

ENOFORM[®] RP15[™]

ORIGIN AND APPLICATION

Enoferm RP15[™] was selected from spontaneous Rockpile Shiraz fermentation, California. Use in red wines where varietal fruit and rich, lush mouthfeel are sought.

Use in medium-full bodied reds where a rich, lush and balanced mouthfeel is required. Contributes a rich mid-palate structure. **Enoferm RP15[™]** enhances varietal fruit characters, red fruit and mineral notes. Rehydrating the yeast in GoFerm Protect[®] or Go-Ferm Protect Evolution[™] tends to improve the aromatic / flavor profile of this yeast. Good colour stabilisation is apparent when this yeast is used.

Used in medium-full bodied reds including Cabernet Sauvignon, Merlot, Shiraz and Zinfandel.



MICROBIAL AND OENOLOGICAL PROPERTIES

- Red wines only
- *Saccharomyces cerevisiae var cerevisiae*
- Fermentation temperature limits: 20-30°C
- Short lag phase and moderate fermentation vigour.
- Medium relative nitrogen demand (under controlled laboratory conditions)
- Low production of H₂S.
- Alcohol tolerance 17% v/v *subject to fermentation conditions.
- Moderate relative potential for SO₂ production.
- Killer factor active.
- Generally considered MLF neutral i.e. does not pose any inhibitory effects on wine bacteria or malolactic fermentation, hence co-inoculation or sequential inoculation of wine bacteria is possible.
- Low foam producer.
- Suggested varieties – Cabernet Sauvignon, Grenache, Merlot, Shiraz, Tempranillo and Zinfandel.



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

- 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.

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
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LALLEMAND OENOLOGY

Original **by culture**