



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 SO₂ production
- Low production of H₂S
- Low foam formation
- Yeast forms compact lees at end of fermentation

*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 5×10^6 viable cells/mL)
- 30 g/hL of Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid™ range

Procedure for 1000L ferment.

1. Add 300 g of Go-Ferm Protect Evolution™ to 5 L of 40-43 °C clean, chlorine free water. Stir until a 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. May 2024.



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YEASTS



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