ENOFERM SYRAH™

Saccharomyces cerevisiae

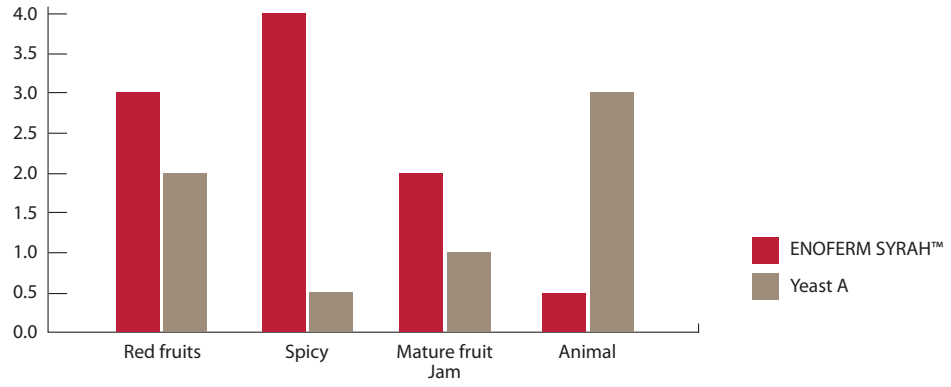
Reliable fermenter for Syrah and Merlot

DESCRIPTION

ENOFERM SYRAH™ is a natural isolate yeast from the Côtes du Rhône, selected by the Martin Vialatte microbiology department in cooperation with oenology laboratories of the Drome Chamber of Agriculture and Suze-la-Rousse, France.

BENEFITS & RESULTS

Suited for Syrah, Merlot, Carignan, Barbera, Nebbiolo and Sangiovese, ENOFERM SYRAH™ generally offers good mouthfeel and stable color extraction. Tends to produce high levels of β-damascenone, which promotes violet and red fruit aromas. Generally, enhances and respects varietal character. It is a high glycerol producer, hence contributes a round palate structure. ENOFERM SYRAH™ has medium nitrogen demand and has a tendency to produce H_2S under low YAN conditions, hence rehydration with a GO-FERM™ product and respectful nutrient management will give optimum results.



Sensory effect in Syrah

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.

PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimum fermentation temperature range: 15 to 32 °C
- Alcohol tolerance up to 16% v/v
- Moderate fermentation rate
- Competitive ("Killer K2") factor active
- Medium nutritional requirement
- Compatible with malolactic wine bacteria
- Short lag phase
- Very low volatile acidity production
- Low SO_2 production
- Low H_2S production
- High glycerol producer
- Low foam formation
- Good nutrition management is recommended

**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 and 10 kg
- Store in a cool dry place
- To be used once opened

Distributed by: