WINE YEASTS INSTRUCTIONS FOR USE

Do not rehydrate yeast before addition, but add directly to the must/juice noting the following;

- To avoid extended lag time and risk of bacterial contamination ensure must/juice temperature is above 20°C (68°F) for the start of fermentation and for at least the first 24 hours.
- Control fermentation temperature within the range specified for each strain. As a general rule ferment between 20-24°C (68-75°F) unless cold fermenting is desired for flavour/aroma development.
- All yeast strains are sensitive to excessive osmotic pressure, incorrect pH and nutrient deficiency. Due care and attention to must/juice preparation is important.

SELECTING THE RIGHT YEAST

You will note from the charts that several yeast strains may be suitable for the same wine style. The separate yeast description provides you with further detailed information about each specific strain, this is especially useful where more than one strain has been indicated as a great fit and you may even decide that the qualities offered by a yeast strain that is only a good fit may provide what you desire for your wine.

THE IMPORTANCE OF NUTRITION

If the yeast lacks nutrition during fermentation, off flavours and aromas will be formed by the yeast and reduce the overall quality of the wine. In extreme cases of nutritional deficiency fermentation will stick. This is why important vitamins like biotin and thiamine are added by commercial winemakers, as well as diammonium phosphate (DAP). However, there are other important vitamins (apart from biotin and thiamine) as well as a number of trace minerals and co-factors that yeast requires for fermentation. You may still need to add DAP, in situations where there is insufficient nitrogen or phosphorous provided by the fruit ingredients. The quantity of DAP to use will vary depending on the quantity of fruit used, but will generally be between 7 - 15 g (0.2 - 0.5 oz) per 23 L (6 US Gal) fermentation. For ultimate quality delay DAP addition until day 2 to ensure yeast is forced to assimilate available amino acids from the fruit.

CL23

Suitable for Cabernet Sauvignon, Chardonnay, Vegetable wine and more.

CL23

YEAST STRAIN DESCRIPTION

A multi-purpose strain with a very neutral sensory impact, suitable for most wine styles but especially white, blush and sparkling wines. This fast fermenting yeast is highly robust, tolerating difficult fermentation conditions and alcohol levels up to 18% ABV.

TECHNICAL CHARACTERISTICS

YEAST CLASSIFICATION: *Saccharomyces bayanus*

RECOMMENDED TEMPERATURE RANGE: 14 – 32°C (57 – 90°F)

REHYDRATION: None required, add direct to grape must and stir well

KILLER FACTOR: Positive

ALCOHOL TOLERANCE: 18% ABV

VIABLE YEAST CELLS: >1 x 10^{10} cells per gram

DRY WEIGHT: 92 – 96%

WILD YEAST: <1 per 10^{6} cells

TOTAL BACTERIA: <5 x 10^{4} cfu/gram

GMO STATUS: GMO Free

OBSERVABLE TRAITS

AROMA CHARACTERISTICS:
This strain exhibits very neutral sensory characteristics, so aroma would be from the grapes/fruit alone.

FLAVOUR/MOUTHFEEL CHARACTERISTICS:
Sensory impact on flavour profile is very low, and fermentation is completed to dryness resulting in wines which are crisp, dry, and rigidly structured. Wines made with this strain tend to be low to medium bodied, due to low glycerol production and lack of residual sugars.

HIGHER ALCOHOL WINES:
Suitable for high alcohol wine of all styles, this low fusel oil producing strain ferments cleanly up to 18% ABV.

AW4

AW4

Suitable for Sauvignon Blanc, Semillon, Riesling, Dessert Wine and more.

YEAST STRAIN DESCRIPTION

A highly aromatic strain suitable for white & rosé wines, this moderate fermenting yeast confers fragrant aromatic esters to the wine which enhance varietal expression and aroma. This positive aromatic impact can be used to complete the natural aromatic qualities of the grape, or to enhance where the grape itself is lacking.

