



MaloBacti MLF "Pied de Cuve" Protocol



For Inoculation of Low pH White Wines

Wine Analysis: pH < 3.30; Total SO₂ < 30ppm

MLF Strain: MaloBacti CNI or HF2

Inoculation Type: Co-inoculation (at any stage during alcoholic fermentation) or Post Alcoholic Fermentation

Recommended Timing: Two-thirds through fermentation

Yeast Choice: Note: For any wine that is intended to go through MLF it is important to select a low SO₂ producing yeast for the primary fermentation
e.g. VitiFerm BIO Alba Fria, Pinot Alba, Sauvage or Rubino Extra

- 1) Activate the bacteria as per packet instructions and check the pH.
- 2) Take 25-50L of the wine to be inoculated and make a "pied de cuve" by adding the activated and viable bacteria suspension. Stir well to homogenise.
- 3) Maintain at 18-20°C for 24-48 hours, as soon as you see some MLF activity (verify by pH change or malic acid analysis) add the "pied de cuve" to the entire wine volume. Stir well to homogenise.
- 4) For best results maintain tank at 18-20°C.

For Re-Inoculations or Inoculation of Difficult Wines

Harsh Conditions: i.e. Alcohol >15%; pH <3.2; Total SO₂ >40ppm; YAN <120ppm

MLF Strain: **MaloBacti HF2**
MaloBacti AF3 (check pH > 3.3)

MLF Nutrient: **MaloControl BIO**

Inoculation Type: Co-inoculation (at any stage during alcoholic fermentation) or Post Alcoholic Fermentation

Yeast choice: Note: For any wine that is intended to go through MLF it is important to select a low SO₂ producing yeast for the primary fermentation
e.g. VitiFerm BIO Alba Fria, Pinot Alba, Sauvage or Rubino Extra

- 1) Activate the bacteria as per packet instructions and check the pH.
- 2) Take 25-50L of the wine to be inoculated and make a "pied de cuve". Add 8g/hL MaloControl BIO and stir to dissolve.
- 3) Add the activated and viable bacteria suspension to the "pied de cuve". Stir well to homogenise.
- 4) Maintain at 18-20°C for 24-48hours, as soon as you see some MLF activity (verify by pH change or malic acid analysis) add the "pied de cuve" to the entire wine volume. Stir well to homogenise.
- 5) For best results maintain tank at 18-20°C.

MaloControl provides a balanced combination of supplements, nutrition compounds and co-factors for the MLF that compensate for natural deficits in the grapes. It enables the bacteria to have an optimal metabolism and improves the malolactic activity of the bacteria. In addition to this MaloControl also contains an organic absorber to bind inhibitory substances in the wine. This unique combination significantly enhances the success of MLF in all wines.



Kauri Winemaking Innovation

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