1895C™

Saccharomyces cerevisiae

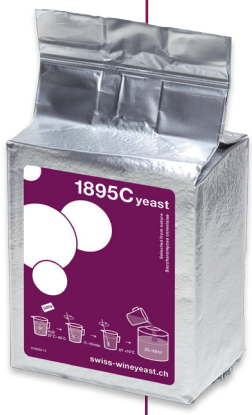
The sleeping beauty yeast

DESCRIPTION

The 1895C™ yeast strain was discovered in 2008 by Professor Dr. Jürg Gafner in a white wine produced in a village close the Lake Zurich in Switzerland (a Räuschling wine produced in 1895 at the Schwarzenbach Winery) and successfully isolated to be cultivated, in the frame of a collaborative project with "Swiss Wineyeast GMBH".

The particular fermentation properties of the 1895C™ yeast strain bring optimum results when used in white wines, rosé wines, sparkling wines and fruit and grain mash destined for distillation.

The special structure of the smaller yeast cells from the 1895C™ wine yeast produces a much-reduced amount of biomass and yeast lees compared to other wine yeasts and enhances the varietal character of the wines.



BENEFITS & RESULTS

All wines so far fermented with 1895C™ wine yeast and fruit distillate have impressed with a bouquet that is typical of their variety – earning them top rankings at award ceremonies.

However, the yeast also features other excellent fermenting characteristics, such as no residual sugar even with high must weights, because unlike traditional wine yeasts, this one can still completely ferment wines with a low glucose-fructose ratio (< 0.1). It can be used to both prevent and remedy stuck fermentation caused by a glucose-fructose imbalance.

In comparison to traditional yeast, it only forms about a third of the biomass during regular fermentation, with no foam formation.

Its specific fermentation and metabolic features make 1895C™ an ideal choice for fermenting white and red grape varieties, as well as sparkling wine and fruit distillates.

The acetic acid content is very moderate, even for wines with a high alcohol content. H_2S or SO_2 formation is very unlikely in ideal fermentation conditions.

PROPERTIES

- Rapid start of fermentation
- Regular and secure fermentation rate
- Alcohol tolerance > 15% vol.
- Optimal temperature range from 15 to 32°C.
- Low nutrient requirements – addition of organic or complex nutrient is however recommended.
- Fructophilic properties allows to complete fermentation even when Glucose/Fructose ratio is lower than 0.1
- Very low volatile acidity production
- Neutral influence regarding MLF
- Low production of H_2S
- Suitable for a wide range of applications

INSTRUCTIONS FOR OENOLOGICAL USE

Dosage rate: 20 to 40 g/hL

1. Sprinkle the yeast in 10 times its weight in water (temperature between 35 and 40°C) (95-104°F) slowly and evenly onto the surface of the water, whilst gently stirring.
2. Allow to stand for 20 minutes before further gently mixing.
3. Mix the rehydrated yeast with juice/must if needed, gradually adjusting the yeast suspension temperature in order that the difference in temperature between the must to be inoculated and the yeast preparation should not be more than 10°C (18°F).
4. Inoculate into the must.

Notes:

The total rehydration time should not exceed 45 minutes.

It is crucial that a clean container is used to rehydrate the yeast.

Rehydration directly in must is generally not advisable.

In musts with high alcohol potential (> 13% v/v), the addition of 30 g/hL of GO-FERM PROTECT EVOLUTION™ during rehydration is recommended.

PACKAGING STORAGE

- Available in 500g
- Store in a cool dry place
- To be used once opened

Distributed by:

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