

LALVIN ICV OKAY™

Saccharomyces cerevisiae

For fresh, aromatic and clean rosé, white and red wines
Low to no SO₂, H₂S and acetaldehyde production

DESCRIPTION

LALVIN ICV OKAY™ was selected during a PhD project using an innovative approach for the identification of a new mechanism responsible for the control of SO₂ and H₂S production by wine yeast. A genetic study identified the molecular basis of these properties. Innovative QTL marker-assisted selection techniques were used by Lallemand Oenology and the ICV Group (Institut Coopératif du Vin) in collaboration with INRAe and Sup' Agro Montpellier (France), to select Lalvin ICV OKAY™.

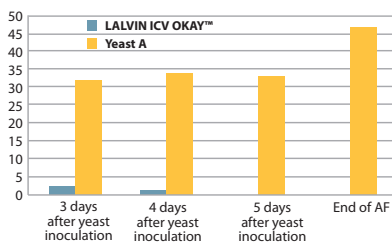
Selection method Patented (EP2807247) by INRAe.



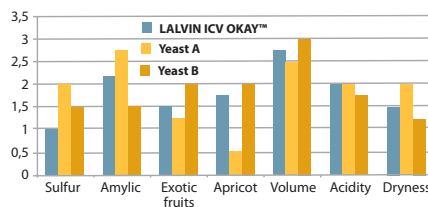
BENEFITS & RESULTS

LALVIN ICV OKAY™ offers excellent and reliable fermentation security under a broad range of winemaking conditions. LALVIN ICV OKAY™ exhibits a special ability to produce very low to no levels of SO₂ and sulfur off flavors including H₂S. It's very low to no acetaldehyde production will be a good asset to stabilize most wines with moderate SO₂ levels. For fresh aromatic rosé, white and red wines, LALVIN ICV OKAY™ is the ideal choice as it produces very low levels of volatile acidity. It tends to contribute good fruit intensity.

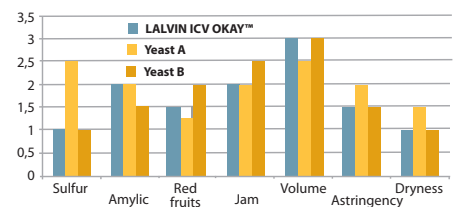
Total SO₂ produced during AF (mg/L)
Syrah rosé (results from INRA Pech Rouge-France)



Sensory Profile of 3 ICV yeasts
Grenache noir for rosé – R&D ICV



Sensory Profile of 3 ICV yeasts
Merlot – R&D ICV



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: 12 to 30 °C
 - Alcohol tolerance up to 16% v/v
 - Very short lag phase
 - Steady fermentation rate
 - Competitive ("Killer K2") factor active
 - Low relative nutritional requirement
 - Low volatile acidity production
 - Very low to no SO₂ production
 - Low H₂S production
 - Compatible with malolactic wine bacteria
 - Very low acetaldehyde production
- *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)

Procedure for 1000 L 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:

LALLEMAND AUSTRALIA

23-25 Erudina Ave,
Edwardstown, SA, 5039
australiaoffice@lallemand.com
+61 8 8276 1200

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.

This yeast has been selected using a QTL (Quantitative Trait Locus) approach resulting from a collaborative research project with INRAE.

The PhD thesis "Identification of the molecular basis of technological properties of wine yeast" (Jessica Noble, Advisor: Bruno Blondin, 2011) resulted in the development of an innovative selection technique for yeast which produces very low to no levels of SO₂, H₂S and acetaldehyde. This work resulted in a patent application filled by INRAE: "Method of control of the production of sulfites, hydrogen sulfur and acetaldehyde by yeasts (Variants MET₂ / SKP₂)". This QTL mapping and backcrossing method were applied to select this yeast. Selection method Patented (EP2807247) by INRAE.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
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ENZYMES



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