



# 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

### 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
- 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. February 2023.



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YEASTS



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BACTERIA



NUTRIENTS  
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