

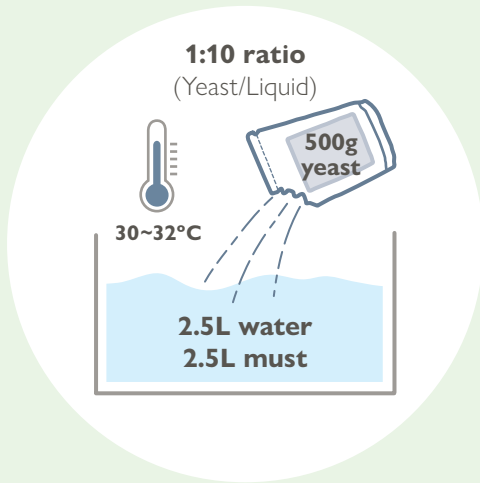


# VitiFerm BIO Activation Guide

## OUR YEAST ARE DIFFERENT!

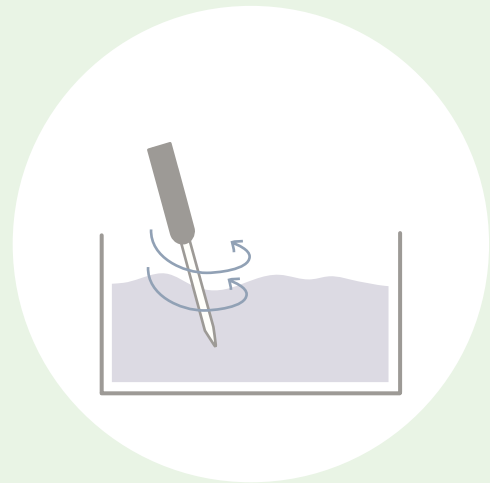


Due to our organic approach to selection and production VitiFerm™ BIO yeast are different from other yeast and are NOT to be rehydrated in pure water, but rather activated in 50% juice/must and 50% water mixture.



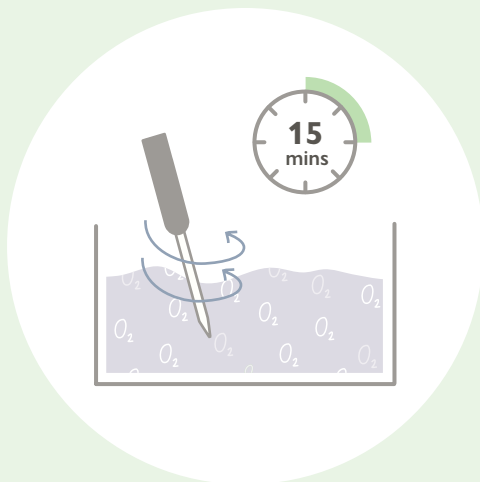
### STEP 1

Add yeast to juice/water mixture at 30-32°C.



### STEP 2

Stir well until you have a homogenous suspension without any solids.



### STEP 3

Allow to activate for 15 minutes. Stir 1-2 times during activation to incorporate oxygen.

Reactivation with FermControl is recommended in case of YAN < 130 ppm.



### STEP 4

Stir activated suspension and then inoculate into wine making sure the suspension is evenly distributed.

**Note:** Heated macerations or juices should first be inoculated after cooling down to around 20°C!

**500g pouch = 2.5L water + 2.5L juice/must**

**10kg pouch = 50L water + 50L juice/must**

APPLICATION RATES	Normal Conditions	Difficult Conditions
White, Red & Rosé	25-30g/hL	30-40g/hL
Sparkling Wine	25-35g/hL	35-60g/hL
Cold Maceration < 15°C	na	30-40g/hL
Stuck Fermentation	na	50-60g/hL

For optimum results please follow the above guide. Lower dosage rates may result in delayed, sluggish or stuck fermentations.

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