



R-HST™

ORIGIN AND APPLICATION

For flavour rich, cool climate white wine production. Fresh varietal character whilst contributing to body and mouthfeel.

The yeast **Lalvin R-HST™** (Riesling Heiligenstein) was selected from Riesling grapes from the prestigious Heiligenstein region, close to the Donau Valley, on the Western side of Vienna (Austria). It was selected for its excellent oenological properties when fermenting Riesling grapes.

With appropriate nutrition **Lalvin R-HST™** enhances fresh varietal characters producing crisp citrus, lime, floral and mineral notes. It also contributes to mouthfeel and palate weight. This yeast is known for its contribution to overall complexity and elegance. Experience using this yeast under Australian conditions suggest that the best results are obtained when the fruit is harvested below 12° Baume.



MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for white wine production.
- *Saccharomyces cerevisiae var. cerevisiae*
- Desirable fermentation temperature: 10-30°C **subject to fermentation conditions.*
- Alcohol tolerance 15% v/v **subject to fermentation conditions.*
- Medium relative nitrogen demand (under controlled laboratory conditions)
- Very short lag phase and moderate fermentation vigour.
- In R&D trials this yeast produced low levels of H₂S under low YAN conditions. Australian experience, however, suggests that at low YANs, H₂S production is moderate-high, hence Lallemmand recommend a good fermentation nutrient strategy including rehydrating the yeast with GoFerm Protect® and using a complex fermentation nutrient such as Fermaid A™.
- Low relative potential for SO₂ production.
- Killer factor active.
- Low foam producer.
- Suggested varieties include : Riesling



INSTRUCTION FOR USE

Dosage Rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5×10^6 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

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

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.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
INACTIVATED YEASTS



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS



LALLEMAND OENOLOGY

Original *by culture*