

ENOFERM™

ASSMANSHAUSEN *SACCHAROMYCES CEREVISIAE*

TECHNICAL INFORMATION

1. ORIGIN

- A German isolate originating from the culture collection of the Department of Biochemistry and Microbiology, Geisenheim Research Institute, Germany.
- A copy of the German isolate known as UCD-679 has been used to prepare ASSMANSHAUSEN active dried yeast.

2. MICROBIOLOGICAL PROPERTIES

- Classified as *Saccharomyces cerevisiae*.
- Killer activity absent.
- Slow to medium fermentation rate.
- Optimum fermentation temperature 20-30°C (68-86°F).
- Nutritional requirements and pH tolerance normal.

3. PHYSICAL PROPERTIES

- Low foam formation allowing maximum use of fermenter.
- Settles well allowing wine to be racked off compact lees.

4. OENOLOGICAL PROPERTIES

- ENOFERM ASSMANSHAUSEN produces low concentrations of the enzymes associated with color loss in red must fermentation.
- The slow, but steady fermentation rate of this yeast allows good color extraction from the skins during vinification of Pinot Noir.
- The sensory properties of wine made with ENOFERM ASSMANSHAUSEN are described as enhanced spiciness and fruit aroma.

- No tendency to produce hydrogen sulfide during fermentation.
- Analysis of California wines produced with this yeast give a range of 0.2-0.4 g/l volatile acid and low concentrations of sulfur dioxide binding compounds.
- Ferments to 14% (V/V).

5. APPLICATION

- Particularly suited to the fermentation of Pinot Noir and Zinfandel.

6. USAGE

- Use 25 grams of active dried yeast in 100 litres of juice, (2lb per 1000 gallons). This amount of yeast will supply a minimum of 5×10^6 viable yeast per ml which will ensure a short lag time, dominance of the fermentation over wild yeast and result in fermentation to dryness.
- Rehydrate the yeast by suspension in 5 times its weight of clean water initially at 40°C (104°F).
- Stir and allow to stand for 15 minutes.
- Mix rehydrated yeast with juice to be fermented to adjust temperature to 15-20°C (59-68°F).
- For red musts it is recommended that half the total dried yeast required in the ferment be rehydrated and added to the fermenter just prior to crushing. The remaining yeast should be rehydrated and added during crushing. This will ensure dominance of the ferment by the active dry yeast.

DANSTAR FERMENT

Postfach 58 • CH 6301 • Zug, Switzerland

Produced by: Lallemand Inc. • 1620 Prefontaine • Montreal, Quebec H1W2N8 Canada