters in Nebbiolo wine.

Lalvin BRL97™ tends to contribute to colour stability hence it is recommended for grape varieties relatively low in anthocyanin, as well as reds destined for extended aging. The colour stability offered by Lalvin BRL97™ is due to low levels of β-glucosidase activity, which results in a low loss of anthocyanin fractions. Lalvin BRL97™ tends to add complexity, enhance mouthfeel and enhance varietal aromatic expression.

Recommended for Grenache, Nebbiolo, Pinot Noir, Barbera and Zinfandel.

MICROBIAL AND OENOLOGICAL PROPERTIES

- Red wines only.
- Saccharomyces cerevisiae var. cerevisiae
- Fermentation temperature: 17-29°C (63-84°F)
- Short lag phase and moderate fermentation vigour.
- Medium relative nitrogen demand (under controlled laboratory conditions)
- Very low production of H2S in low YAN conditions.
- Alcohol tolerance 16% v/v *subject to fermentation conditions.
- Competitive factor active.
- Medium production of foam.
INSTRUCTION FOR USE

Dosage Rate:
• 25g/L (2lb/1000gal) of Active Dried Yeast (this will provide an initial cell population of approximately $5 \times 10^6$ viable cells/mL)
• 30g/L (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®.

PACKAGING AND STORAGE
All Active Dried Yeast should be stored dry, best practice between 4-12°C (39-54°F) 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.