Weinhefen Levures
Wine yeast Lieviti
Levaduras

Collection
CÉPAGE
Merlot

Wine Yeast
Saccharomyces cerevisiae

Enhances Merlot varietal character.

Origin
Strain n° 4882 selected in Bordeaux by ITV France, with the assistance of CIVB-Bordeaux.

Application
Collection Cépage Merlot® is the ideal yeast to optimize red winemaking from Merlot.
The wines obtained with Collection Cépage Merlot® are expressive with supple tannins, great mouth feel and all the Merlot aromatic notes (cherry, raspberry, blackberry, plum and spices).

Wine making qualities

Fermentation kinetics
- short to medium lag phase, rapid and steady kinetics.

Sugar/alcohol yield
- 16.5 g sugar for 1% alcohol.

Technical characteristics
- Optimum temperature range: 25 to 30 °C (77 to 86 °F).
- Alcohol tolerance: 14,5 %.
- Resistance to free SO_2: 50 mg/l.
- Low foam production.

Metabolic characteristics
- High glycerol production, 5 to 9 g/l.
- Low volatile acidity production, generally less than 0.2 g/l.
- Average acetaldehyde production, less than 25 mg/l.
- Low H_2S production.
- Low SO_2 production, less than 10 mg/l.

Favors polyphenol and macromolécules extraction allowing for dense smoothe balanced wines.

Gives great results on tempranillo, Sangiovese, Grenache.

Phenotype: neutral to killer factor.

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

Packaging
Collection Cépage Merlot® 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.

DSM Food Specialties B.V.
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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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