

# 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 regulation (EC) n° 606/2009.*

## SPECIFICATIONS AND œNOLOGICAL PROPERTIES

ZYMAFLORE® ST is a strain particularly **sensitive to SO<sub>2</sub>** with a low production level of **SO<sub>2</sub>-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.

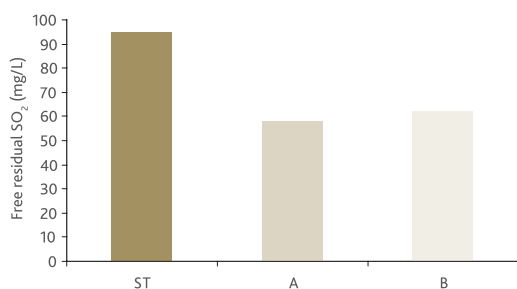
### FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 15 % vol.
- Recommended fermentation temperatures: 14 - 20°C.
- High nitrogen requirements
- Good capacity for implantation in sugar-rich musts
- Low production of volatile acidity and H<sub>2</sub>S

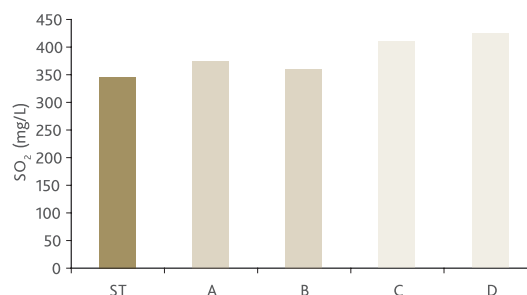
### AROMATIC CHARACTERISTICS:

- Low formation of compounds binding SO<sub>2</sub> (acetaldehyde, pyruvic acid...).
- Low production of fermentation aromas

## EXPERIMENTAL RESULTS

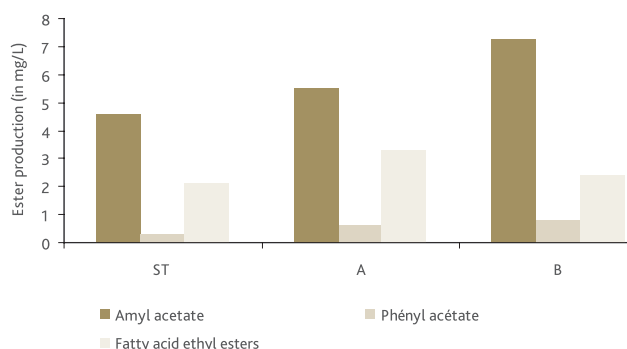


Combination test on sweet wines (SO<sub>2</sub> dosage added: 270 mg/L).



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

\*C50: required quantity of SO<sub>2</sub> added to a wine in order to obtain 50 mg/L of free SO<sub>2</sub>.



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



## PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed).

Aspect: granular

## STANDARD ANALYSIS

Humidity (%) ..... < 8 %  
Living cells SADY UFC/g ..... > 2.10<sup>10</sup>  
Lactic acid bacteria UFC/g ..... < 10<sup>5</sup>  
Acetic acid bacteria UFC/g ..... < 10<sup>4</sup>  
Wild yeast UFC/g ..... < 10<sup>5</sup>  
Coliforms UFC/g ..... < 10<sup>2</sup>  
*E. Coli* UFC/g ..... None

*Staphylococcus* UFC/g ..... None  
*Salmonella* UFC/25 g ..... None  
Moulds UFC/g ..... < 10<sup>3</sup>  
Lead ..... < 2 ppm  
Arsenic ..... < 3 ppm  
Mercury ..... < 1 ppm  
Cadmium ..... < 1 ppm

## PROTOCOL FOR USE

### CENOLOGICAL 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

- 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.