TECHNICAL CHARACTERISTICS

YEAST CLASSIFICATION: *Saccharomyces cerevisiae*

RECOMMENDED TEMPERATURE RANGE: 16 – 24°C (61 – 75°F)

REHYDRATION: None required, add direct to grape must and stir well

KILLER FACTOR: Positive

ALCOHOL TOLERANCE: 14% ABV

VIABLE YEAST CELLS: >1 x 10^{10} cells per gram

DRY WEIGHT: 92 – 96%

WILD YEAST: <1 per 10^{6} cells

TOTAL BACTERIA: <5 x 10^{4} cfu/gram

GMO STATUS: GMO Free

OBSERVABLE TRAITS

AROMA CHARACTERISTICS:
Confers intense, aromatic esters which give powerful, fragrant fruity and spicy notes.

FLAVOUR/MOUTHFEEL CHARACTERISTICS:
Aromatic fruity ester contribution is fully apparent in the flavour of wines made using this strain. Moderate glycerol production means some enhancement to body/mouthfeel.

HIGHER ALCOHOL WINES:
Not suitable for wines above 14% ABV.

CY17

Suitable for Sauvignon Blanc, Zinfandel, Muscat, Muscadet, Gewurztraminer, and more.

CY17

YEAST STRAIN DESCRIPTION

A white wine strain for making both dry and sweet wines, and also rosé wines. This moderate fermenting yeast is also perfectly suited to making country style wines from fruits and flowers, as these flavours and aromas are naturally enhanced. This strain promotes body, and confers rich and full, fruit and floral aromatics.

TECHNICAL CHARACTERISTICS

YEAST CLASSIFICATION: *Saccharomyces cerevisiae*

RECOMMENDED TEMPERATURE RANGE: 16 – 24°C (61 – 75°F)

REHYDRATION: None required, add direct to grape must and stir well

KILLER FACTOR: Sensitive

ALCOHOL TOLERANCE: 14% ABV

VIABLE YEAST CELLS: >1 x 10^{10} cells per gram

DRY WEIGHT: 92 – 96%

WILD YEAST: <1 per 10^{6} cells

TOTAL BACTERIA: <5 x 10^{4} cfu/gram

GMO STATUS: GMO Free

OBSERVABLE TRAITS

AROMA CHARACTERISTICS:
This strain contributes significantly to wine aroma, developing complex tropical fruit and floral aromatic qualities.

FLAVOUR/MOUTHFEEL CHARACTERISTICS:
Wines made using this strain are full and well-rounded, exhibiting the same complexity of fruit and floral notes as present in the aroma.

HIGHER ALCOHOL WINES:
Not suitable for wines above 14% ABV.

MA33

MA33

Suitable for Zinfandel, Fruit wines and more.

YEAST STRAIN DESCRIPTION

This strain has the ability to reduce malic acid by up to 30-35%, and reduce total titratable acidity, making it perfect for young wines intended for early consumption, and for use with fruits high in acid. This moderate fermenting yeast will soften the palate but also contribute a significant amount of esters, conferring a fresh and fruity character to the wine.

TECHNICAL CHARACTERISTICS

YEAST CLASSIFICATION: *Saccharomyces cerevisiae*

RECOMMENDED TEMPERATURE RANGE: 18 – 28°C (64 – 82°F)

REHYDRATION: None required, add direct to grape must and stir well

KILLER FACTOR: Sensitive

ALCOHOL TOLERANCE: 14% ABV

VIABLE YEAST CELLS: >1 x 10^{10} cells per gram

DRY WEIGHT: 92 – 96%

WILD YEAST: <1 per 10^{6} cells

TOTAL BACTERIA: <5 x 10^{6} cfu/gram

GMO STATUS: GMO Free

OBSERVABLE TRAITS

AROMA CHARACTERISTICS:
Positive contribution from esters will give the wine a fresh and fruity aromatic quality which will hold up well over time during ageing.

FLAVOUR/MOUTHFEEL CHARACTERISTICS:
Acid reduction will soften the palate significantly, making wines that are soft, rounded, and easy-drinking. Ester contribution will comes across in the flavour conferring a fresh and fruity character.

HIGHER ALCOHOL WINES:
Not suitable for wines above 14% ABV.

