

# LALVIN RHÔNE 4600™

*Saccharomyces cerevisiae*

Finesse and harmony for whites and rosés

## DESCRIPTION

LALVIN RHÔNE 4600™ was selected by Inter-Rhone (professional association of the wines from the Cotes du Rhone area) from Viognier must, after a three-year study of yeasts adapted to the fermentation of fruit forward, elegant white and rosé wines.

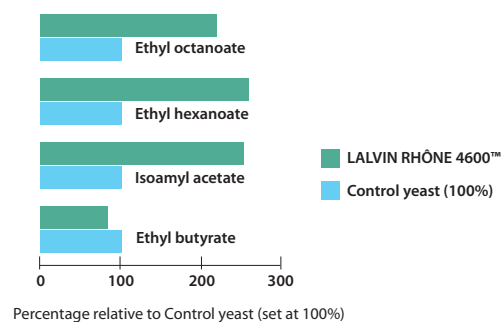


## BENEFITS & RESULTS

This yeast produces a high level of fatty acid ethyl esters, which tend to promote aromatic compounds described as apricot and tropical fruit. When fermented at cool temperatures, (13.5°C), these esters can be present well above sensory thresholds. LALVIN RHÔNE 4600™ is a high polysaccharide producer hence promotes a round, full mouthfeel and wines tend to be described as 'having good weight'. This roundness helps to diminish bitterness perceptions. LALVIN RHÔNE 4600™ is an excellent choice for Rhône white varieties (such as Marsanne, Roussane, Viognier and Chardonnay). It can bring complexity and light aromatic ester notes which can be a good blending option in Sauvignon Blanc or Semillon.

### Winery trial

Grape variety: 2003 Marsanne (volatile acidity 0.23; 13.8% vol.)



#### Ester production (18°C):

- Ethyl hexanoate (pineapple aroma) content up to 10 times above the sensory threshold in wines.
- Ethyl octanoate (apricot aroma) content up to twice above the sensory threshold in wines.
- Isoamyl acetate content 3 times above the sensory threshold in wines.

- PROPERTIES\***
- *Saccharomyces cerevisiae* var. *cerevisiae*
  - Optimum fermentation temperature range: 13-22°C
  - Alcohol tolerance: up to 15% v/v
  - Moderate fermentation rate
  - Competitive ("Killer K2") factor active
  - Low nutritional requirement
  - Short lag phase
  - High glycerol production
  - Low VA production.
  - Low SO<sub>2</sub> production
  - Compatible with malolactic wine bacteria
- \*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 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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