



Stimula™

Chenin blanc

Description

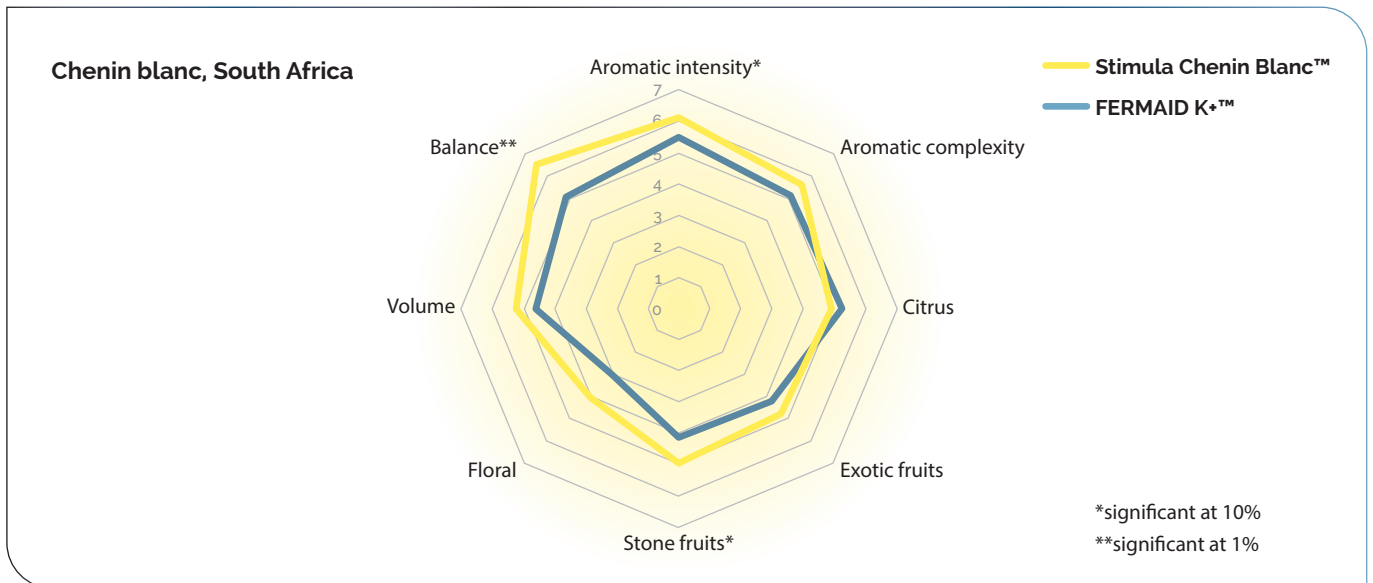
Stimula™ is a new range of 100% yeast autolysate products developed to supply the optimal levels of organic nitrogen sources and micronutrients such as vitamins and minerals in order to optimize yeast metabolism and to promote the aromatic profile of different grape varieties.

The addition of **Stimula Chenin Blanc™** at 1/3rd of the alcoholic fermentation (AF), will optimize yeast metabolism, increasing aroma biosynthesis and enhancing the typicality of Chenin blanc grape variety.

The well-balanced nutrition brought by **Stimula Chenin Blanc™** also reduces yeast stress throughout the alcoholic fermentation. Thus, it ensures a steady and reliable AF and secures good fruit expression.

Benefits and results

- Improves the aromatic intensity and complexity.
- Enhances stone fruits aromas and floral notes.
- Increases freshness, balance and fullness on the palate.



Sensorial analysis conducted by an expert panel (10 tasters). Comparative trial on a Chenin Blanc (South Africa): 20 g/hL FERMAID K+™ at 1/3rd of AF + 10 g/hL at mid-fermentation vs 40 g/hL **Stimula Chenin Blanc™** added at 1/3rd of AF.

Dosage and instructions for use

- **Stimula Chenin Blanc™** is a nutrient supplying highly available amino acids, peptides, vitamins and minerals.
- Recommended dosage is 40 g/hL added at 1/3rd of AF.
- **Stimula Chenin Blanc™** should be suspended with water (1 kg in 10 L water) and added immediately to the tank. If prepared in advance, re-suspend the product prior to its addition to the fermenter.

Must YAN*	Start of AF	1/3 rd of AF
> 200 mg/L		Stimula Chenin Blanc™ 40 g/hL
125-200 mg/L	FERMAID O™ 20 g/hL	Stimula Chenin Blanc™ 40 g/hL
< 125 mg/L	FERMAID K+™ 10-20 g/hL	Stimula Chenin Blanc™ 40 g/hL

*YAN: Yeast Assimilable Nitrogen

Packaging and storage

- 10 kg (10 x 1 kg boxes) in 10 kg box.
- Store in a cool dry place below 25°C.
- To be used once opened.

DISTRIBUTED BY:

Stimula™
Chenin blanc

This information herein is true and accurate to the best of our knowledge, however this data sheet is not to be considered as a guarantee expressed or implied or as a condition of sale of this product.

April 2023



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS



Visionary biological solutions - Being original is key to your success. At Lallemand Oenology, we apply our passion for innovation, maximize our skill in production and share our expertise, to select and develop natural microbiological solutions. Dedicated to the individuality of your wine, we support your originality, we cultivate our own.

www.lallemandwine.com