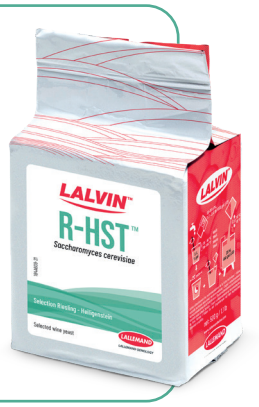
Wine yeast
selected from nature

LALVIN R-HST™

Saccharomyces cerevisiae

For flavor rich, cool climate white wine production

DESCRIPTION



The yeast LALVIN R-HST™ (Riesling Heiligenstein) was selected from Riesling grapes from the prestigious Heiligenstein region, near the Donau Valley, on the Western side of Vienna (Austria). It was selected for its excellent oenological properties when fermenting Riesling grapes.

BENEFITS & RESULTS

With appropriate nutrition LALVIN R-HST™ enhances fresh varietal characters producing crisp citrus, lime, floral and mineral notes. It also contributes to mouthfeel and palate weight. This yeast is known for its contribution to overall complexity and elegance. The implantation and dominance qualities of this yeast are excellent even in musts containing a high level of indigenous populations.

PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimum fermentation temperature range: 10-30 °C*
- Alcohol tolerance up to 15% v/v
- Very short lag phase
- Moderate fermentation rate
- Competitive ("Killer K2") factor active
- Medium relative nutritional requirement
- Low SO_2 production
- Low foam producer

**subject to fermentation conditions*

INSTRUCTIONS FOR OENOLOGICAL USE

Dosage rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5 x10^6 viable cells/mL)
- 30g/hL of Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid range

Procedure for 1000L ferment.

1. Add 300g of Go-Ferm Protect Evolution™ to 5L 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 250g 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 and 10 kg
- Store in a dry place at 4-11 °C
- To be used once opened

Distributed by:

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