ACTIVE DRY WINE YEAST

ENOFERM™

L2226

SACCHAROMYCES CEREVISIAE

TECHNICAL INFORMATION

1. ORIGIN

- Selected from the vineyards of Côtes du Rhône by the CICDRV. Used for the fermentation of red grape must in France, California, Italy and Australia. It is useful in restarting stuck fermentations.

2. MICROBIOLOGICAL PROPERTIES

- Classified as Saccharomyces cerevisiae.
- Killer factor present.
- Optimum fermentation temperature 15-28°C (59-82°F).

3. PHYSICAL PROPERTIES

- Produces a small amount of foam.
- Settles well at end of fermentation.

4. OENOLOGICAL PROPERTIES

- Alcohol tolerant and will complete fermentation up to 17% (V/V) alcohol.
- Will restart stuck fermentations with high alcohol content (see table).
- Neutral aroma contribution, but enhances flavor of red wine and also has good extraction of phenolic compounds. Respects the natural aroma and flavor of red varietals.
- Tolerant to sulfur dioxide; low production of acetic acid and sulfur dioxide binding compounds.
- Degrades a small amount of malic acid.

5. APPLICATION

- Used for the production of quality red wines.
- High tolerance to both sugar and alcohol hence finds use in fermenting high brix must to dryness.
- Can be used to restart stuck fermentations (see table).

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 $5x10^6$ 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 a 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.

	Analysis of stuck ferment	Analysis on completion
Ethanol %	13.35	13.90
Volatile acid g/l	0.53	0.59
pH	3.64	3.61
Residual sugar g/l	14.60	2.5
S02 Total mg/l	20	15

Inoculation of a stuck fermentation with L2226

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