

ENOFERM™

BORDEAUX RED

SACCHAROMYCES CEREVISIAE

TECHNICAL INFORMATION

1. ORIGIN

- A French isolate deposited with the Pasteur Institute. A copy of this yeast was introduced into the California wine industry and after many years of successful use an isolate was included in the UC Davis culture collection as UCD-725. ENOFERM BORDEAUX RED has been prepared as active dried yeast from a preferred California liquid culture. Fermentation properties of the dried culture are considered to be identical to the original culture.

2. MICROBIOLOGICAL PROPERTIES

- Classified as *Saccharomyces cerevisiae*.
- Optimum fermentation temperature 18-30°C (64-86°F).
- Killer sensitive yeast.

3. PHYSICAL PROPERTIES

- Foam formation negligible.
- Settles well at end of fermentation.

4. OENOLOGICAL PROPERTIES

- Vigorous fermenter and will complete fermentation to 16% (V/V) alcohol.
- This yeast is associated with varietal flavor enhancement of red wines, adding considerable complexity without dominating the wine with yeast produced aroma and flavor compounds. Provides very good color extraction. Highly recommended for Cabernet Sauvignon, Merlot, Zinfandel, Cabernet Franc and Syrah.
- Low enzyme production by ENOFERM BORDEAUX RED during fermentation results in minimum color decrease in red wines.

5. APPLICATION

- Used extensively in California for production of premium red wines. Fermentations with ENOFERM BORDEAUX RED in Europe, Australia and New Zealand have confirmed its suitability for red wine production.

6. USAGE

- Use 25 grams of active dried yeast in 100 litres of juice, (2lb per 1000 gallons). This amount of yeast will supply a minimum of 5×10^6 viable yeast per ml which will ensure a short lag time, dominance of the fermentation over wild yeast and result in fermentation to dryness.
- Rehydrate the yeast by suspension in 5 times its weight of clean water initially at 40°C (104°F).
- Stir and allow to stand for 15 minutes.
- Mix rehydrated yeast with juice to be fermented to adjust temperature to 15-20°C (59-68°F).
- For red musts it is recommended that half the total dried yeast required in a ferment be rehydrated and added to the fermenter just prior to crushing. The remaining yeast should be rehydrated and added during crushing. This will ensure dominance of the ferment by the active dry yeast.

DANSTAR FERMENT

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