

VIN-O-FERM® CHARDONNAY



YEAST FOR HIGH QUALITY WHITE WINES

APPLICATION

This *Saccharomyces cerevisiae* (ex. *cerevisiae*) yeast has been selected for high quality varietal white wines. It allows the development of a complex aromatic profile.

VIN-O-FERM®CHARDONNAY is ideal for the cold maceration fermentation process which helps to preserve the aromas. It has a good resistance to SO₂ and can also be used for the fermentation of wines intended for barrel ageing. **VIN-O-FERM®CHARDONNAY** develops the typical Chardonnay aromas and harmoniously integrates floral notes such as: white flowers, peach, apricot, honey and exhibits beta-glucosidase activity.

OENOLOGICAL PROPERTIES

- Fermentation temperature: 12 - 19°C
- Nitrogen requirement: average
- Alcohol tolerance: up to 16 % vol.
- SO₂ production: none
- Fermentation speed: fast
- Foam production: very low
- Volatile acid production: < 0.10 g/L
- Glycerol production: high
- Killer type: yes
- SO₂ resistance: good

CHEMICAL AND MICROBIOLOGICAL PROPERTIES

• Moisture	< 8 %	• Acetic acid bacteria	< 1.10 ⁴ CFU/g
• Total viable cells	> 1.10 ¹⁰ CFU/g	• Coliforms	< 1.10 ² CFU/g
• Total other yeast	< 1.10 ⁵ CFU/g	• E. coli	absent in 1 g
• Total mold	< 1.10 ³ CFU/g	• Salmonella	absent in 25 g
• Lactic acid bacteria	< 1.10 ⁵ CFU/g	• Staphylococci	absent in 1 g

DOSAGE INSTRUCTIONS

Dosage 15 - 25 g/hl, a lower dosage will diminish its fermentative characteristics. In case of the second yeast addition use 30 - 50 g/hl to restart the fermentation. Rehydrate 500 gram **VIN-O-FERM®** yeast in 3.5 liter water or 1.5 liter must. Avoid a temperature difference of 10°C between the hydrated yeast and the must and hydrate for at least 15 minutes but not more than 45 minutes.

We recommend using **NATUSTART® B** or **NATUSTART® BCW**.

STORAGE AND PACKAGING

Store in its original packaging preferably at 5 - 15 °C in a dry place free from offensive odours. All **VIN-O-FERM®** yeast products are vacuum-packed and are available in 100 and 500 gram alum-foil packages and also in 10 kg alum-foil bags. The yeast can be used for up to 3 years after the date of production.

QUALITY ASPECTS

Yeast selected by OenoBioTech and controlled by the Microflora laboratory at the ISVV of the University of Bordeaux which includes inter-delta sequence (DNA fingerprint) ensuring that each lot of consists of the pure original strain. **VIN-O-FERM®** yeast products are non-GMO and are conform to the specification of the oenological CODEX.

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