ZYMAFLORE® CH9

Saccharomyces cerevisiae yeast selected from one of the premium Chardonnay *terroirs* in Burgundy.

Selected non-GMO Active Dry Yeast (ADY) for use in winemaking. 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.

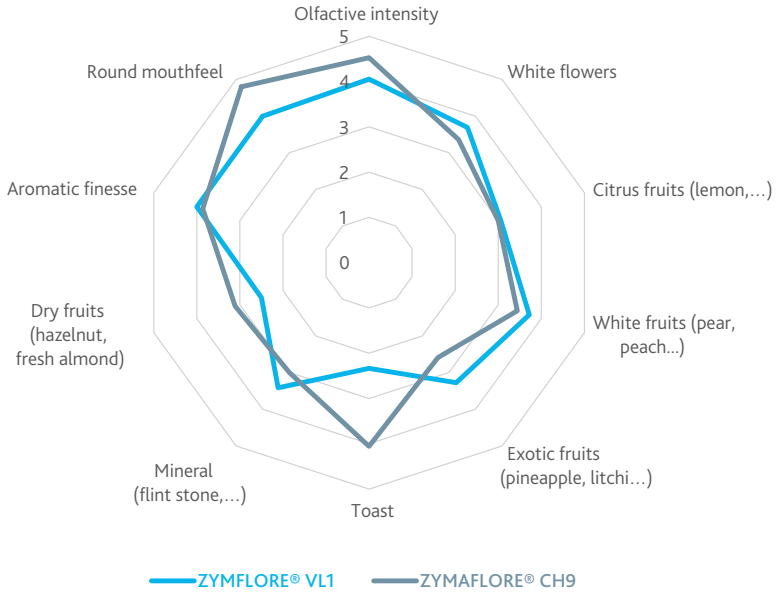
SPECIFICATIONS AND ŒNOLOGICAL PROPERTIES

Yeast selected from a natural fermentation on organically cultivated grapes in Burgundy, revealing the typicity of the grands *terroirs* of Chardonnay: fresh almond and hazelnut, toasted bread and citrus fruits. Showing creamy mouthfeel and length, the wines from this yeast are balancing well potential high natural acidities. Recommended for high-end Chardonnay wines.

FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 16 % vol.
- Fermentation temperature: 14 – 22 °C.
- Average nitrogen requirements.
- Short lag phase.

EXPERIMENTAL RESULTS



Tasting results on barrel fermented Chardonnay 2013 (tasting panel 17 people). Yeast 20 g/hL, ***SUPERSTART® BLANC*** *20 g/hL. Alcohol 13 % v/v, pH 3,50, TA 4,8 g/L* H_2SO_4.

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PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed).

Aspect ..... granular

STANDARD ANALYSIS

Humidity (%)	< 8 %
Active dry yeast (ADY) 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

- 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.
- To strengthen the yeast (high sugars musts) and minimize volatile acidity formation, and to optimize the yeast aromatic expression, use **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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