



# ENOFERM SIMI WHITE™

*Saccharomyces cerevisiae*

For fruity whites and rosés with creamy texture

## DESCRIPTION

A natural French isolate deposited in the Pasteur Institute culture collection. This yeast was introduced in the Californian wine industry and eventually included in the UC Davis culture collection as UCD-713. ENOFERM SIMI WHITE™ is prepared by Lallemand for SIMI Winery and made available for world wine production.



## BENEFITS & RESULTS

Used in the production of white wines, in particular Chenin Blanc and Riesling. Also known for its aroma and flavor in Chardonnay, where it contributes creamy fruit characters. When high esters and fruity character are desirable, it is recommended to use STIMULA™ CHARDONNAY nutrition. ENOFERM SIMI WHITE™ is highly affected by nutrient composition in the must, hence careful nutrient fermentation management is essential. It is highly recommended to rehydrate the yeast with a GO-FERM™ product.

## PROPERTIES\*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimum fermentation temperature range: 15–30 °C
- Alcohol tolerance up to 14% v/v
- Competitive ("Killer K2") factor active
- Medium nutritional requirement
- Low volatile acid production
- Tendency to foam is variable. Not recommended for barrel fermentation unless evaluated for foaming under individual winery conditions
- Settles out well leaving a wine of low turbidity

\*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  $5 \times 10^6$  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:

### 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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YEASTS



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NUTRIENTS  
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Original by culture