Due to our organic approach to selection and production VitiFerm BIO yeasts 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.

**STEP 4**
Stir activated suspension and then inoculate into wine making sure the suspension is evenly distributed.

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

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

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