

LALVIN MSB™

Saccharomyces cerevisiae

Marlborough Sauvignon Blanc: Yeast to reveal varietal characters

DESCRIPTION

LALVIN MSB™ was isolated from the Marlborough region (New Zealand). LALVIN MSB™ was specifically selected from several isolates for its fermentation performance and ability to respect Sauvignon Blanc varietal character.



BENEFITS & RESULTS

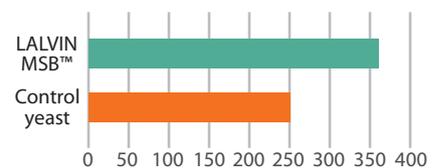
Winery trials have consistently demonstrated that LALVIN MSB™ produces elegant and balanced Sauvignon Blanc wines with tropical notes, zesty grapefruit, spicy with lemon pith flavors and lovely fruit weight. This well-balanced fruity thiol production is accompanied with excellent mouthfeel perception in the wines fermented with LALVIN MSB™.

Wines fermented with LALVIN MSB™ show a well-balanced sensory profile between these different aroma families.

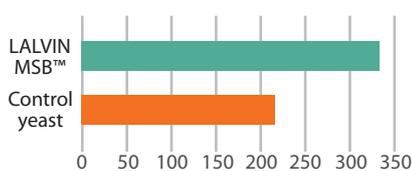
CITRUS



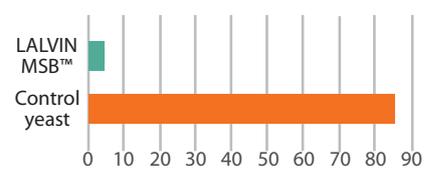
TROPICAL FRUITS



WHITE FRUITS



VEGETAL THIOLIC PERCEPTION



Aromas index based on Odor Activity Value • Sauvignon Blanc (Val de Loire, France)

Initial sugar content = 220 g/L • Initial YAN = 110 mg/L • TA = 6.28 g/L (TH₂) • pH = 3.18 - Free SO₂ < 5 mg/L • Total SO₂ - 22 mg/L

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*
 - Optimum fermentation temperature range: > 14 °C
 - Alcohol tolerance up to 14.5% v/v
 - Steady and moderate fermentation rate
 - Competitive ("Killer K2") factor active

- Medium relative nutritional requirement
- Low SO₂ production
- Low H₂S production
- Suggested varieties – Sauvignon Blanc - Chenin Blanc

**subject to fermentation conditions*

INSTRUCTIONS FOR OENOLOGICAL USE

A. Rehydration without yeast protector

Dosage rate: 20 to 40 g/hL

1. Rehydrate the yeast in 10 times its weight in water (temperature between 35 °C and 40 °C).
2. Resuspend the yeast by gently stirring and wait for 20 minutes.
3. Mix the rehydrated yeast with a little juice/must, gradually adjusting the yeast suspension temperature to within 5-10 °C of the juice/must temperature.
4. Inoculate into the must.

B. Rehydration with a yeast protector

In musts with high alcohol potential (> 13% v/v), with low turbidity (< 80 NTU) or other challenging conditions, the use of one of our GO-FERM™ products (wine yeast protector) during yeast rehydration is recommended. Follow rehydration instructions according to the selected GO-FERM™ product.

+ Notes:

The total rehydration time should not exceed 45 minutes. It is crucial that a clean container is used to rehydrate the yeast. Rehydration directly in must is generally not advisable. Ensure yeast nutrition is appropriately managed during fermentation.

PACKAGING AND STORAGE

- Available in 500 g
- Store in a cool dry place
- To be used once opened

Distributed by:

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. February 2023.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS



LALLEMAND OENOLOGY

Original by culture