



ENOFERM SYRAH™

Saccharomyces cerevisiae

Reliable fermenter for Syrah and Merlot

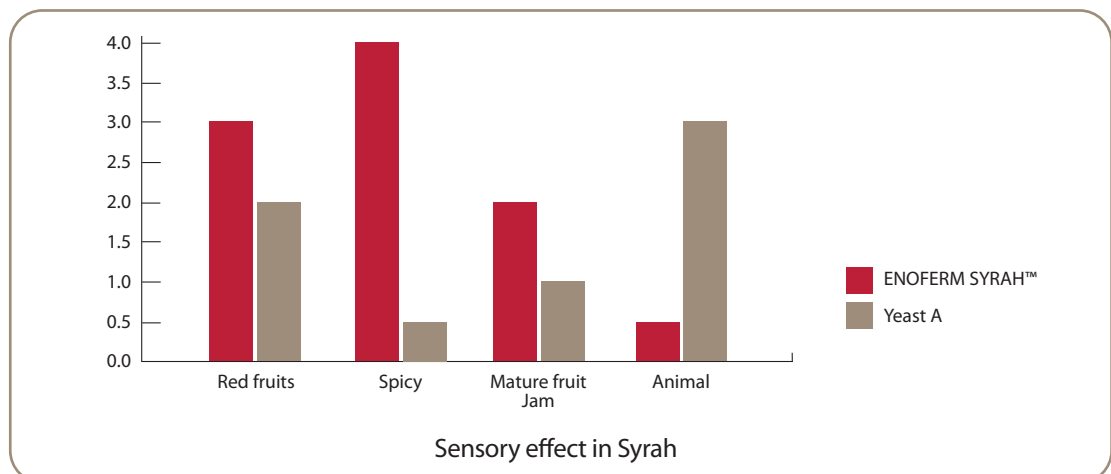
DESCRIPTION

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 H₂S under low YAN conditions, hence rehydration with a GO-FERM™ product and respectful nutrient management will give optimum results.



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 SO₂ production
- Low H₂S production
- High glycerol producer
- Low foam formation
- 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 300 g 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:

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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.



WINE
YEASTS



WINE
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NUTRIENTS
/PROTECTORS



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LALLEMAND OENOLOGY

Original by culture