BV7

Suitable for Merlot, Syrah, Pinot Noir, Chardonnay, Semillon and more.

BV7

YEAST STRAIN DESCRIPTION

A multi-purpose strain which enhances volume and intensity for full varietal flavour expression. This moderate fermenting yeast also promotes good body and structure, whilst still preserving and respecting the natural flavour and aroma characteristics of the grape. Its multi-purpose nature makes it a great fit for Merlot, Syrah and Pinot Noir, as well as whites like Chardonnay and Pinot Gris. It is also a good fit for Cabernet Sauvignon.

TECHNICAL CHARACTERISTICS

YEAST CLASSIFICATION: *Saccharomyces cerevisiae*

RECOMMENDED TEMPERATURE RANGE: 14 – 28°C (57 – 82°F)

REHYDRATION: None required, add direct to grape must and stir well

KILLER FACTOR: Positive

ALCOHOL TOLERANCE: 14% ABV

VIABLE YEAST CELLS: >1 x 10^{10} cells per gram

DRY WEIGHT: 92 – 96%

WILD YEAST: <1 per 10^{6} cells

TOTAL BACTERIA: <5 x 10^{4} cfu/gram

GMO STATUS: GMO Free

OBSERVABLE TRAITS

AROMA CHARACTERISTICS:
This strain will fully express the aroma characteristics of the grape or fruit being fermented, for a wine with heightened aromatic qualities.

FLAVOUR/MOUTHFEEL CHARACTERISTICS:
Wines made with this yeast will be richly flavoured and expressive, exhibiting good mouthfeel, texture, and palate intensity.

HIGHER ALCOHOL WINES:
Not suitable for wines above 14% ABV.

RED WINE

CR51

CR51

Suitable for Grenache, Gamay, Pinot Noir and more.

YEAST STRAIN DESCRIPTION

A strain suitable for red wines, especially those intended to be light, fresh and fruity. This moderate fermenting strain produces soft, velvety-smooth wines, with aromatic enhancement of red berry fruit notes

TECHNICAL CHARACTERISTICS

YEAST CLASSIFICATION: *Saccharomyces cerevisiae*

RECOMMENDED TEMPERATURE RANGE: 16 – 24°C (61 – 75°F)

REHYDRATION: None required, add direct to grape must and stir well

KILLER FACTOR: Sensitive

ALCOHOL TOLERANCE: 14% ABV

VIABLE YEAST CELLS: >1 x 10^{10} cells per gram

DRY WEIGHT: 92 – 96%

WILD YEAST: <1 per 10^{6} cells

TOTAL BACTERIA: <5 x 10^{4} cfu/gram

GMO STATUS: GMO Free

OBSERVABLE TRAITS

AROMA CHARACTERISTICS:
This strain enhances fruit aromatics, particularly those of summer berries, producing wines with bright, fresh aromas.

FLAVOUR/MOUTHFEEL CHARACTERISTICS:
Wines produced using this strain will be silky-smooth and well rounded, with enhanced red berry fruit flavours.

HIGHER ALCOHOL WINES:
Not suitable for wines above 14% ABV.

VR21

Suitable for Cabernet Sauvignon, Syrah, Shiraz, Zinfandel, Grenache, Tempranillo, Sangiovese and more.

VR21

YEAST STRAIN DESCRIPTION

A strain suitable for all styles of red wine (except high alcohol wines above 15% ABV), this moderate fermenting yeast produces well-structured, well-balanced wines with enhanced dark fruit notes and good palate length. The positive organoleptic impact of this strain allows for promoting varietal fruit expression without detracting from the natural qualities of the grape.

TECHNICAL CHARACTERISTICS

YEAST CLASSIFICATION: *Saccharomyces cerevisiae*

RECOMMENDED TEMPERATURE RANGE: 18 – 28°C (64 – 82°F)

REHYDRATION: None required, add direct to grape must and stir well

KILLER FACTOR: Positive

ALCOHOL TOLERANCE: 15% ABV

VIABLE YEAST CELLS: >1 x 10^{10} cells per gram

DRY WEIGHT: 92 – 96%

WILD YEAST: <1 per 10^{6} cells

TOTAL BACTERIA: <5 x 10^{4} cfu/gram

GMO STATUS: GMO Free

OBSERVABLE TRAITS

AROMA CHARACTERISTICS:
This strain develops dark fruit aromatics, producing wines with fruit forward aromas.

