



LALVIN BRL97™

Saccharomyces cerevisiae

For long aging, color stability and structure

DESCRIPTION

LALVIN BRL97™ was selected from nature after a four-year study by the University of Torino from over 600 isolates from 31 wineries in the Barolo region (Italy). The objective was to select a yeast able to assist in protecting color as well as enhance varietal characters in Nebbiolo wine.



BENEFITS & RESULTS

LALVIN BRL97™ contributes to color stability and is recommended for grape varieties relatively low in anthocyanin, as well as reds destined for extended aging. The color stability offered by LALVIN BRL97™ is due to low levels of β -glucosidase activity, which results in a low loss of anthocyanin fractions.

LALVIN BRL97™ tends to add complexity, enhance mouthfeel and varietal aromatic expression.

- Due to its color preservation characteristics, this strain is recommended for grape varieties relatively low in anthocyanins as well as reds that will undergo long periods of aging.
- Enhances varietal characters and contributes to wine mouthfeel.
- It is recommended for Grenache, Nebbiolo, Pinot Noir, Barbera and Zinfandel.

PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*.
- Optimum fermentation temperature range: 17 to 29°C
- Alcohol tolerance up to 16% v/v
- Short lag phase
- Moderate fermentation rate
- Competitive ("Killer K2") factor active
- Medium nutritional requirement
- Compatible with malolactic wine bacteria.
- Low volatile acidity production
- Low H₂S production
- Medium foam formation
- Good glycerol producer

*subject to fermentation conditions

INSTRUCTIONS FOR OENOLOGICAL USE

Dosage rate:

- 25 g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5×10^6 viable cells/mL)
- 30 g/hL of Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid range

Procedure for 1000 L ferment.

1. Add 300 g of Go-Ferm Protect Evolution™ to 5 L of 40-43 °C clean, chlorine free water. Stir until an homogenous suspension free of lumps is achieved.
2. When the temperature of this suspension is between 35-40 °C, sprinkle 250 g of yeast slowly and evenly onto the surface of the water, whilst gently stirring. Ensure any clumps are dispersed.
3. Allow to stand for 20 minutes before further gently mixing.
4. Mix the rehydrated yeast with a little juice, gradually adjusting the yeast suspension temperature to within 5-10 °C of the juice/must temperature.
5. Inoculate into the must.

+ Notes:

- Steps 1-5 should be completed within 30 minutes.
- It is best to limit first juice/must volume addition to one tenth the yeast suspension volume and wait 10 minutes before the addition to juice.
- To minimize cold shock, ensure temperature changes are less than 10 °C.
- It is recommended that juice / must be inoculated no lower than 18 °C.
- It is recommended to use complex nutrition nitrogen source, such as either **Fermaid AT™** or **Fermaid O™**.

PACKAGING AND STORAGE

- Available in 500 g
- Store in a dry place at 4-11 °C
- To be used once opened

Distributed by:

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