



VitiFerm™ BIO Sauvage

Clean, spontaneous ferment solution for all red, white and rosé wines.

VitiFerm™ BIO Sauvage is a pure wild fermentation yeast of the species *Saccharomyces uvarum*, which has been carefully selected from a completely organic habitat in the Southern Hemisphere. In the selection process, special attention was given to select a strain with special properties in order to ferment both white and red wines.

The flavour spectrum is significantly different to any standard yeast and is similar to a “clean spontaneous” fermentation profile.

Varietal Recommendations

All red, white and rosé wines

Properties

- *Saccharomyces uvarum* strain
- “Clean Spontaneous” flavour spectrum combined with high alcohol tolerance
- Increased savoury and spicy characters

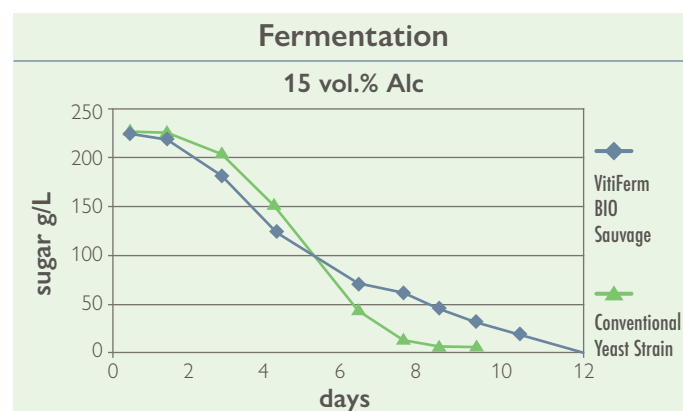
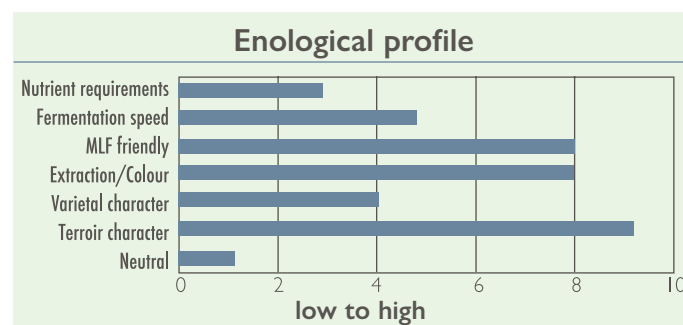
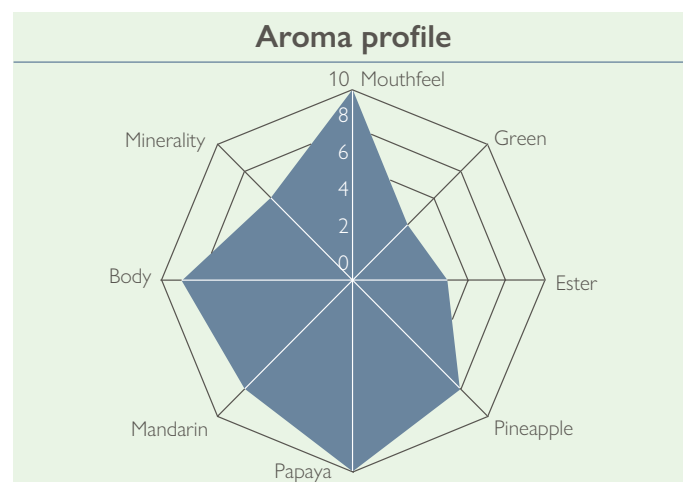
Required Base Parameters in Juice

Max. alcohol tolerance:	16 vol.%
Max. sugar level:	28°Brix
Optimum fermentation temp:	16-32°C
Min. recommended YAN:	> 130 ppm
NTU level:	> 80 NTU

