



UVAFERM SVG™

Saccharomyces cerevisiae

For classical Sauvignon blanc wines

DESCRIPTION

The Institut Technique du Vin in collaboration with Lallemand selected UVAFERM SVG™ from the Loire Valley, specifically to complement typical Sauvignon Blanc varietal character whilst displaying good fermentation kinetics.



BENEFITS & RESULTS

UVAFERM SVG™ is particularly suited to cool climate fruit. It tends to significantly enhance the wine's aroma and flavor. It can exhibit some estery and savoury notes immediately after fermentation. This yeast can metabolize approximately 25% of the malic acid which can help lower wine acidity. In tastings of Sancerre and Pouilly Fume wines fermented with different yeast strains, UVAFERM SVG™ fermented wines scored higher than those fermented with other yeasts commonly used for Sauvignon blanc. These wines were described as having more intensity and balance of mineral, citrus and spicy notes. As well as Sauvignon blanc, UVAFERM SVG™ is also recommended for aromatic white varieties such as Riesling or Pinot gris.

PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimum fermentation temperature range: 16 – 25 °C
- Alcohol tolerance up to 15.5% v/v
- Moderate fermentation rate
- Competitive factor ("Killer K2") positive
- Short lag phase
- Medium nutritional requirement
- Average requirements in O₂
- Low production of volatile acidity
- Low SO₂ production
- Low H₂S production
- Low foam production

*subject to fermentation conditions

YSEO™
PROCESS
Research in collaboration
with Washington State University

YSEO™ signifies Yeast Security and Sensory Optimization, a unique Lallemand yeast production process to help overcome demanding fermentation conditions.

YSEO™ improves the reliability of alcoholic fermentation by improving yeast quality and performance and reduces the risk of sensory deviation even under difficult conditions. YSEO™ yeasts are 100% natural and non-GMO.

LALLEMAND

LALLEMAND OENOLOGY

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:

C.A.L LTD
3-34 Mihini Road,
Henderson, Auckland 0610
john@cal.org.nz | www.cal.org.nz
+64 21 505 331

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. July 2023.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS

