IOC RÉVÉLATION THIOLS™

ORIGIN AND APPLICATION

Full expression of fruit thiols.

IOC RÉVÉLATION THIOLS™ is the specific starter culture for white and rosé wines for the expression of varietal thiols and the aromatic compounds responsible for the varietal notes typical of numerous grape types such as Sauvignon Blanc, Colombard and Shiraz.

Generally, only a small proportion of thiol precursors present in the grapes are converted into aromas by the yeast. During alcoholic fermentation carried out with ***IOC RÉVÉLATION THIOLS™***, this conversion rate is increased, thereby creating a higher aromatic potential.

The enzymatic activity of ***IOC RÉVÉLATION THIOLS™*** allows this yeast to intensify the expression of citrus and passion fruit aromas. In addition, ***IOC RÉVÉLATION THIOLS™*** limits the level of vegetative notes in the wine's bouquet.

IOC RÉVÉLATION THIOLS™ can also enhance complexity in red wines (Gamay, Pinot, Syrah, etc), in which the varietal thiols contribute to the dark fruit aromas of small dark fruit.

MICROBIAL AND OENOLOGICAL PROPERTIES

- White, rosé and red wines
- *Saccharomyces cerevisiae*
- Killer factor: K2 active
- Alcohol resisitance: high (15% vol)
- Nitrogen requirement: low. Opt for complex nutrients in order to prevent sulphurous odours.
- Ensures even fermentations between 15°C and 25°C
  Temperature generally recommended for thiols expression: 16-18°C
- Clarification of the must recommended: between 20 and 80 NTU
- Lag phase: short.
- Rate of fermentation: moderate.
- Glycerol production: moderate.
- Production of volatile acidity: low to moderate.
- Production of SO_2: moderate
- Foam production: low
- Viable yeasts: > 10 billion cells/g
- Microbiological purity: less than 10 non-culture yeasts per million cells.

LALLEMAND AUSTRALIA
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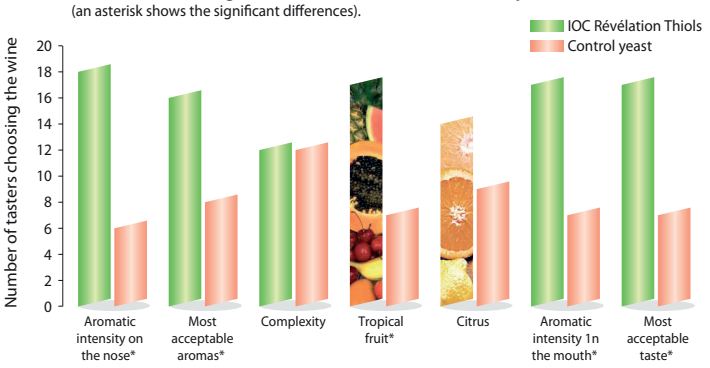
LALLEMAND OENOLOGY

A fruit orientation popular with consumers

Comparative tasting conducted – Wines were tasted 3 months after alcoholic fermentation by a panel of 24 consumer wine tasters from outside the wine industry.

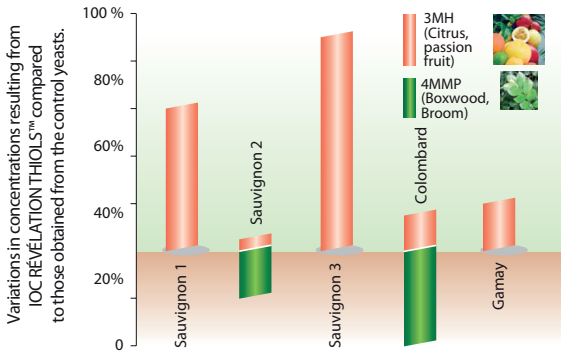
Two wines were categorised on the basis of their sensorial qualities
(an asterisk shows the significant differences).



The enzymatic activity of ***IOC RÉVÉLATION THIOLS™*** facilitates the liberation, in particular, of the thiol 3MH from its precursors under a wide range of conditions. 3MH contributes strongly to the expression of citrus and passion fruit aromas.

On the other hand, ***IOC RÉVÉLATION THIOLS™*** accentuates 4MMP to a lesser extent, thus limiting the level of vegetable notes in the wine's bouquet

Results of various trials comparing IOC RÉVÉLATION THIOLS™ with control yeasts classically used to obtain thiols.



INSTRUCTION FOR USE

Dosage Rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5 x10⁶ 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

- 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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