



Collection CÉPAGE

Cabernet

new
strain

Wine yeast
Saccharomyces cerevisiae

Enhances Cabernet varietal character.

Origin

Strain n° UC331 selected by the University of Chile.

Application

Collection Cépage Cabernet® has been specifically selected for producing red wine from Cabernet Franc as well as Cabernet Sauvignon.

This highly alcohol resistant strain allows to obtain structured wines with well defined aroma of black-currant, dark chocolate, fresh tobacco...

The sound phenolic structure and low volatile acidity of the wines obtained allow for an ideal combination with wood as well as providing ageing potential.

Wine making qualities

■ Fermentation kinetics

- Short lag phase, fast and regular kinetics.

■ Sugar/alcohol yield

- 16.3 g sugar for 1 % alcohol.

■ Technical characteristics

- Optimum temperature range: 22 to 30 °C, (72 to 86 °F).
- Alcohol tolerance: 15,5 %.
- Resistance to free SO₂: 50 mg/l.
- Low foam production.

■ Metabolic characteristics

- Average glycerol production, 5 to 7 g/l.
- Low volatile acidity production, generally less than 0.2 g/l.
- Average acetaldehyde production, less than 30 mg/l.
- Low H₂S production.
- Low SO₂ production, less than 10 mg/l.

■ Collection cepage Cabernet is highly suited for fermentation of Cabernet wines with an ageing potential.

■ Phenotype: neutral to killer factor.

Dosage

Collection Cépage Cabernet® contains 10 billion active dried yeast cells per gram.
Recommended dose: 20 g/hl (≈ 2 lbs/M).

Packaging

Collection Cépage Cabernet® is vacuum-packed in 500 g sachets. It must be stored in a cool (5 - 15 °C, 41 - 59 °F) dry place, sealed in its original packaging.

How to use

Inoculate 50 hl (1000 gal) of must at a dosage rate of 20 g/hl (2 lb/1000 gal)

Re-hydrating the yeast



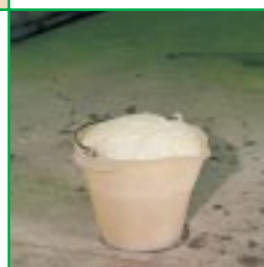
In a clean bucket put 10 l (3 gal) of drinking water at a temperature of 35 to 38 °C (95 - 100 °F). Avoid using chlorinated water.



Add 500 g (1 lb) of sugar or 4 l (1 gal) of warmed must, stir well. Yeast will rehydrate best and start growing in a 5 % sugar solution.



Gradually pour 1 kg (2 lb) of yeast into the rehydration solution, continuing to stir vigorously to maintain the yeast cells in suspension.



Leave the yeast to swell for 30 minutes, stirring frequently. A strong smelling foam will be produced, indicating that the yeast has started to re-activate.

Incorporating the yeast to the must

In order to avoid the proliferation of unwanted microorganisms, the yeast should be incorporated as soon as possible after the rehydrating phase is complete.

To avoid temperature shock, gradually lower the rehydrated yeast temperature by adding must in several steps until the temperature of the final must is reached. Add the yeast when filling the must into the tanks. Pumping over will evenly distribute the yeast in the tank.



Fermentation management

■ Daily check

Decrease in specific gravity (or Brix) to ensure a healthy progression of fermentation.

■ Temperature monitoring

It is of capital importance to respect the temperature limits provided on the product sheet.



■ At mid fermentation (16 to 14 Brix - 1060 to 1040 specific gravity)

Pumping over with air will provide the yeast with vital oxygen and prevent fermentation problems. At this stage oxygen doesn't affect wine aroma and there is no risk of oxidation. The addition of MAXAFERM® F a fermentation bio-regulator, combining inactivated yeast, thiamin and ammonium salts, will provide the yeast with nutrients and allow to complete fermentation.

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