



SAUVY™

Saccharomyces cerevisiae

For optimal expression of varietal thiol aromas

DESCRIPTION

A yeast suited for wines where high aromatic intensity, especially where volatile thiol derived expression is desired.

SAUVY™ has been selected through an innovative microbiological approach due to its unique metabolism and enzymatic activities resulting in the exceptional potential to uptake and release volatile thiols, especially 4MMP (also known as 4MSP).

Combining these distinctive properties and abilities to express other aromas, SAUVY™ is well suited for the production of intense and fresh aromatic white wines. Wines fermented with SAUVY™ show typical flavor profiles described as boxwood, gooseberry, tomato leaf, passion fruit, citrus and black currant. SAUVY™ also favors refreshing and crisp mouthfeel sensation.

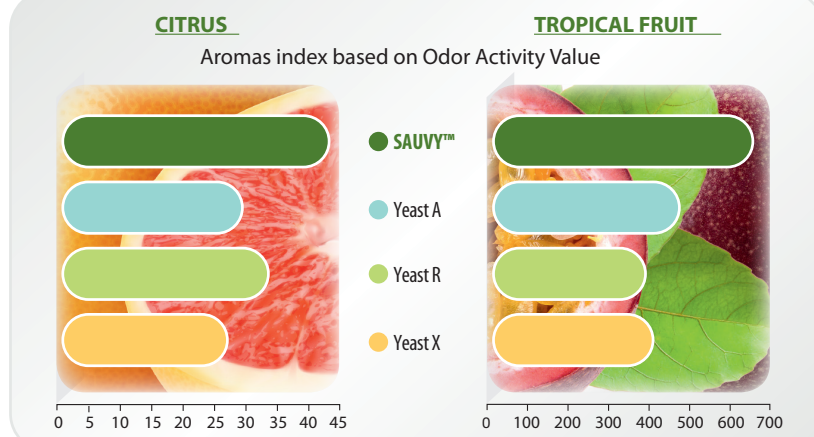
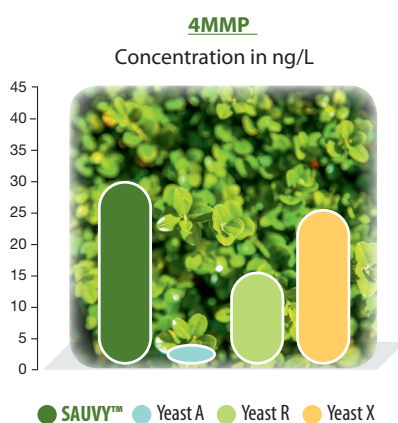
Suggested varieties: all thiolic varieties such as Sauvignon Blanc, Verdejo, Vermentino, Gros Manseng, Colombar, etc.



BENEFITS & RESULTS

Trial done in Sauvignon Blanc, France.

11.5% vol; pH : 3.27; TA: 7.5 g/L (TH₂)



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*
- Optimal fermentation temperature range: 13-20 °C
- Alcohol tolerance up to 14.5% v/v
- Competitive factor active
- Medium to high relative nitrogen demand. Complex or organic fermentation nutrition is recommended.
- Moderate to high fermentation rate
- Low relative potential for SO₂ production
- Low production of H₂S
- Very low volatile acidity production

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 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:

C.A.L LTD
3-34 Mihini Road,
Henderson, Auckland 0610
john@cal.org.nz | www.cal.org.nz
+64 21 505 331

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



CHITOSAN



VINEYARD
SOLUTIONS



LALLEMAND OENOLOGY
Original by culture