



CROSS EVOLUTION™

Saccharomyces cerevisiae

Reveal the unique nature of your white and rosé wines

DESCRIPTION

CROSS EVOLUTION™ is the result of research by the Institute for Wine Biotechnology, Stellenbosch University, South Africa, supported by Lallemand. This is a natural cross hybrid between *Saccharomyces cerevisiae* wine yeasts.

CROSS EVOLUTION™ is particularly recommended for white and rosé wines where mouthfeel and high aromatic intensity (including ester production) are sought.



BENEFITS & RESULTS

CROSS EVOLUTION™ results in an increased mouthfeel, high aromatic intensity, fresh fruit and floral characters. It shows good balance between volume and acidity. The use of CROSS EVOLUTION™ in Sauvignon Blanc results in a good balance between vegetal notes and distinctive fruity aromas. It is suited to a range of varieties for white and rosé including Chardonnay, Chenin Blanc, Gewürztraminer, Pinot Gris, Sauvignon Blanc and Viognier.

PROPERTIES

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Fermentation temperature: 14-20°C
- Moderate and steady fermentation vigour
- Low relative nitrogen demand
- Alcohol tolerance 15% v/v
- Low relative potential for SO₂ production.
- High glycerol production.
- Killer factor active.
- Medium foam producer.

YSEO™
PROCESS
Research in collaboration
with Washington State University

YSEO™ signifies Yeast Security and Sensory Optimization, a unique Lallemand yeast production process to help overcome demanding fermentation conditions.

YSEO™ improves the reliability of alcoholic fermentation by improving yeast quality and performance and reduces the risk of sensory deviation even under difficult conditions. YSEO™ yeasts are 100% natural and non-GMO.

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 5L 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:

LALLEMAND AUSTRALIA

23-25 Erudina Ave,
Edwardstown, SA, 5039
australiaoffice@lallemand.com
+61 8 8276 1200

The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. May 2024.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS



LALLEMAND OENOLOGY
Original by culture