



Collection CÉPAGE

Syrah

Wine Yeast

Saccharomyces cerevisiae

Enhances Syrah varietal character.

Origin

Strain n° LW 07 selected by DSM Food Specialties Research.

Application

Collection Cépage Syrah® has been selected to optimize the vinification of Syrah grapes. This strain can be used from the start of pre-fermentation cold maceration.

Strain LW 07 leads to the production of well rounded wines with superior mouthfeel and highly complex nose. The wines obtained are elegant, harmonious and have a supple tannin structure.

With hot climate Syrah, the strain gives strong, pleasing wines with concentrated blueberry and chocolate aroma.

In Syrah from cooler climates, the strain leads to concentrated fresh blackberry, raspberry and lavender notes. The wines present a persistent finish of spicy pepper, liquorice and tobacco.

Winemaking qualities

■ Fermentation kinetics

- Short latency phase (1-2 days). Kinetics normally rapid and regular.

■ Sugar/alcohol yield

- 16.2 g sugar for 1 % alcohol.

■ Technical characteristics

- Optimum temperature range: 13 to 32 °C.
- Alcohol tolerance: 16 % vol.
- Resistance to free SO₂: 50 mg/l.
- Low foam production.

- Nitrogen requirement: average
- Killer factor: neutral

■ Technical characteristics

- High glycerol production: 5 to 9 g/l.
- Volatile acidity production: less than 0.2 g/l.
- Acetaldehyde production: less than 25 mg/l.
- Low H₂S production.
- Low SO₂ production: less than 10 mg/l.
- Cinnamate decarboxylase activity: POF+ yeasts.

■ Expresses fresh fruit aromas.

■ Provides mouth feel and volume.

■ Withstands high fermentation temperatures.

Dosage

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

Recommended dose: 20 g/hl.

Packaging

Collection Cépage Syrah® is vacuum packed in 500 gram sealed packs.

It should be stored in its unopened original 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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