Highly Compatible with MLF Bacteria

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

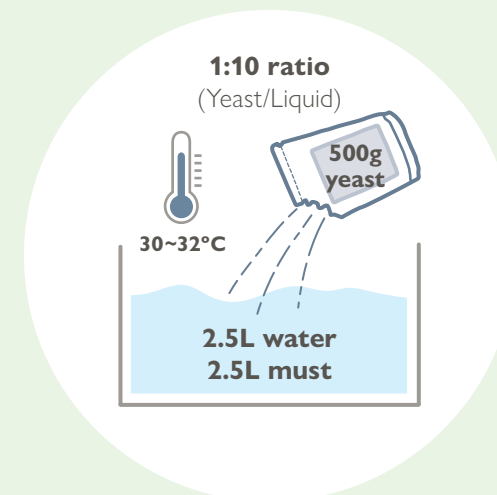
To obtain maximum security and functionality of the malo-lactic fermentation, we recommend our starter cultures: MaloBacti™ CN1, HF2 and AF3.



VitiFerm™ BIO Sauvage shows a classic “spontaneous” fermentation curve compared to the conventional reference strain, sugar dryness is achieved only 3 days later.

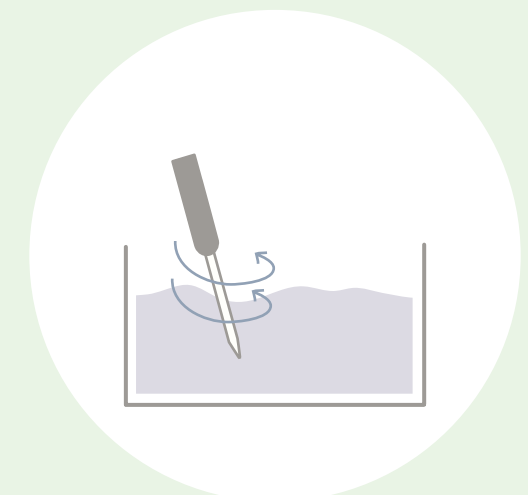
VitiFerm™ BIO Activation Instructions – OUR YEAST ARE DIFFERENT!

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.



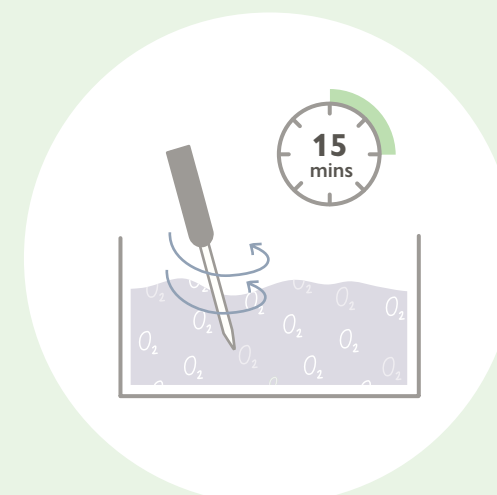
STEP 1

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



STEP 2

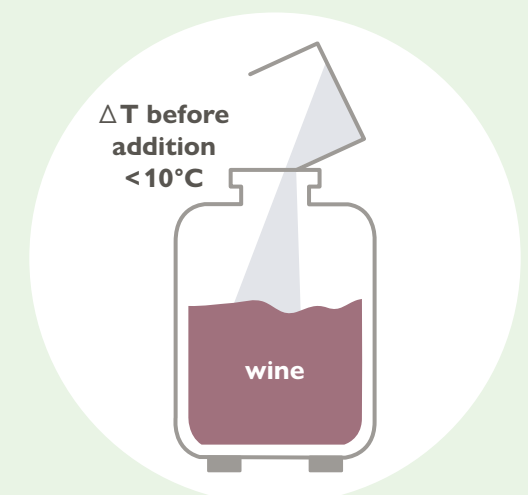
Stir well until you have a homogenous suspension without any solids.



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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