

SL75™

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Robust and fruity yeast for white and rosé wines

Alcohol Tolerance: 14%

Temp. Range: 12-24°C (54-75°F)

Nitrogen Needs: LOW

Lag Phase: Very Short

Fermentation Rate: Moderate

Frequently used in Chardonnay, Pinot gris, Thompson Seedless, rosés

SL75 was selected for its ability to enhance fresh and fruity aromas in wines from neutral varieties or high-yielding vineyards.

- Produces aromatically expressive wines that display fruity and tropical aromas
- *Saccharomyces cerevisiae cerevisiae*

RECOMMENDED DOSAGE: 25 g/hL (2 lbs/1000gal)

USAGE:

Rehydrate yeast with a yeast rehydration nutrient like GO-FERM STEROL FLASH™ or GO-FERM PROTECT EVOLUTION™. Follow rehydration instructions according to the selected GO-FERM® product.

If not using a rehydration nutrient, add yeast to a water volume that is 10x the weight of the yeast at 40°C (104°F). This lower temperature is important so you do not harm the yeast. **Rehydration directly in juice may result in yeast underperformance and therefore is not advised.**

STORAGE:

Dated expiration. Store in a cool dry place. Once opened, keep tightly sealed and dry.

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