



ENOFERM RP15™

Saccharomyces cerevisiae

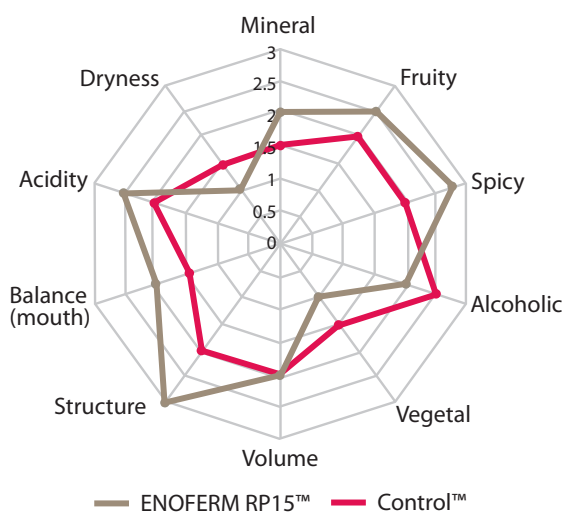
For flavor richness and mineral aromatic notes
in concentrated reds

DESCRIPTION

ENOFERM RP15™ yeast was selected from spontaneous Rockpile Syrah fermentations. This California isolate is used in concentrated reds, particularly Syrah, Zinfandel, Cabernet Sauvignon and Merlot where a moderate fermentation rate is desired for rich, lush, balanced mouthfeel and full-bodied wines.



BENEFITS & RESULTS



Harvest 2008 – Syrah - Castilla La Mancha - High quality grapes (hot climate) - pH: 3.56 - ABV: 15.8%. : Tasting results five months after fermentation

Contributes a rich mid-palate structure. ENOFERM RP15™ enhances varietal fruit characters, red fruit, and mineral notes. Good color stabilization is apparent when this yeast is used.

ENOFERM RP15™ has a moderate nitrogen demand and promotes varietal flavor and red fruit with mineral aromatic note development when carefully rehydrated using a GO-FERM™ product.

Sensory profile



PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimum fermentation temperature range: 20 to 30 °C
- Alcohol tolerance up to 17% v/v
- Moderate fermentation rate
- Competitive ("Killer K2") factor active
- Moderate nutritional requirement
- Compatible with malolactic wine bacteria
- Low to moderate production of SO₂
- Very short lag phase
- Low production of H₂S
- Good color stabilization of red fermentations
- In stressful conditions such as low nitrogen content, an increase of VA could be observed
- Good nutrition management is recommended

*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 x10⁶ viable cells/mL)
- 30 g/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 5 L 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 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:

LALLEMAND AUSTRALIA

23-25 Erudina Ave,
Edwardstown, SA, 5039
australiaoffice@lallemand.com
+61 8 8276 1200

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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