



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 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

a. Rehydration without yeast protectant

Dosage rate: 20 to 40 g/hL

1. Rehydrate the yeast in 10 times its weight in water (temperature between 35°C and 40°C).
2. Resuspend the yeast by gently stirring and wait for 20 minutes.
3. Mix the rehydrated yeast with a little juice/must, gradually adjusting the yeast suspension temperature to within 5-10°C of the juice/must temperature.
4. Inoculate into the must.

b. Rehydration with a yeast protectant

In musts with high alcohol potential (> 13% v/v), with low turbidity (< 80 NTU) or other challenging conditions, the use of one of our GO-FERM™ products (yeast protectant) during yeast rehydration is recommended. Follow rehydration instructions according to the selected GO-FERM™ product.

Notes:

The total rehydration time should not exceed 45 minutes.

It is crucial that a clean container is used to rehydrate the yeast.

Rehydration directly in must is generally not advisable.

Ensure yeast nutrition is appropriately managed during fermentation.

PACKAGING AND STORAGE

- Available in 500g and 10kg
- Store in a cool dry place
- To be used once opened

Distributed by:

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. January 2022.



WINE
YEASTS



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NUTRIENTS
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