



MaloBacti CNI

Unique citric acid negative bacteria culture for a diacetyl free MLF in both red and white wine



MLF without Diacetyl and VA!

MaloBacti CNI has the ability to avoid diacetyl formation from citric acid degradation. This is a very rare characteristic and one that has many advantages in winemaking:

- Protection of the varietal characters and flavours in the wine after MLF.
- No buttery or butter-scotch flavour due to no formation of diacetyl.
- No increase in volatile acidity in the wine due to no acetic acid production.
- Co-inoculate to ensure 100% strain dominance and optimum performance.

Properties

- No formation of diacetyl!
- pH range from 3.2 to 4.2.
- Ethanol tolerant to 14.5 % vol.
- TSO₂ tolerance at pH 3.3 < 20ppm.
- Temperature range: 16-26°C.
 - » White wine: SO₂ add max 25ppm at juice stage.
 - » Red wine: SO₂ add max 50ppm at juice stage.
 - » Yeast – use yeast strain with low SO₂ production.

Package Content

Contains freeze-dried *Oenococcus oeni* with a minimum cell count of $> 2 \times 10^{11}$ CFU/g. DSM22827. Min 3 years at -18°C, 4 weeks at 4°C.

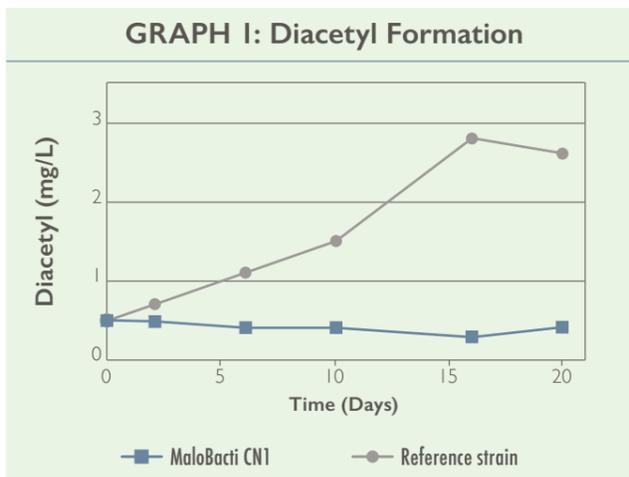
TIP! Inoculation in Low pH wines

For low pH wines (pH 3.2-3.3) we recommend to firstly use a low SO₂ producing yeast and use FermControl in the primary fermentation to lower total SO₂ production by the yeast. For the MLF inoculation we recommend to extend the activation time (if required) in Step 5, until the pH of the bacteria suspension has reached approx pH 3.3 (NO LOWER), then for best results co-inoculate at ~4.5 Baume / 8°Brix.

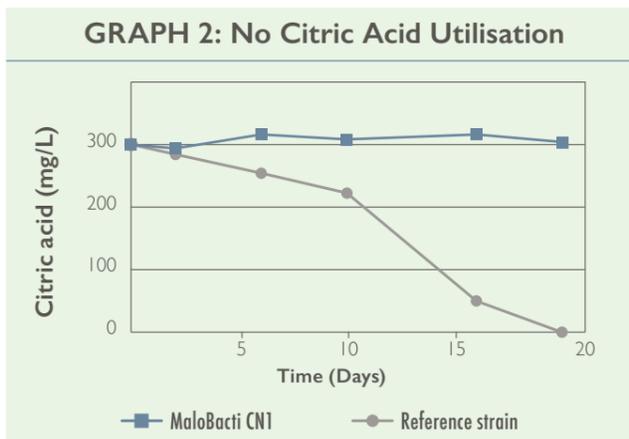
We recommend either a Co-inoculation (at ~4.5 Baume / 8°Brix) or inoculation at the end of the primary fermentation.

Practical Example MaloBacti CNI

Pinot Noir - pH 3.5; alc 13%; TSO₂ 15ppm; Temp 18°C

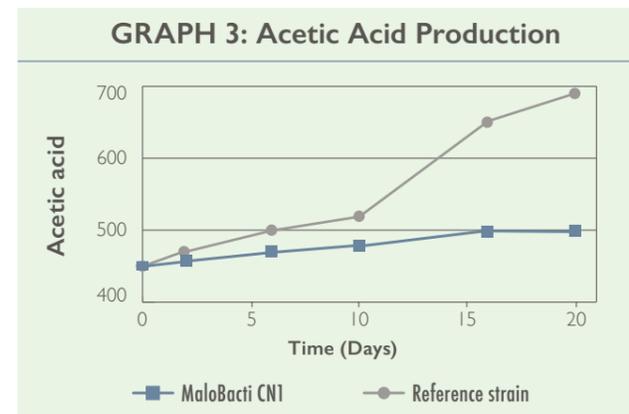


MaloBacti CNI has no lag phase and performs a fast and more reliable degradation of all the malic acid in the wine due to activation of the culture before use.

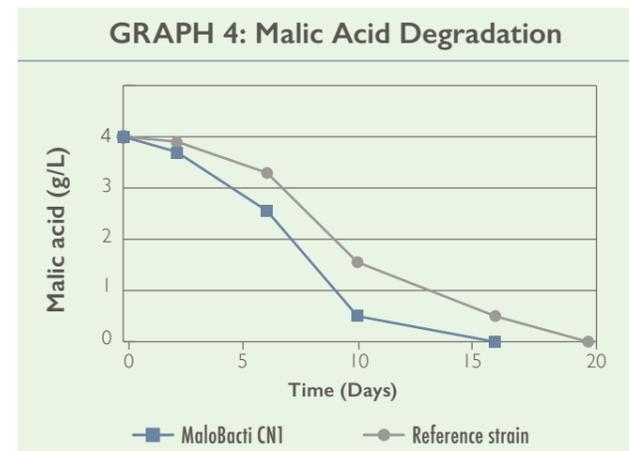


MaloBacti CNI protects the fruity flavours in the wine because the culture does not degrade the citric acid as normally observed during malolactic fermentation.

This also reduces the risk of haze in the wine because the citric acid forms stable compounds with metal ions.



MaloBacti CNI does not produce any acetic acid from the citric acid degradation. Therefore, no increase in volatile acidity, as normally observed during malolactic fermentation, is seen. Even in wines from highly botrytis infected grapes, the formation of VA is very much limited.



The graph shows that MaloBacti CNI does not produce any additional diacetyl from citric acid which gives the buttery notes in wine as normally observed in standard starter cultures for the malolactic fermentation.



Kauri Winemaking Innovation

Aus Tel: 1800 127 611

NZ Tel: 0800 528 749

Email: info@kauriwine.com

Web: www.kauriwine.com