ZYMAFLORE® ST

Yeast for sweet white wines or dry white wines intended for cellaring.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Œnology. In accordance with the International Œnological Codex.

SPECIFICATIONS AND ŒNOLOGICAL PROPERTIES

ZYMAFLORE® ST is a strain particularly ***sensitive to SO_2*** with a low production level of ***SO_2-binding molecules***. Perfectly suitable for producing sweet white wines (from desiccated or noble rot grapes), or for dry white wines intended ***for cellaring*** (Chardonnay, Sémillon, Viognier).

This strain originates from a "terroir" selection in the Sauternes vineyards.

FERMENTATION CHARACTERISTICS:

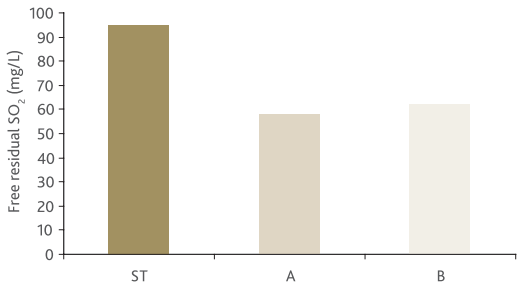
•Alcohol tolerance: up to 15 % vol.

- Recommended fermentation temperaturs: 14 - 20°C.
- High nitrogen requirements
- Good capacity for implantation in sugar-rich musts
- Low production of volatile acidity and H_2S

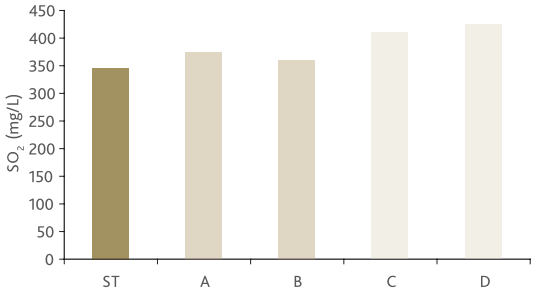
AROMATIC CHARACTERISTICS:

- Low formation of compounds binding SO_2 (acetaldehyde, pyruvic acid...).
- Low production of fermentation aromas

EXPERIMENTAL RESULTS

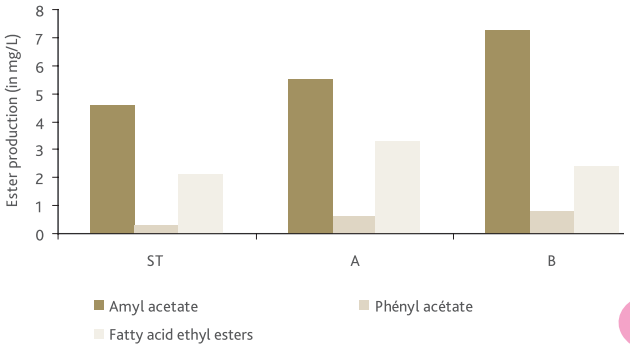


Combination test on sweet wines (SO_2 dosage added: 270 mg/L).



Measure of the combining capacity (CC50*) of sweet white wine for different yeast strains.

*C50: required quantity of SO_2 added to a wine in order to obtain 50 mg/L of free SO_2.



Ester production by different yeast strains (in mg/L).

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PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed).

Aspect: granular

STANDARD ANALYSIS

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

PROTOCOL FOR USE

ŒNOLOGICAL CONDITIONS

• Please refer to the Technical Booklet "*Good alcoholic fermentation management*" for complete information on yeast addition timing and techniques, the key points of fermentation.

DOSAGE

• 20 - 30 g/hL (200-300 ppm).

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 harvests with a high alcohol degree potential and to minimise volatile acidity formation, use **DYNASTART® / SUPERSTART® BLANC** in rehydration water.

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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