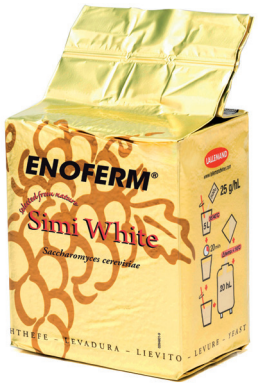
ENOFERM® SIMI WHITE™

ORIGIN AND APPLICATION

For fruity white and rosé wines, where a creamy, texture driven contribution is sought.



A natural French isolate part of the culture collection of the Pasteur Institute. This yeast was introduced into the Californian wine industry and eventually included in the UC Davis culture collection and assigned as UCD-713. SIMI Winery in California selected an isolate of UCD-713 which they prefer to use on some wine styles. ***SIMI WHITE™*** is prepared by Lallemand for SIMI Winery and made available for world wine production.

Enoferm SIMI White™ is highly affected by nutrient composition in the must, hence careful nutrient fermentation management is essential. It is highly recommended to rehydrate the yeast in ***GoFerm Protect Evolution®***. The tendency for this yeast to produce foam is variable, hence it is not recommended for barrel fermentation, unless evaluated for foaming under individual winery conditions.

Used in the production of white wines in particular Chenin Blanc and Riesling. Also known for its aroma and flavour contribution to Chardonnay, where it contributes creamy fruit characters. When high esters and fruity character are desirable, it is recommended to use Stimula Chardonnay.

MICROBIAL AND OENOLOGICAL PROPERTIES

- White and rosé wines only
- *Saccharomyces cerevisiae var cerevisiae*
- Fermentation temperature limits: 15-30°C. Will ferment slowly at 10-13°C once fermentation has started.
- Short lag phase and low fermentation vigour.
- Medium relative nitrogen demand (under controlled laboratory conditions)
- Alcohol tolerance 14% v/v *subject to fermentation conditions
- Low relative potential for SO_2 production
- Killer factor sensitive.
- Not MLF friendly.
- Not generally recommended to use if malolactic fermentation is desired.
- Foam production is variable.
- Suggested varieties – Riesling, Chenin Blanc and Chardonnay.

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™**.

PACKAGING AND STORAGE

- Pack size is 500 g.
- All Active Dried Yeast should be stored dry, best practice between 4-12°C and the vacuum packaging should remain intact.

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