



Collection CÉPAGE

Sauvignon

Wine yeast
Saccharomyces cerevisiae

Enhances Sauvignon varietal character.

Origin

Strain n° L2868 selected by ITV Nantes, Loire valley France.

Application

The new Collection Cépage Sauvignon® has been selected to bring out the best of Sauvignon variety. This strain has an excellent capacity to release thiols (3MH and 4MMP) known to participate in the unique aroma profile of Sauvignon: blackcurrant buds, citrus (grape fruit).

This strain increases Sauvignon wines mouthfeel - therefore actively contributing to an ideal wine balance. Its fermentation capacity is the best within Sauvignon-specific yeast.

Wine making qualities

■ Fermentation kinetics

- Medium lag phase, steady kinetics.

■ Sugar/alcohol yield

- 16.2 g sugar for 1 % alcohol.

■ Technical characteristics

- Optimum temperature range: 12 to 25 °C (59 to 77 °F).
- Alcohol tolerance: 15 %.
- Low foam production.

■ Metabolic characteristics

- Average to high glycerol production, 6 to 8 g/l.
- Low volatile acidity production, generally lower than 0.2 g/l.
- Average acetaldehyde production, less than 35 mg/l.
- Medium SO₂ production.

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■ Optimum thiol aromatics precursors release at fermentation temperature between 16 and 18 °C, (61 to 64 °F).

■ Favors "green" Sauvignon aroma.

■ Improves mouthfeel.

■ Phenotype: K2 type killer.

Dosage

Collection Cépage Sauvignon® contains 10 billion active dried yeast cells per gram.

Recommended dose: 20 g/hl (~ 2 lbs/M).

Packaging

Collection Cépage Sauvignon® 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)



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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