Wine yeast
selected from nature

LALVIN SENSY™

Saccharomyces cerevisiae

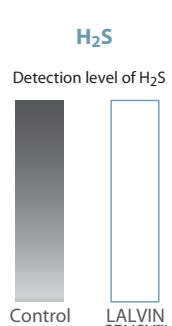
A new generation of wine yeast to express the sensory potential of varietal white wines

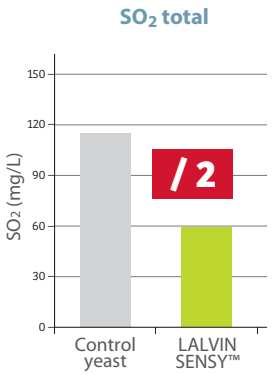
DESCRIPTION

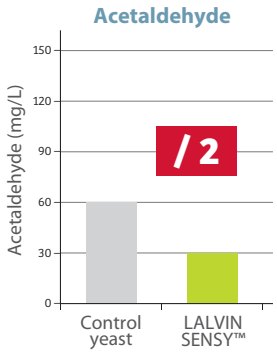
The selection of LALVIN SENSY™ was made possible through a collaborative study between the ICV Group, Lallemand Oenology, SupAgro and INRAe Montpellier (France). Using the QTL technique (Quantitative Trait Locus) has enabled the development of an innovative selection technique for yeast strains which produce low levels of SO_2, H_2S and acetaldehyde. H_2S confers negative aroma attributes to wine. It can be considered as a real issue especially for varietal white wine, as it generates unacceptable quality losses and masks aroma flavor. LALVIN SENSY™ will produce no or very little H_2S which is a great advantage to express varietal aroma from white grape varieties. The low acetaldehyde production by LALVIN SENSY™ helps to moderate SO_2 use.

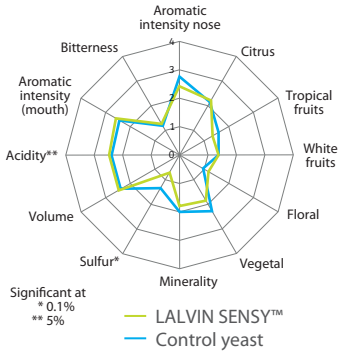
BENEFITS & RESULTS

LALVIN SENSY™ produces a moderate level of fermentative aroma and very low level of H_2S, respecting the varietal aromas of the grape variety. LALVIN SENSY™ gives more open wines whereas fermented with some other yeast the wine can exhibit reductive notes. LALVIN SENSY™ has the capacity to enhance mouthfeel structure as well.









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.

LALLEMAND
LALLEMAND OENOLOGY

PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimum fermentation temperature range: 12 to 18 °C
- Alcohol tolerance up to 14.5% v/v
- Moderate fermentation rate
- Competitive ("Killer K2") factor active
- Very good implantation
- Very short lag phase
- Low nutritional requirement
- Low H_2S regardless of fermentation conditions
- Very low SO_2 production
- Low volatile acidity production (< 0.35 g/L)
- 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 x10^6 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:

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