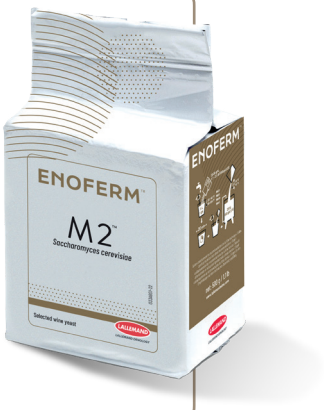
ENOFERM M2™

Saccharomyces cerevisiae

Respects varietal characters, an all-rounder for white and red wines

DESCRIPTION

ENOFERM M2 ™ was isolated from nature in Stellenbosch, South Africa and is from the Massey University culture collection (New Zealand), Culture No. M182.



BENEFITS & RESULTS

- A general-purpose yeast for both white and red wine production. Neutral aroma production allows varietal character expression. In white wines, it can contribute significant mouthfeel, not attributed to glycerol production.
- ENOFERM M2™ has a moderate production of succinic acid. However, winery feedback has revealed that it can, under certain conditions (currently unknown), produce high levels of succinic acid.

PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimum fermentation temperature range: 15 – 30 °C
- Alcohol tolerance up to 15% v/v
- Moderate fermentation rate – temperature control may be important
- Competitive ("Killer K2") factor active
- Medium to high nutritional requirement. Complex or organic fermentation nutrition is recommended
- Compatible with malolactic bacteria
- Low relative potential for SO_2 production
- Low production of H_2S
- Low foam formation
- Yeast forms compact lees at end of fermentation

**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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