



VitiFerm™ BIO Pinot Alba

Organic yeast for complex and textural white wines

VitiFerm™ BIO Pinot Alba (Species *Saccharomyces Cerevisiae*) has been carefully selected from a complete organic habitat. In the selection process, special attention was given to select a strain with special properties in order to ferment white wines with a pronounced battonâge character due to a quick release of the polysaccharides from inside the yeast. This yeast strain has been selected due to its proven natural physiological characteristics to produce wines dominated by strong influence from the terroir and selected grapes.

Varietal Recommendations

Chardonnay, Pinot Gris, Gruner Veltliner, Viognier, Marsanne, Roussanne etc.

Properties

- Emphasises yellow fruit characters and creaminess
- Fast autolysis, release of mannoproteins and polysaccharides
- Low sugar conversion rates

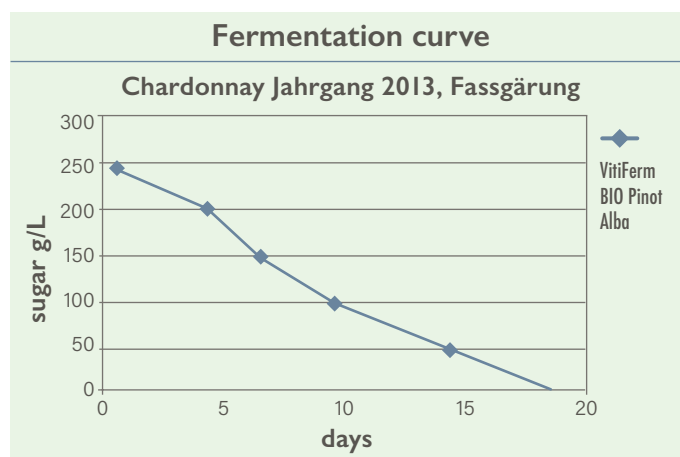
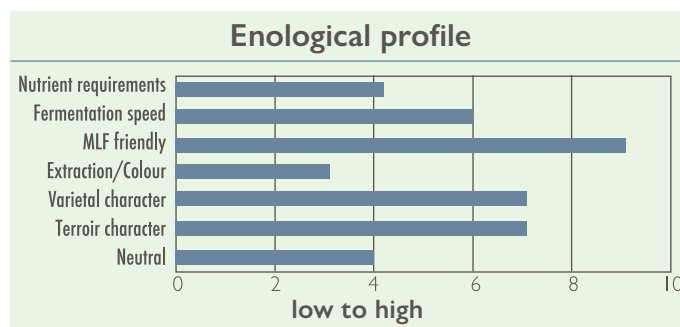
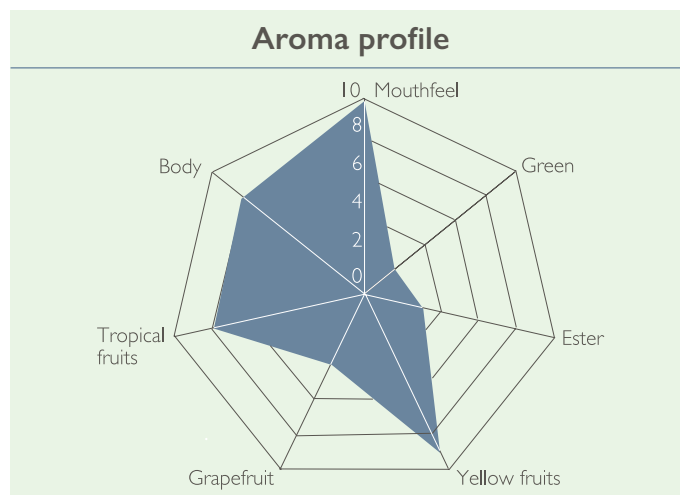
Required Base Parameters in Juice

Max. alcohol tolerance:	15 vol.%
Max. sugar level:	26°Brix
Optimum fermentation temp:	18-20°C
Min. recommended YAN:	> 130 ppm
NTU level:	> 70 NTU

Highly Compatible with MLF Bacteria

Due to an extremely low SO₂ production of this strain during fermentation, VitiFerm™ BIO Pinot Alba is an excellent natural tool to secure a safe and reliable malolactic fermentation.

