

VITILEVURE® SAUVIGNON

Specific selected yeast for the Sauvignon Blanc grape variety.

Reveals thiols, especially 4MMP.

1 APPLICATIONS

VITILEVURE® SAUVIGNON has been selected for its properties of enhancing the expression of the thiol aromas that are characteristics of the Sauvignon grape variety: blackcurrant buds, boxwood, tropical fruits, etc.

Some of the molecules responsible for these aromas have been identified: this is the case as 4-mercapto-4-methyl-pentan-2-one, 4-MMP, or 3-mercaptohexanol (3MH) and 3-mercaptohexanol acetate (3AMH).

These aromas are all the more enhanced by VITILEVURE® SAUVIGNON, especially the 4MMP, when the harvesting conditions and fermentation processes are favorable to their concentration and release.

2 MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- **Species:** *Saccharomyces cerevisiae var. bayanus*
- **Killer character:** killer yeast
- **Alcohol tolerance:** up to 14% vol.
- **Fermentation temperature:** 15 to 32°C
- **Fermentation kinetics:** relatively rapid
- **SO₂ production:** low, 10 mg/L in synthetic medium
- **H₂S production:** low
- **Foam production:** low
- **Production of volatile acidity:** normal
- **Glycerol production:** relatively high, 6 g/L in synthetic medium
- **Nitrogen needs:** medium. A systematic addition of oxygen and ACTIFERM 1-2 is recommended for musts with high sugar content (> 13% potential alcohol)

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DOSAGE AND INSTRUCTION FOR USE

Recommended dosage rate: 20 g/hL

- Rehydrate the selected yeast in 10 times its volume in water at 35 - 37°C in a clean container
- Stir gently, then let hydrate for 20 minutes
- Acclimatize the starter to the tank temperature by progressively adding the must; the difference between starter and must temperatures should not exceed 10°C
- Add the starter to the must and homogenise
- The rehydration process should not exceed 45 minutes
- Rehydrating in the must is not recommended
- For musts with high potential alcohol (> 13% vol.), it is recommend to add the yeast protector **PREFERM** during rehydration

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PACKAGING AND STORAGE



0.5 kg bag - 20 x 0.5 kg box

Store in a cool, dry place for up to 4 years in the original packaging.
Only use vacuum-sealed sachets.
Once opened, use quickly.

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