



# ENOFERM T306™

## *Saccharomyces cerevisiae*

### Aromatic expression and complexity

#### DESCRIPTION

ENOFERM T306™ is a yeast isolated from fermentations of Pinot Noir at Tyrrells Vineyards, Hunter Valley, NSW, Australia.



#### BENEFITS & RESULTS

ENOFERM T306™ promotes aromatic expression and complexity. Fermentation aromas have been described as exotic / tropical fruit and pineapple with underlying complexity. Its applications include adding aromatic expression in weak intensity fruit and tends to lift "sweet" fruit characters in white grape varieties.

Used in the following wine styles: aromatic, fresh fruit driven white styles, medium-full bodied whites showing fruit flavor richness, complexity, and mouthfeel. Early release white wines and medium bodied reds.

Recommended varieties include Shiraz, Pinot Noir, Chardonnay, Chenin Blanc, Pinot Gris, Riesling and Semillon.

Given it has medium-high nutrient demands and is sensitivity to its environment, it is highly recommended to use a GO-FERM™ product and a FERMAID™ fermentation nutrient.

#### PROPERTIES\*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimal fermentation temperature range: 15-30 °C
- Alcohol tolerance up to 14% v/v
- Competitive ("Killer K2") factor active
- Medium-high nutritional requirement
- Compatible with malolactic wine bacteria
- Low solid must (low turbidity juices) may result in sluggish fermentations
- Short lag phase
- Moderate fermentation rate
- Low relative potential for SO<sub>2</sub> production
- May produce some foam

*\*subject to fermentation conditions*

## INSTRUCTIONS FOR OENOLOGICAL USE

### A. Rehydration without yeast protector

**Dosage rate: 20 to 40 g/hL**

1. Rehydrate the yeast in 10 times its weight in water (temperature between 35 °C and 40 °C).
2. Resuspend the yeast by gently stirring and wait for 20 minutes.
3. Mix the rehydrated yeast with a little juice/must, gradually adjusting the yeast suspension temperature to within 5-10 °C of the juice/must temperature.
4. Inoculate into the must.

### b. Rehydration with a yeast protector

In musts with high alcohol potential (> 13% v/v), with low turbidity (< 80 NTU) or other challenging conditions, the use of one of our GO-FERM™ products (wine yeast protector) during yeast rehydration is recommended. Follow rehydration instructions according to the selected GO-FERM™ product.

#### + 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. Ensure yeast nutrition is appropriately managed during fermentation.

## PACKAGING AND STORAGE

- Available in 500 g and 10 kg
- Store in a cool dry place
- To be used once opened

Distributed by:



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The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. February 2023.



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