ZYMAFLORE® RB2

Yeast for fruity, elegant red wines, revealing the Pinot noir varietal aroma

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.

In accordance with the regulation (EC) n° 606/2009.

SPECIFICATIONS AND OENOLOGICAL PROPERTIES

ZYMAFLORE® RB2 is a strain selected for red Burgundian grape variety vinification (Super Premium to Ultra Premium). **ZYMAFLORE® RB2** was isolated for its natural capacity for ***low absorption*** of colouring matter, in addition to its ability to enhance ***Pinot noir varietal aromas*** (cherry, Kirsch).

FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 15 % vol.
- Tolerance over a large temperature range: 20 - 32°C
- Low nitrogen requirements
- Low production of volatile acidity and H_2S

AROMATIC AND ORGANOLEPTIC CHARACTERISTICS:

- Low absorption of colouring matter
- High revelation of varietal aromas

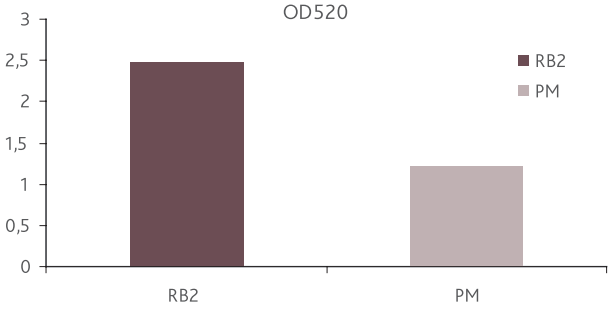
EXPERIMENTAL RESULTS

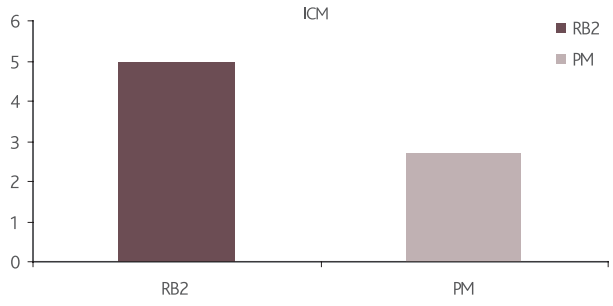
Trial in Australia, 2006. Pinot noir.

Alc: 15.2% vol., 265 g/L sugar, pH 3.55. Control yeast: yeast "prise de mousse".

Yeasting at 20g/hL during tank filling, positive implantation controls (DNA) for both strains.

Fermentations completed, volatile acidity 0.25 g/L H_2SO_4 on average (0.31 g/hL acetic acid).





Tasting observations for the finished wines (internal and external to the cellar tasting committee): "The wine fermented with **ZYMAFLORE® RB2** has a deeper, more intense colour than the control, in addition to typical cherry/kirsch notes, and is more elegant than the control (raspberry notes). On the palate, the **ZYMAFLORE® RB2** wine has a better balance, more volume and freshness, with good tannin intensity. The control is astringent and dry, with a pronounced acidity."

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PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed)

Aspect ..... granular

STANDARD ANALYSIS

Humidity (%)	< 8 %
Living cells SADY CFU/g	>2.10^{10}
Lactic acid bacteria CFU/g	< 10^5
Acetic acid bacteria CFU/g	< 10^4
Wild yeast CFU/g	< 10^5
Coliforms CFU/g	< 10^2
E. coli CFU/g	None
Staphylococcus CFU/g	None
Salmonella CFU/25 g	None
Moulds /g	< 10^3
Lead	< 2 ppm
Arsenic	< 3 ppm
Mercury	< 1 ppm
Cadmium	< 1 ppm

PROTOCOL FOR USE

ŒNOLOGICAL CONDITIONS

- Inoculate with the yeast as soon as possible post rehydration.
- When the ratio of selected yeast to indigenous yeast is 100:1 there is a 98% chance the selected yeast will dominate; compared to a 60-90% chance with a ratio of 10:1.
- Temperature, yeast strain, rehydration and winery hygiene are also essential for successful implantation.

DOSAGE

- 15 - 30 g/hL (150 - 300 ppm).

In the case of prefermentative cold maceration (cold soaking), it is recommended to add yeast at 5 g/hL during tank filling, in order to dominate the indigenous flora, then to complete with 15 to 20 g/hL at the end of maceration, before increasing the must temperature.

IMPLEMENTATION

- Carefully follow the yeast rehydration protocol indicated on the packet.

Avoid temperature differences exceeding 10°C between the must and the yeast during inoculation. Total yeast preparation time must not exceed 45 minutes.

- In the case of potentially high alcohol concentrations and in order to minimise volatile acidity formation, use **DYNASTART®/ SUPERSTART® ROUGE**.

STORAGE

- Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.
- Optimal date of use: 4 years.

PACKAGING

500 g vacuum bag. 10 kg box.

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