ZYMAFLORE RB2

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

SPECIFICATIONS

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 aptitude for revealing ***Pinot Noir varietal aromas*** (cherry, Kirsch).

ŒNOLOGICAL PROPERTIES

Fermentation characteristics :

- Tolerance to alcohol: up to 16 % 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.

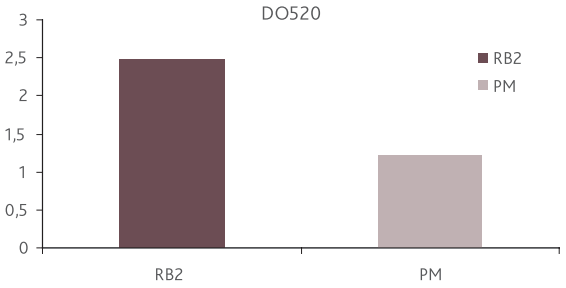
EXPERIMENTAL RESULTS

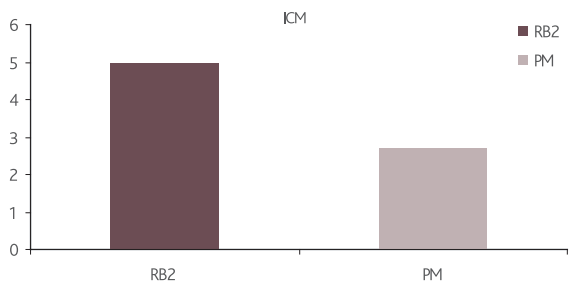
Trial in Australia, 2006. Pinot Noir.

PAC 15.2% vol., 265 g/L sugar, pH 3.55. Control yeast: yeast "prise de mousse" (bottle fermentation).

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.





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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."

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 g/hL

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

STORAGE

In original, unopened packaging. Use within the specified use by date.

Specific conditions: please refer to the technical data sheet.

PACKAGING

500g vacuum bag. 10kg box.

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