



VitiFerm BIO Characteristics



NEW 2020!

CHARACTERISTICS	Alba Fria	Pinot Alba	Rubino Extra	Esprit	Sauvage	Vulcano
Strain	<i>Saccharomyces cerevisiae</i>			<i>Saccharomyces uvarum</i>		<i>Pichia kluyveri</i> & <i>Sacch. cerevisiae</i>
Temp Preference	16-20°C	18-20°C	16-32°C	16-20°C	16-32°C	16-32°C
Alcohol Tolerance	15%	15%	16%	15%	16%	16%
Max Sugar Level	24 Brix	24 Brix	28 Brix	26 Brix	28 Brix	26 Brix
Fermentation Speed	Medium	Medium	Medium	Medium	Medium	Medium
Nitrogen Requirements	Low	Low	Medium	Low	Low	Low
Min Recommended YAN	140ppm	140ppm	180ppm	140ppm	140ppm	130 ppm
NTU Level	> 70 NTU	> 70 NTU	> 70 NTU	> 70 NTU	> 70 NTU	> 70 NTU
Competitive Factor	Yes	Sensitive	Yes	Yes	Yes	No
VA Production	Very Low	Very Low	Very Low	Very Low	Very Low	Very Low
H ₂ S Production	Very Low	Very Low	Very Low	Very Low	Very Low	Very Low
SO ₂ Production	Very Low	Very Low	Very Low	Moderate	Very Low	Very Low
MLF Friendly	Extremely	Extremely	Extremely	Moderate	Extremely	Extremely
MLF Synergy	CNI, HF2, AF3	CNI, HF2, AF3	CNI, HF2, AF3	HF2	CNI, HF2, AF3	CNI, HF2, AF3
Extraction/Colour	Low	Low	Very High	Low	High	Low
Varietal Character	High	High	Very High	High	High	High
Terroir Character	Very High	High	Very High	High	High	High
Pack Size	500g or 10kg					
Packaging	Vacuum aluminium foil bag					
Storage Advice	Cool & dry; max 20°C					

Natural Temperature for True Expression

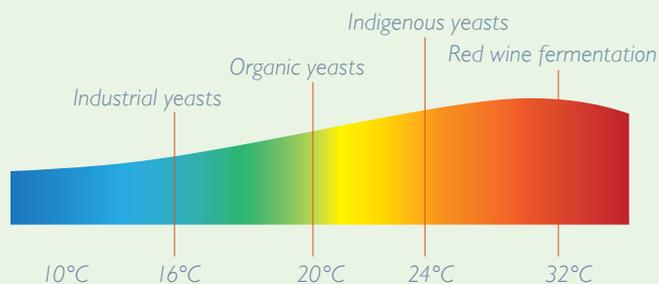
All our organic yeast strains prefer, depending on the strain, a natural fermentation temperature range between 16°C and 20°C. This temperature range is lower than that preferred by spontaneous or indigenous fermentation yeast and slightly higher than for industrially produced yeast.

Most industrial yeast strains are designed for lower fermentation temperatures through the addition of synthetic or chemical additives or by techniques of hybridisation.

With organic yeasts, the natural fermentation temperature range of 16-20°C allows their enzymes to perform better and the true varietal characters are released, rather than the primary characters from cold fermentation.

These elements are important for true and natural fruit expression and a stable flavour profile. In addition, as a practical benefit the fermentation speed is not increased which saves energy costs for cooling.

Temperature ranges during the alcoholic fermentation:



Pict.: © 2B FermControl 2018



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