

ENOFORM® RP15™

ORIGIN AND APPLICATION

Enoferm RP15™ was selected from spontaneous Rockpile Shiraz fermentations, in Sonoma County, California.

Used in medium-full bodied reds where a rich, lush and balanced mouthfeel is required. Contributes a rich mid-palate structure. **Enoferm RP15™** enhances varietal fruit characters, red fruit and mineral notes. Rehydrating the yeast in Go-Ferm Protect Evolution™ tends to improve the aromatic / flavor profile of this yeast.

Good colour stabilisation is apparent when this yeast is used.

Used in medium-full bodied reds including Cabernet Sauvignon, Merlot, Shiraz and Zinfandel.



MICROBIAL AND OENOLOGICAL PROPERTIES

- Red wines only ○ ○ ●
- *Saccharomyces cerevisiae* var. *cerevisiae*
- Fermentation temperature limits: 20-30°C (68-86°F)
- Short lag phase and moderate fermentation vigour.
- Medium relative nitrogen demand (under controlled laboratory conditions)
- Low production of H₂S.
- Alcohol tolerance 17% v/v *subject to fermentation conditions.
- Moderate relative potential for SO₂ production.
- Competitive factor active.
- Low foam producer.
- Suggested varieties – Cabernet Sauvignon, Grenache, Merlot, Shiraz, Tempranillo and Zinfandel.

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®**.

PACKAGING AND STORAGE

Pack size is 500 g (17.6oz).
All Active Dried Yeast should be stored dry, best practice between 4-12°C (39-54°F) and the vacuum packaging should remain intact.

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