



*Selected from nature*

# T306™

*Saccharomyces cerevisiae var. cerevisiae*

## AROMATIC EXPRESSION AND COMPLEXITY

### APPLICATIONS

**ENOFERM T306™ promotes aromatic expression and complexity and contributes 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, mediumfull 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.

ENOFERM™

**LALLEMAND**

LALLEMAND OENOLOGY

## MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- White, rosé and red wines. Barrel fermentation possible.
- *Saccharomyces cerevisiae* var. *cerevisiae*
- Kill factor active
- Fermentation temperature limits: 15-30°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).
- High alcohol tolerance 14% v/v \*subject to fermentation conditions.
- Low relative potential for SO<sub>2</sub> production.
- MLF compatible. Suitable for yeast and bacteria co-inoculation.
- May produce some foam.
- Suggested varieties – Shiraz, Chardonnay, Chenin Blanc, Pinot Gris, Riesling and Semillon.

## INSTRUCTIONS FOR USE

**Dosage for rate :** 20 to 40 g/hL

1. Rehydrate the yeast in 10 times its weight in water (temperature between 35°C and 40°C).
2. Dissolve by gently stirring and wait for 20 minutes.
3. Add the must. The difference in temperature between the must to be inoculated and the rehydration medium should not be higher than 10°C (if necessary, acclimatise the temperature of the medium by slowly adding must).
4. The total rehydration time should not exceed 45 minutes.
5. It is crucial that a clean container is used to rehydrate the yeast.
6. Rehydration in must is not advisable.
7. In musts with high alcohol potential (> 13% v/v), the addition of a 20 g/hL dose of protector Go-Ferm Protect™ during rehydration is recommended.

## PACKAGING AND STORAGE

- Available in 500 g.
- Store in a cool dry place.
- To be used once opened.

Distributed by:

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