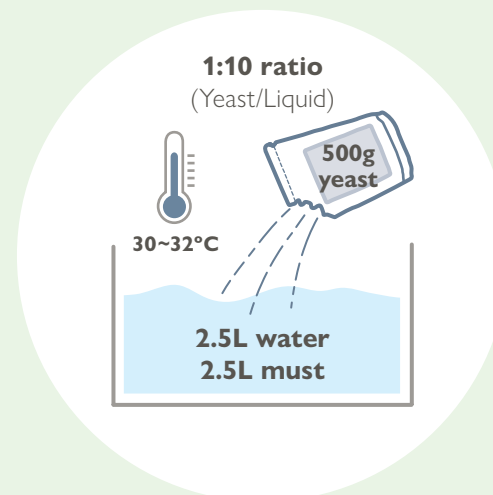
To obtain maximum security and functionality of the malo-lactic fermentation, we recommend our starter cultures: MaloBacti™ CN1, HF2 and AF3.



VitiFerm™ BIO Pinot Alba shows a reliable fermentation curve through to dryness.

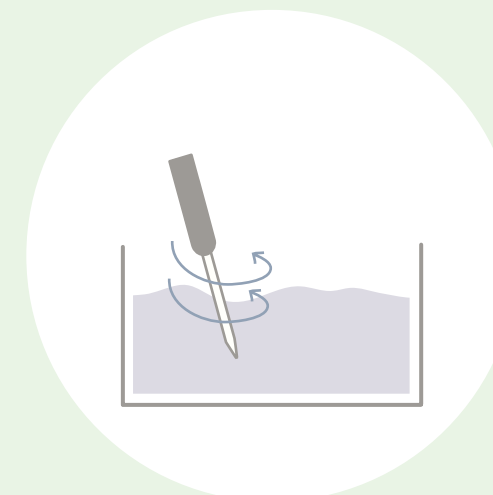
VitiFerm™ BIO Activation Instructions – OUR YEAST ARE DIFFERENT!

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.



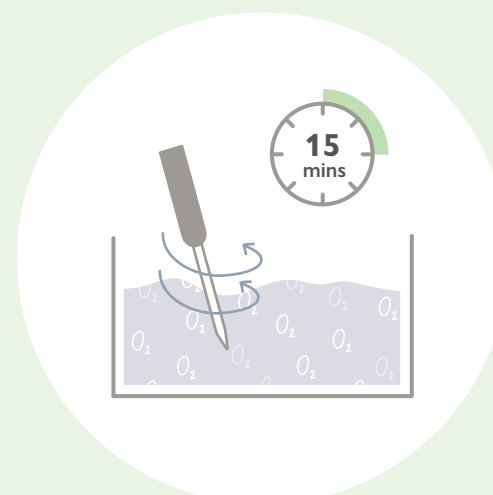
STEP 1

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



STEP 2

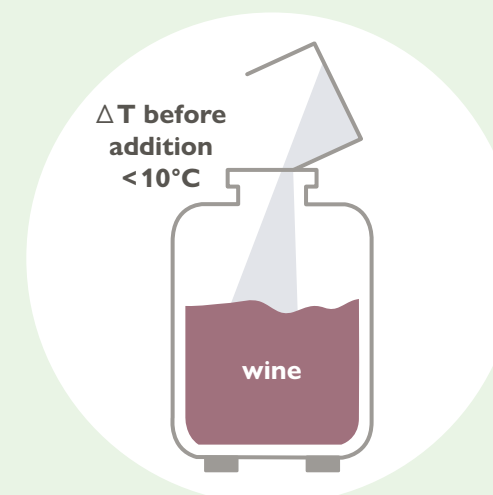
Stir well until you have a homogenous suspension without any solids.



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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