ENOFERM™

SYR

SYRAH

TECHNICAL INFORMATION

1. ORIGIN

- Strain selected from the Côtes du Rhone by the SOEC microbiology department in cooperation with oenology laboratories of the Drôme Chamber of Agriculture and the University of Wine at Suze la Rousse, France.

2. MICROBIOLOGICAL PROPERTIES

- Species: *Saccharomyces cerevisiae* var. *cerevisiae.*
- Killer neutral. This strain implants very well and is not affected by the potential presence of indigenous killer strains.
- Alcohol tolerance: 16%.
- Fermentation temperature: 15 to 32°C (59 to 90°F).
- Fermentation kinetics: all tests have shown a rapid onset with regular and complete fermentation.

3. PHYSICAL PROPERTIES

- Foam production: fairly low.

4. ENOLOGICAL PROPERTIES

- Sugar/alcohol yield: 16.6g/l of sugar for 1% ethanol by volume.
- SO_2 production: none.
- H_2S production: none
- Production of volatile acidity: fairly low.
- Production of glycerol: high.

5. APPLICATION

- The Syrah strain has been evaluated in the best regions of the Rhône Valley such as Hermitage and Châteauneuf-du-Pape. It expresses all the aromatic potentials of the Syrah variety.
- The typical aromas of wines fermented with SYR have higher intensity than with other strains. Descriptors include berries, violets, cassis, grilled meat, pepper and floral aromas.
- SYR preserves acidity and leads to an optimal and stable extraction of color.
- Used for Syrah and Merlot.

6. USAGE

- Use 25 grams active dried yeast in 100 liters of juice (2 lbs/1000 gal).
- Rehydrate yeast in 5 times its weight in clean water, initially at 40°C (104°F).
- Stir and allow to stand for 15 minutes.
- Mix the rehydrated yeast with juice to be fermented to slowly adjust temperature to 15-20°C (59-68°F).
- When fermentation begins, use temperature control to maintain required rate of fermentation.

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