R 9008™

ORIGIN AND APPLICATION

Volume, ripe fruit and longevity.

In wines with high alcohol levels, ***IOC R 9008™*** produces higher levels of glycerol which will help reduce the hotness of ethanol. It is an ideal yeast for wine destined for aging. In essence, it helps to decrease herbaceous aromas and aggressive tannin sensations affecting the more susceptible grape varietals such as Merlot, Cabernet-Sauvignon, Cabernet franc, Carménère, Malbec, Grenache, etc.

Under difficult conditions and in warmer winemaking regions, it helps to minimise the perceptions of dryness and bitterness whilst, at the same time, intensifying the mineral notes and length on the palate.

IOC R 9008™ develops complex ripe fruit aromas and volume in the mouth for structured red wines made from high maturity grapes.

MICROBIAL AND OENOLOGICAL PROPERTIES

- Red wines only ○ ○ ●
- *Saccharomyces cerevisiae*
- Killer factor: susceptible
- Alcohol resisitance: high (16% vol)
- Nitrogen requirement: **low**. Opt for complex nutrients in order to prevent sulphurous odours.
- Ensures even fermentations between 18°C and 30°C
- Rate of fermentation: moderate
- Glycerol production: medium - high
- Latency phase: short. Inoculation at the time of vatting is highly recommended for best performance, as is rehydration with **GOFERM PROTECT EVOLUTION™**
- Production of SO_2: very low
- Foam formation: moderate
- Compatibility with wine bacteria when simultaneously of sequentially inoculated: good
- Viable yeasts: > 10 billions cells/g

INSTRUCTION FOR USE

Dosage Rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5 x10^6 viable cells/mL)
- 30g/hL of Go-Ferm Protect® / Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid™ range

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INSTRUCTION FOR USE (cont'd)

Procedure for 1000L ferment.

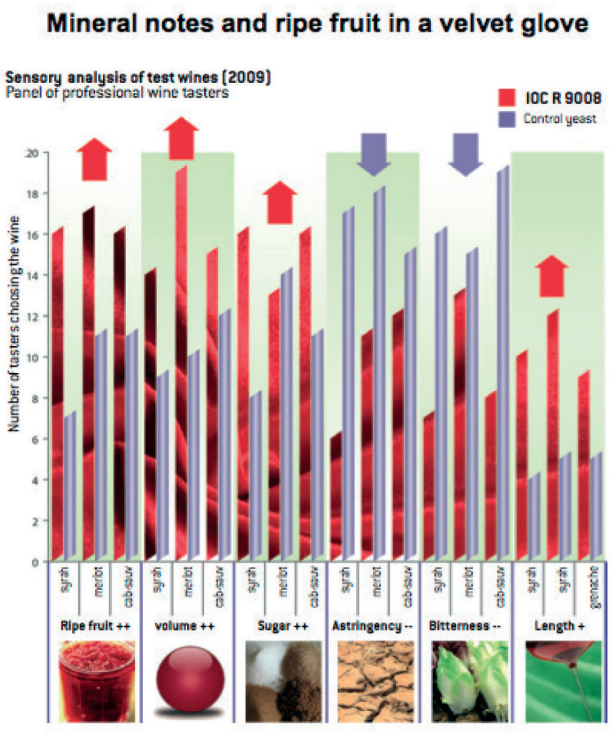
1) Add 300g of Go-Ferm Protect® / Go-Ferm Protect Evolution™ to 5L of 40-43°C clean, chlorine free water. Stir until an homogenous suspension free of lumps is achieved.
2) When the temperature of this suspension is between 35-40°C, sprinkle 250g of yeast slowly and evenly onto the surface of the water, 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.

Further 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™**.

MINERAL NOTES AND RIPE FRUIT IN A VELVET GLOVE

Across numerous trials, ***IOC R 9008™*** has shown its ability to develop ripe fruit aromas. By increasing smoothness and volume on the palate for musts rich in tannins, the resulting wines evoke depth, density and texture as well as the softness of velvet.



PACKAGING AND STORAGE

- Vacuum-packed aluminium/polythene laminate bags of 500g.
- Store in a cool dry place. Once opened, the product must be used quickly.

The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee, expressed or implied, or as a condition of sale of this product.

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