



LALVIN CY3079™

Saccharomyces cerevisiae

The yeast for Premium Chardonnay with complexity and roundness

DESCRIPTION

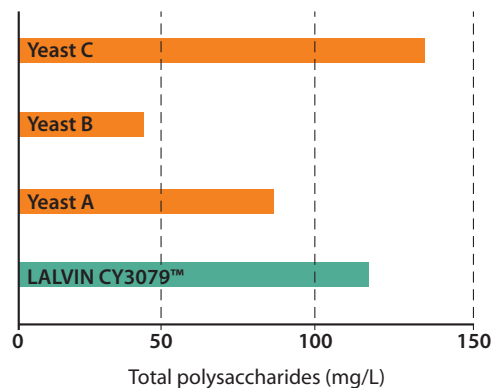
LALVIN CY3079™ has been selected by the B.I.V.B (Bureau Interprofessionnel des Vins de Bourgogne) during the 1990-1991 vintages for the quality potential and the aromatic expression of Chardonnay on Burgundian soils. LALVIN CY3079™ is the reference yeast for premium barrel-fermented Chardonnay.

This yeast is a steady fermenter that tends to slow down considerably towards the end of fermentation, which can be desirable for extended lees contact.



BENEFITS & RESULTS

LALVIN CY3079™ respects the varietal character of the grape. Due to its tendency to undergo early onset autolysis, it contributes characters described as fresh butter, toasted bread, honey, hazelnut, vanilla or almond when left on lees, and results in a wine with complexity and mouthfeel, often described as a smooth and creamy texture. The release of polysaccharides from the yeast during autolysis tends to contribute to mouthfeel, increasing the roundness and weight of the palate. Soil type and the climatic conditions of the vineyard (cool or hot climates) influence the aroma observed.



Release of total polysaccharides by different yeasts during alcoholic fermentation.

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.

- PROPERTIES***
- *Saccharomyces cerevisiae* var. *cerevisiae*
 - Optimum fermentation temperature range: 15 to 25°C
 - Alcohol tolerance up to 15% v/v
 - Short to moderate lag phase
 - Moderate fermentation rate
 - Competitive ("Killer K2") factor sensitive
 - High relative nutritional requirement
 - Low production of volatile acidity
 - Medium SO₂ production
 - Compatible with malolactic wine bacteria
 - Low foam formation

*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 x10⁶ 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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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. February 2023.



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