

# ENOFERM™

## ICV D47

SACCHAROMYCES CEREVISIAE

### TECHNICAL INFORMATION

#### 1. ORIGIN

- Isolated from grapes grown in the Côtes du Rhône region in France by Dr. Delteil, Head of the Microbiology Department, ICV, Montpellier. ICV D47 was selected from 450 isolates collected between 1986-1990.

#### 2. MICROBIOLOGICAL PROPERTIES

- Classified as *Saccharomyces cerevisiae*.
- Killer activity present.
- Excellent dominance when inoculated into must containing high numbers of wild strains of *Saccharomyces cerevisiae*.
- Short lag time followed by a rapid and regular fermentation.
- Will tolerate a wide temperature range from 10-35°C (50°-95°F).
- Nutritional requirement normal, however nitrogen supplement may be required in grape juice obtained from vines grown in areas of low nitrogen nutrition

#### 3. PHYSICAL PROPERTIES

- Low foam formation.
- Yeast lees sediments well, forming a compact layer; wine clarifies to less than 100 NTU (Nephelometer turbidity units).

#### 4. OENOLOGICAL PROPERTIES

- Alcoholic fermentation to 14% (V/V).
- Volatile acid 0.2-0.4 g/l.
- Sulfur dioxide is not accumulated during fermentation and sulphur dioxide has been observed to decrease.
- Malolactic fermentation proceeds well in wine made with ICV D47.

- The sensory properties of the wine made with this yeast are described as having an enhanced flavor attributed to  $\beta$ -glucosidase activity.
- Wine made with this yeast has been shown to have enhanced mouthfeel which correlates to a higher content of specific polysaccharides.

#### 5. APPLICATION

- Recommended for use in making white and Rosé wines.
- Very good results achieved with barrel fermentation of Chardonnay.

#### 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  $5 \times 10^6$  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).
- Add temperature adjusted yeast suspension to juice to be fermented.
- It is recommended that white grape juice be inoculated at no lower than 15°C (59°F).
- When the yeast are actively fermenting temperature control can then be used to maintain the required rate of fermentation.

## DANSTAR FERMENT

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