



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 SO₂: 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 H₂S production.
- Low SO₂ 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.

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.



Rehydrate* Fermichamp® into the solution:

*3 kg of dry yeast per 30 l,

2.5 lb of dry yeast per 3 gal.



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.

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.



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.



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



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

*45 g,

0,05 lb.

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.

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 (SO₂ : 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

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