ENOFERM T306™

Saccharomyces cerevisiae

Aromatic expression and complexity

DESCRIPTION

ENOFERM T306™ is a yeast isolated from fermentations of Pinot Noir at Tyrrells Vineyards, Hunter Valley, NSW, Australia.

BENEFITS & RESULTS

ENOFERM T306™ promotes aromatic expression and complexity. Fermentation aromas have been described as exotic/tropical fruit and pineapple with underlying complexity. Its applications include adding aromatic expression in weak intensity fruit and tends to lift "sweet" fruit characters in white grape varieties.

Used in the following wine styles: aromatic, fresh fruit driven white styles, medium-full bodied whites showing fruit flavor richness, complexity, and mouthfeel. Early release white wines and medium bodied reds.

Recommended varieties include Shiraz, Pinot Noir, Chardonnay, Chenin Blanc, Pinot Gris, Riesling and Semillon.

Given it has medium-high nutrient demands and is sensitivity to its environment, it is highly recommended to use a GO-FERM™ product and a FERMAID™ fermentation nutrient.

PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimal fermentation temperature range: 15-30 °C*.
- Alcohol tolerance up to 14% v/v
- Competitive ("Killer K2") factor active
- Medium-high nutritional requirement
- Compatible with malolactic wine bacteria
- Low solid must (low turbidity juices) may result in sluggish fermentations
- Short lag phase
- Moderate fermentation rate
- Low relative potential for SO_2 production
- May produce some foam

**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 x10^6 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 5L 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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