Weinhefen Levures
Levaduras Wine yeast Lieviti

Fermichamp®

Wine Yeast

Saccharomyces cerevisiae (ex bayanus)

A fructophile yeast to prevent and restart stuck fermentation.

Origin

Strain n° 67 J selected in Alsace by INRA, Narbonne, France.

Application

The specific ability of Fermichamp® to metabolize fructose in high alcohol conditions makes it the ideal yeast for problem fermentation.
As a preventative measure, Fermichamp® is added at the end of fermentation to a potentially high alcohol must.
Used as a treatment, Fermichamp® restarts stuck fermentations and allows complete sugar consumption.

Wine making qualities

Fermentation kinetics
- Slow, steady kinetics after restarting.

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

Technical characteristics
- Optimum temperature range: 15 to 30 °C (59 to 86 °F)
- Very high alcohol tolerance: 17 %.
- Resistance to free SO_2: 50 mg/l.

Metabolic characteristics
- Average glycerol production, 5 to 7 g/l.
- Average volatile acidity production, generally less than 0.3 g/l.
- High acetaldehyde production, 60 mg/l.
- Low H_2S production.
- Low SO_2 production, less than 10 mg/l.

A yeast with an excellent capacity to metabolize fructose, main remaining sugar at the end of the alcoholic fermentation.

Does not produce secondary aromas and preserves the specific characteristics of the must when restarting fermentation.

Phenotype: neutral to killer factor.

Dosage

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

Packaging

Fermichamp® 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.

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Treating stuck fermentation

Preparing a yeast starter solution at 30 g/hl (2,5 lb/1000 gal)

For 100 hl
For 1000 gal

Allow a to sit for 30'.

After 30 minutes add warm water*:
*40 l at 35 °C,

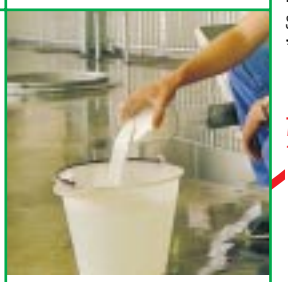
4 gal at 95 °F.

In a separate container prepare a sweetened solution*with the stuck wine:
*10 kg of sugar in 14 l of stuck wine,

8 lb of sugar in 1,5 gal of stuck wine.

Blend the re-hydrated Fermichamp® slowly into the sweetened stuck wine*:
*70 l of yeast solution per 14 l of sweetened stuck wine,

7 gal of yeast solution per 1,5 gal of sweetened stuck wine.



Enrich the mixture with the fermentation bio-regulator Maxaferm®*(inactive yeast, thiamin, ammonium salt):
*45 g,

0,05 lb.

Leave for 24 hours at 20 °C (68 °F) until specific gravity drops to 995 (9 % alcohol).

Incorporate* to the tank whilst pumping over with air:
*the previously prepared solution per 100 hl,

the previously prepared solution per 1000 gal.

To restore yeast nutrients into the fermentation tank, add* Maxaferm®:
*40 to 60 g/hl,

4 to 4,5 lb/1000 gal.

NB. If the arrest is due to an overheating or overcooling of the fermenting must, bring the temperature back around 68 °F (20 °C) before yeasting.

Rehydrate* Fermichamp® into the solution:
*3 kg of dry yeast per 30 l,

2.5 lb of dry yeast per 3 gal..

Prepare a 5 % water sugar solution*at a temperature of 35 to 38 °C (95 - 100 °F):
*1,5 kg in 30 l,

1.25 lb in 3 gal.

Measures to be taken in the event of a stuck fermentation

- Rack the wine to remove unwanted bacteria and inhibitors settled on the lees. For red wines, this clarification should be accompanied with aeration.
- Moderately sulfite the wine (SO_2 : 30 to 40 ppm) or add Delvozyme (25 - 35 g/hl) to prevent the risk of bacterial infection and to favor the yeast development.
- A sample of the arrested wine can be sent to a laboratory to check sugar and volatile acid content.

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