



# Collection CÉPAGE

## Pinot

### Wine Yeast

*Saccharomyces cerevisiae*

*Enhances Pinot noir varietal character.*

#### Origin

Strain n° LW 06 selected by DSM Food Specialties Research.

#### Application

Collection Cépage Pinot® has been selected to express the best qualities of Pinot variety grapes. This strain produces light to medium bodied, well-balanced Pinot with a rich garnet red color. Wines produced with LW 06 have a subtle nose with red fruit notes (red and morello cherries, raspberry and blackcurrant).

Collection Cépage Pinot® is ideally suited to cold, pre-fermentation maceration.

#### Winemaking qualities

##### ■ Fermentation kinetics

- Average lag phase; regular kinetics.

##### ■ Sugar/alcohol yield

- 16.2 g sugar for 1 % alcohol.

##### ■ Technical characteristics

- Optimum temperature range: 12 to 32 °C.
- Alcohol tolerance: 14 % vol.
- Resistance to free SO<sub>2</sub>: 50 mg/l.
- Low foam production.
- Nitrogen requirement: average

##### ■ Metabolic characteristics

- Average glycerol production.
- Volatile acidity production less than 0.2 g/l.
- Low acetaldehyde production.
- Low H<sub>2</sub>S production.

■ Expresses the typicity of Pinot noir.

■ Provides mouthfeel and volume.

■ Improves the extraction of phenolic compounds and color intensity.

#### Dosage

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

Recommended dose:

- Early yeasting prior to cold, pre-fermentation maceration: 25 g/hl.
- Yeasting for traditional fermentation: 20g/hl.

#### Packaging

Collection Cépage Pinot® is vacuum packed in 500 gram packs.

It should be stored in its original unopened packaging, in a cool (5 to 15 °C - 41 to 59 °F) dry place.

#### DSM Food Specialties

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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)



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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