



# ENOFERM M2™

*Saccharomyces cerevisiae*

Respects varietal characters, an all-rounder  
for white and red wines

## DESCRIPTION

ENOFERM M2™ was isolated from nature in Stellenbosch, South Africa and is from the Massey University culture collection (New Zealand), Culture No. M182.



## BENEFITS & RESULTS

- A general-purpose yeast for both white and red wine production. Neutral aroma production allows varietal character expression. In white wines, it can contribute significant mouthfeel, not attributed to glycerol production.
- ENOFERM M2™ has a moderate production of succinic acid. However, winery feedback has revealed that it can, under certain conditions (currently unknown), produce high levels of succinic acid.

## PROPERTIES\*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimum fermentation temperature range: 15 – 30 °C
- Alcohol tolerance up to 15% v/v
- Moderate fermentation rate – temperature control may be important
- Competitive ("Killer K2") factor active
- Medium to high nutritional requirement. Complex or organic fermentation nutrition is recommended
- Compatible with malolactic bacteria
- Low relative potential for SO<sub>2</sub> production
- Low production of H<sub>2</sub>S
- Low foam formation
- Yeast forms compact lees at end of fermentation

\*subject to fermentation conditions

## INSTRUCTIONS FOR OENOLOGICAL USE

### A. Rehydration without yeast protector

**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 protector

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 (wine yeast protector) 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 500 g and 10 kg
- 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. February 2023.



WINE  
YEASTS



WINE  
BACTERIA



NUTRIENTS  
/PROTECTORS



SPECIFIC  
YEAST DERIVATIVES



ENZYMES



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