



ENOFERM CSM™

Saccharomyces cerevisiae var. cerevisiae

To reduce herbaceous characters from under ripe fruit

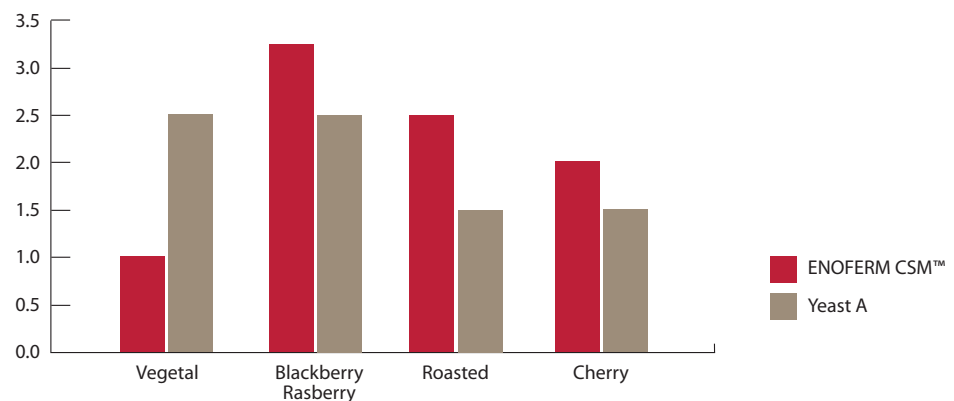
DESCRIPTION

ENOFERM CSM™ was selected by the Institut Technique de la Vigne et du Vin (ITV) of Bordeaux in cooperation with the Conseil Interprofessionnel du Vin de Bordeaux for the fermentation of Cabernet-Sauvignon, Cabernet Franc and Merlot.



BENEFITS & RESULTS

ENOFERM CSM™ favours color and phenolic extraction. The resulting phenolics tend to be smooth, round and elegant. The yeast promotes intense aromatic profiles, predominately of berries, spices and licorice. In cooler climate Cabernets (or fruit that has been picked before optimal flavour maturity) ENOFERM CSM™ can help reduce the expression (mask) vegetal aromas and flavors, hence promoting varietal fruit expression.



Sensory effect in Cabernet Sauvignon

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 14.5 v/v
- Moderate fermentation vigour
- Competitive ("Killer K2") factor active
- High nutritional requirement
- Compatible with wine malolactic bacteria
- Low SO₂ and no H₂S production provided an adequate balance of nutrients are available
- Short lag phase
- Low malic acid consumption
- Moderate foam formation
- The use of rehydration protectant and 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
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



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LALLEMAND OENOLOGY

Original by culture