

LALVIN ICV BlackPearl™

Saccharomyces cerevisiae

For intense and long-lasting black fruit oriented
Super premium red wines

DESCRIPTION

LALVIN ICV BlackPearl™ was isolated in the South of France, between the Mediterranean Sea and the Pyrenees, in the South of France. It was selected in collaboration with ICV Group (Institut Coopératif du Vin) for its robust fermentative performances in high maturity grapes and its ability to express the original black fruit potential of high-quality red grapes.

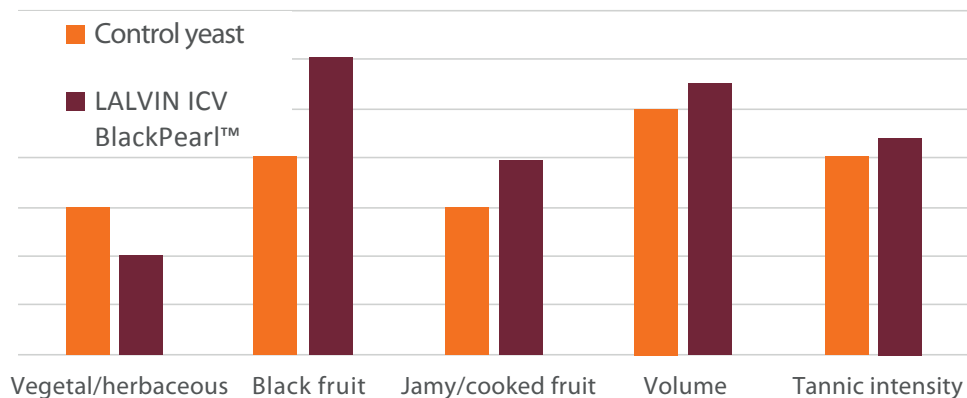


BENEFITS & RESULTS

LALVIN ICV BlackPearl™ supports intense black fruit character like blackcurrant and blackberry while developing volume and mouthfeel, bringing a highly sought-after balance in Super Premium and Iconic red wines. Suitable for a wide range of red varieties (suggested varieties include Merlot, Syrah, Grenache, Cabernet Sauvignon), LALVIN ICV BlackPearl™ is also very well adapted to winemaking process involving microoxygenation.

Various winery trials have demonstrated that the wines obtained with LALVIN ICV BlackPearl™ stay stable over time in their sensory profiles, maintaining intensity, concentration and fruitiness. This longevity even after aging or tank storage is a precious asset for this wine category.

Winery trial on Syrah, South of France (TAV=14.4% v/v ; pH=3.7)



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*
- Optimal fermentation temperature range: 18-28 °C
- Alcohol tolerance up to 15% v/v
- Good to excellent fermentative rate even at high temperature
- Competitive ("Killer K2") factor neutral
- Medium to high relative nutritional requirement
- Low to very low relative potential for SO₂ production
- Compatible with malolactic wine bacteria

**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 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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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.



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