IOC TwICE™

YSEO® PROCESS
Yeast Security Optimization

ORIGIN AND APPLICATION

The perfect balance between volume on the palate and a fresh finish with white wine

The ***IOC TwICE™*** yeast has been selected by the Institut Français de la Vigne et du Vin in Beaune, Burgundy, France as the yeast best suited to the fermentation of Chardonnay wines that are fresh, complex and balanced. It is used to highlight fresh citrus aromas (especially lemon), peach, apricot and floral notes.

Remarkably, ***IOC TwICE™*** brings an incomparable amplitude and roundness on the front and mid-palate, followed by a fresh finish for the perfect balance.

Particularly well adapted to fermentation in tanks, ***IOC TwICE™*** has been used with success on numerous Chardonnay musts around the world as well as with other grape varieties (Viognier, Grenache, Sémillon, Gros Manseng, etc).

Its moderate fermentation rate also ensures its use with medium sweet wines and dessert wines owing to its excellent suitability for fortified wines.

The ***IOC TwICE™*** yeast, was selected from nature, and has since been improved using the Lallemand proprietary process called YSEO®.

Lallemand has developed a unique yeast production process called YSEO® (Yeast SEcurity and Sensory Optimization). This process increases fermentation reliability and security and ensures fewer organoleptic deviations, but not all yeast can be prepared by this process. The process (when compared to non YSEO®):

- Improves the yeast cells assimilation of essential micronutrients and vitamins.
- Improves the yeasts ability to implant in the must for a more reliable fermentation.
- Linked to a reduction in yeast stress thereby reducing H_2S, VA and SO_2 production.
- Shorter lag phase.
- Improves the resistance and adaption of the yeast under difficult fermentation conditions.

MICROBIAL AND OENOLOGICAL PROPERTIES

- For white wine
- *Saccharomyces cerevisiae*.
- Killer factor: active K2.
- Resistance to alcohol: 15% vol (where turbidity > 80 NTU)
- Nitrogen requirements: high. A nutritional supplement is always needed and must be adapted to the initial yeast assimilable nitrogen level. Favour the use of organic nutrients at the start of fermentation and then, one third of the way through fermentation, add ammoniacal nitrogen or even mixed nutrients.
- Ensure regular fermentation at between 18°C and 25°C. Avoid temperatures that are too high or too low to ensure that fermentation runs smoothly.
- Lag phase: short.
- Fermentation rate: slow to moderate.
- Production of SO_2: very low.
- Production of acetaldehyde: very low.
- Foam production: very low.
- Compatibility with wine bacteria in co-inoculation or sequential inoculation: good / very good.
- Viable yeasts: > 10 billion cells/g.

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

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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

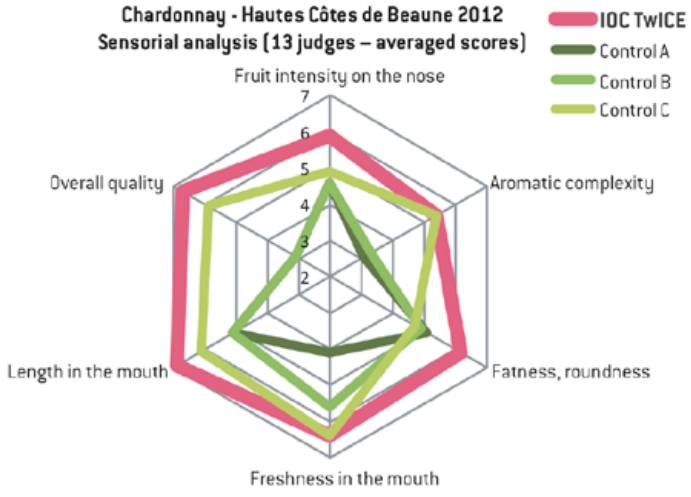
Procedure for 1000L ferment.

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™**.

The power of volume, and a fresh finish



Aromatic and taste properties developed with the help of **IOC TwICE :**

intensity of the complex fruit notes,

balance between roundness and freshness on the palate.

The resulting wines have been especially appreciated by both winemakers and consumers.

(IFV Beaune – experiments conducted in an experimental winery).

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