FLAVOUR/MOUTHFEEL CHARACTERISTICS:
Wines made with this strain are full-bodied with an abundance of dark fruit flavours. This yeast is gentle on the must, so does not strip out any flavour, colour or body, rather preserving and enhancing these aspects.

HIGHER ALCOHOL WINES:
This strain shows good ethanol tolerance up to 15% ABV, producing full and fruity wines.

R56

R56

Suitable for Cabernet Sauvignon, Merlot, Malbec, Nebbiolo, Zinfandel, Tempranillo, red fruit wines and more.

YEAST STRAIN DESCRIPTION

A strain suitable for red wines which enhances body and mouthfeel, develops complex fruit flavours/aromas, and promotes structure and longevity. This moderate fermenting yeast is ideal for both new and old world styles, producing complex and interesting fruit-driven red wines.

TECHNICAL CHARACTERISTICS

YEAST CLASSIFICATION: *Saccharomyces cerevisiae*

RECOMMENDED TEMPERATURE RANGE: 22 – 30°C (72 – 86°F)

REHYDRATION: None required, add direct to grape must and stir well

KILLER FACTOR: Sensitive

ALCOHOL TOLERANCE: 15% ABV

VIABLE YEAST CELLS: >1 x 10^{10} cells per gram

DRY WEIGHT: 92 – 96%

WILD YEAST: <1 per 10^{6} cells

TOTAL BACTERIA: <5 x 10^{4} cfu/gram

GMO STATUS: GMO Free

OBSERVABLE TRAITS

AROMA CHARACTERISTICS:
A strain suitable for red wines which enhances body and mouthfeel, develops complex fruit flavours/aromas, and promotes structure and longevity. This moderate fermenting yeast is ideal for both new and old world styles, producing complex and interesting fruit-driven red wines.

FLAVOUR/MOUTHFEEL CHARACTERISTICS:
This strain develops dark fruit aromatics, producing wines with fruit forward aromas.

HIGHER ALCOHOL WINES:
Wines made with this strain are full-bodied with an abundance of dark fruit flavours. This yeast is gentle on the must, so does not strip out any flavour, colour or body, rather preserving and enhancing these aspects.

SN9

Suitable for Fortified wines, High alcohol wines, Perry, Mead, Vegetable wines, Flower wines and more.

SN9

YEAST STRAIN DESCRIPTION

A general purpose strain with a relatively neutral sensory impact, suitable for almost any wine style. This fast fermenting yeast is highly robust, tolerating difficult fermentation conditions and alcohol levels up to 18% ABV.

TECHNICAL CHARACTERISTICS

YEAST CLASSIFICATION: *Saccharomyces bayanus*

RECOMMENDED TEMPERATURE RANGE: 14 – 28°C (57 – 82°F)

