

# LALVIN R2™

*Saccharomyces cerevisiae*

## Varietal and ester expression for fruity and intense white wines

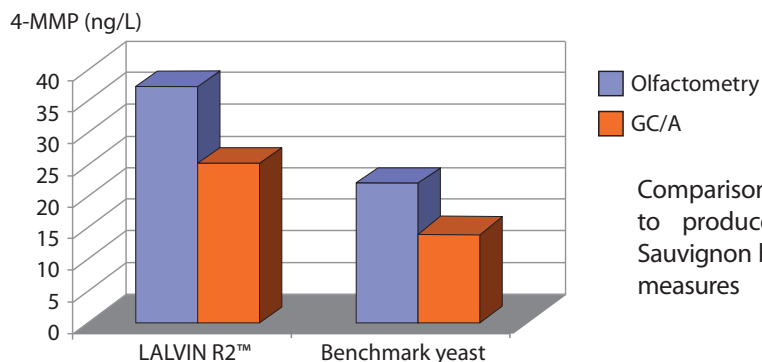
### DESCRIPTION

LALVIN R2™ was isolated in the Sauternes region of Bordeaux by Brian Croser of South Australia then characterized by the Australian Wine Research Institute in Adelaide (Australia).



### BENEFITS & RESULTS

LALVIN R2™ has high  $\beta$ -glucosidase activity which, will enhance the expression of terpene aromas. This yeast is therefore used for varieties such as Muscat and Riesling, where varietal terpenes are high. LALVIN R2™ also produces a range of higher alcohols and fruit esters which also contribute to a 'fruity' aroma. In fact, juices with adequate to high levels of 'organic nitrogen ( $\alpha$ -amino acids) will stimulate the production of esters giving very fruity wines. LALVIN R2™ is also recommended for Sauvignon Blanc given its ability to reveal some thiol aromas. Given its impact on enhancing aromatic expression it is used to ferment juice from grapes of natural low varietal character such as Sultana and Chenin Blanc. The ester production makes it ideal to use for early consumption wines. LALVIN R2™ has excellent cold temperature tolerance and will ferment as low as 5 °C. This yeast is sensitive to low nutrient status; hence it is highly recommended to use a GO-FERM™ product (Yeast Rehydration Product) and a complex fermentation nutrient.



Comparison between LALVIN R2™ and a control yeast to produce 4 methyl-mercaptopentane (Ormières). Sauvignon blanc, from Limoux. Olfactometrical and physical measures

The 4MMP is one of the important aroma impact compounds of Sauvignon blanc. Its aroma is similar to the blackcurrant and box tree.



- PROPERTIES\***
- *Saccharomyces cerevisiae Gal-* (ex var. *bayanus*)
  - Wide range of temperatures for fermentation including low temperatures (even lower than 10 °C)
  - Alcohol tolerance up to 16% v/v
  - Moderate fermentation rate
  - Competitive ("Killer K2") factor active
  - Short lag phase
  - Average nutritional requirement
  - Low production of volatile acidity: <0.2 g/L (eq H<sub>2</sub>SO<sub>4</sub>)
  - Low SO<sub>2</sub> production
  - Low H<sub>2</sub>S production
  - Low foam production
- \*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. March 2023.



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YEASTS



WINE  
BACTERIA



NUTRIENTS  
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Original by culture