



ENOFERM SYRAH™

Saccharomyces cerevisiae

Reliable fermenter for Syrah and Merlot

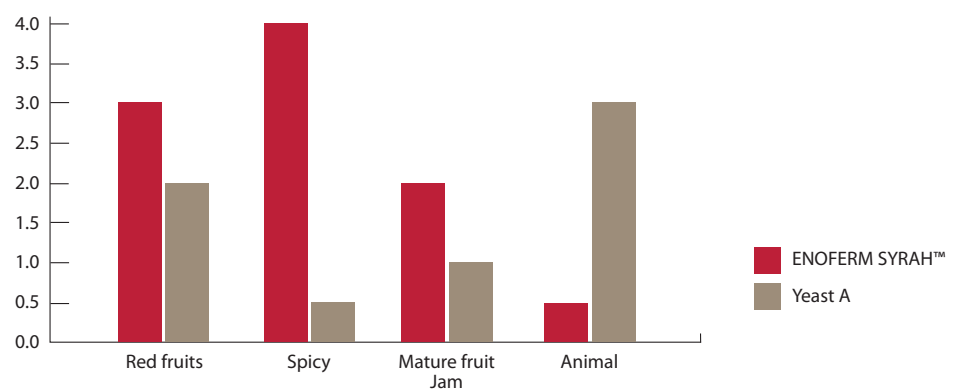
DESCRIPTION

ENOFERM SYRAH™ is a natural isolate yeast from the Côtes du Rhône, selected by the Martin Vialatte microbiology department in cooperation with oenology laboratories of the Drome Chamber of Agriculture and Suze-la-Rousse, France.



BENEFITS & RESULTS

Suited for Syrah, Merlot, Carignan, Barbera, Nebbiolo and Sangiovese, ENOFERM SYRAH™ generally offers good mouthfeel and stable color extraction. Tends to produce high levels of β -damascenone, which promotes violet and red fruit aromas. Generally, enhances and respects varietal character. It is a high glycerol producer, hence contributes a round palate structure. ENOFERM SYRAH™ has medium nitrogen demand and has a tendency to produce H_2S under low YAN conditions, hence rehydration with a GO-FERM™ product and respectful nutrient management will give optimum results.



Sensory effect in Syrah

YSEO™
PROCESS
Research in collaboration
with Washington State University

YSEO™ signifies Yeast Security and Sensory Optimization, a unique Lallemand yeast production process to help overcome demanding fermentation conditions.

YSEO™ improves the reliability of alcoholic fermentation by improving yeast quality and performance and reduces the risk of sensory deviation even under difficult conditions. YSEO™ yeasts are 100% natural and non-GMO.

PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimum fermentation temperature range: 15 to 32 °C
- Alcohol tolerance up to 16% v/v
- Moderate fermentation rate
- Competitive ("Killer K2") factor active
- Medium nutritional requirement
- Compatible with malolactic wine bacteria
- Short lag phase
- Very low volatile acidity production
- Low SO₂ production
- Low H₂S production
- High glycerol producer
- Low foam formation
- Good nutrition management is recommended

**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:



1480 Cader Lane, Suite A
Petaluma, CA 94954
p. 707-765-6666 | f. 707-765-66
info@scottlab.com | scottlab.com

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.



WINE
YEASTS



WINE
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NUTRIENTS
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