REHYDRATION: None required, add direct to grape must and stir well

KILLER FACTOR: Positive

ALCOHOL TOLERANCE: 18% ABV

VIABLE YEAST CELLS: >1 x 10^{10} cells per gram

DRY WEIGHT: 92 – 96%

WILD YEAST: <1 per 10^{6} cells

TOTAL BACTERIA: <5 x 10^{4} cfu/gram

GMO STATUS: GMO Free

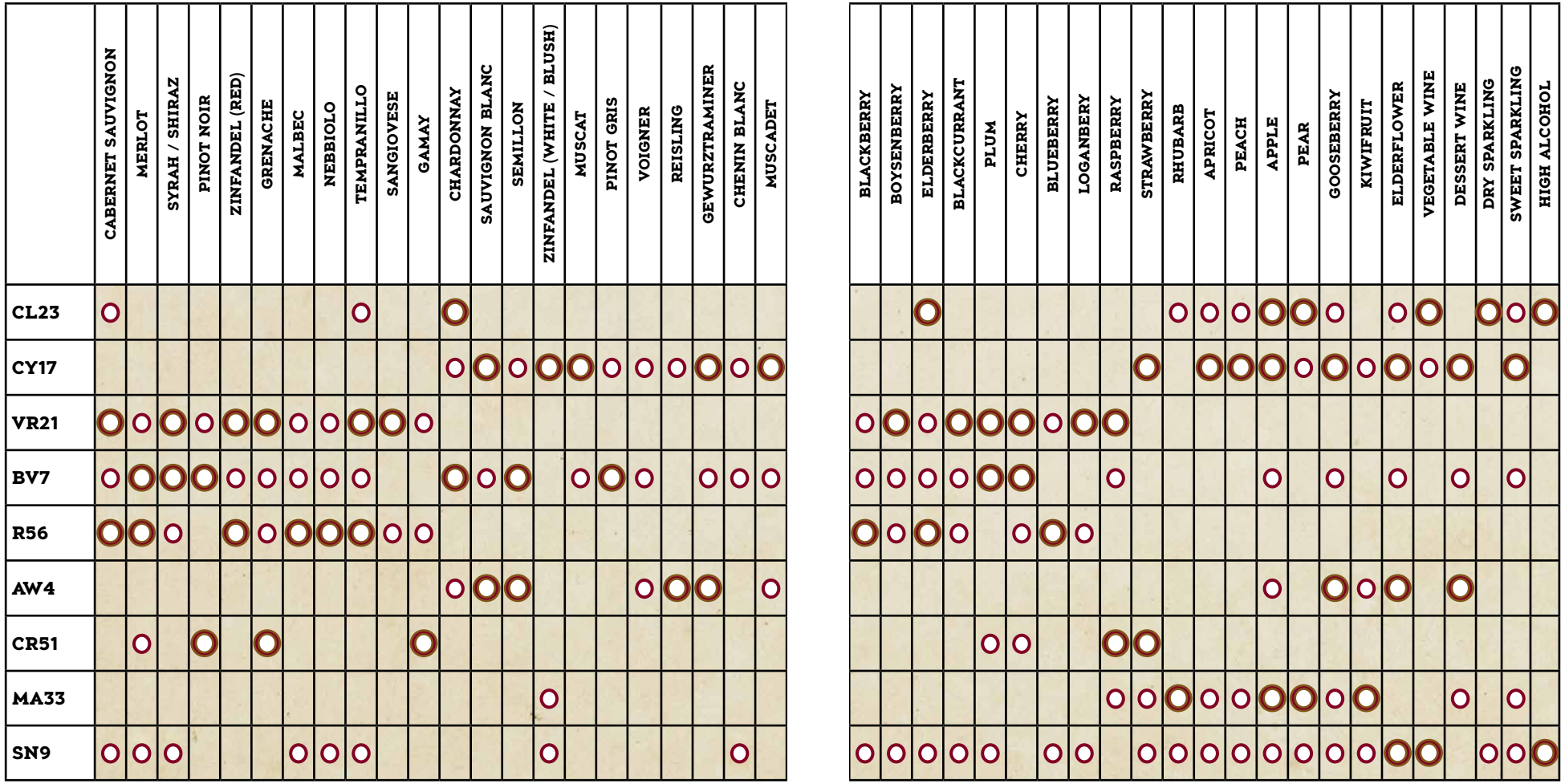
OBSERVABLE TRAITS

AROMA CHARACTERISTICS:
This strain exhibits relatively neutral sensory characteristics, so aroma would be from the grapes/fruit alone.

FLAVOUR/MOUTHFEEL CHARACTERISTICS:
High glycerol production allows good enhancement to mouthfeel of a wine, but impact on flavour profile is relatively low. This strain makes robust, well structured wines.

HIGHER ALCOHOL WINES:
Ideal for high alcohol wine of all styles up to 18% ABV, this sensory neutral strain balances the alcohol with a positive contribution to body and mouthfeel.

WINE YEASTS



A GREAT FIT A GOOD FIT