



# LALVIN ICV D21™

*Saccharomyces cerevisiae*

For the fermentation of warm and hot climate grapes, low in acidity  
Contributes an intense front to, mid-palate tannin structure  
and higher color stability

## DESCRIPTION

LALVIN ICV D21™ was isolated in 1999 from Pic Saint Loup Languedoc region during the ICV's Natural Microflora Observatory and Conservatory program. LALVIN ICV D21™ was selected for its ability to ferment wines with high color stability and palate structure. Unlike most wine yeast, LALVIN ICV D21™ contributes to higher acidity, bringing freshness to wines.



## BENEFITS & RESULTS

LALVIN ICV D21™ releases polyphenol-reactive polysaccharides. Those polysaccharides contribute to a round and mid-palate intensity. These attributes tend to reduce the expression of cooked jam characters in highly mature and concentrated wines from Cabernet Sauvignon, Merlot, Shiraz, Barbera and Nebbiolo. It contributes to a stable aromatic profile with significant floral and fruity volatile compounds biosynthesis ( $\beta$ -ionone, ethyl hexanoate).

This yeast can also reduce the expression of herbaceous characters, particularly in Cabernet Sauvignon. When blended with wines fermented with LALVIN ICV D254™ and LALVIN ICV D80™, LALVIN ICV D21™ brings freshness, sustained intense fruit and lively sensations beginning in the front palate and carrying through the finish.

The fermentation kinetics of LALVIN ICV D21™ are very strong, even in low nutrient musts and high temperatures. This yeast can also be used in ripe white grapes / barrel fermentation where the development of fresh fruit aromas, acidity and volume are desired. Rosé wines fermented with LALVIN ICV D21™ have enhanced red fruit, volume and balance.



## PROPERTIES\*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimum fermentation temperature range: 15 to 28 °C
- Alcohol tolerance up to 16%
- Moderate fermentation rate
- Competitive ("Killer K2") factor active
- Low relative nutritional requirement
- Compatible with malolactic wine bacteria
- Acceptable volatile acidity production
- Low SO<sub>2</sub> production
- Low H<sub>2</sub>S production
- 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 x10<sup>6</sup> 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:

### LALLEMAND AUSTRALIA

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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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YEASTS



WINE  
BACTERIA



NUTRIENTS  
/PROTECTORS



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