MaloBacti HF2

Colour protective bacteria culture isolated in Burgundy, for MLF in red and white wines

MaloBacti HF2 was isolated in Burgundy from a Pinot Noir wine with 15.4% alcohol. The strain has unique physiological properties for a fast and secure malo-lactic fermentation in wine conditions with high alcohol, low pH and low temperature. MaloBacti HF2 is suitable for both red and white wines and shows an exceptional sensory profile with more fruit driven varietal characters. In addition to this, the use of MaloBacti HF2 helps reduce harsh and vegetal characters in wines. The high activity and speed of which the malo-lactic fermentation is conducted inhibits the parallel growth of undesired spontaneous bacteria, this result in a quality assurance for the wine and a gain of time reduction.

Highly Functional MLF Strain for All Wines

MaloBacti HF2 has a very low ß-glucosidase acitivity which means the bacteria does not cut down long chain anthocyanins as much as standard strains do.

- Conducts a fast malolactic fermentation at high alcohol or low pH.
- Excellent sensory profile, accentuation of the varietal character of the wine.
- Improved colour retention and stability after the MLF.
- Outstanding temperature tolerance down to 13-14°C.

Properties

- pH range from 3.0 to 4.2.
- Ethanol tolerant to 16 % vol.
- SO_2 tolerance at pH 3.3 < 40ppm.
- Temperature range: 13-26°C.
- For red and white wine.

Package Content

Contains freeze-dried *Oenococcus oeni* with a minimum cell count of > 2 x 10^{11} CFU/g. DSM21224. Min 3 years at -18°C, 4 weeks at 4°C.

TIP! Inoculation in Sparkling & Low pH wines

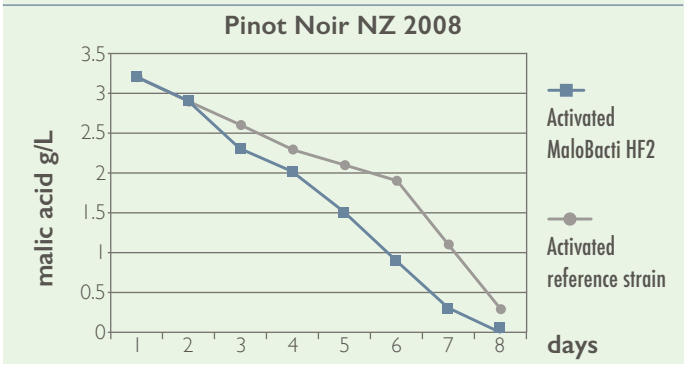
For low pH wines < pH 3.2 we recommend to firstly use a low SO_2 producing yeast and/or use FermControl in the primary fermentation to lower total SO_2 production by the yeast. For the MLF inoculation we recommend to extend the activation time (if required) in Step 5, until the pH of the bacteria suspension has reached approx pH 3.3 (NO LOWER), then for best results co-inoculate at ~4.5 Baume / 8°Brix.

We recommend either a Co-inoculation (at ~4.5 Baume / 8°Brix) or inoculation at the end of the primary fermentation.

Practical Example MaloBacti HF2

Pinot Noir - pH: 3.45; alc.13.8%; TSO2 16mg/L; Temp 18°C

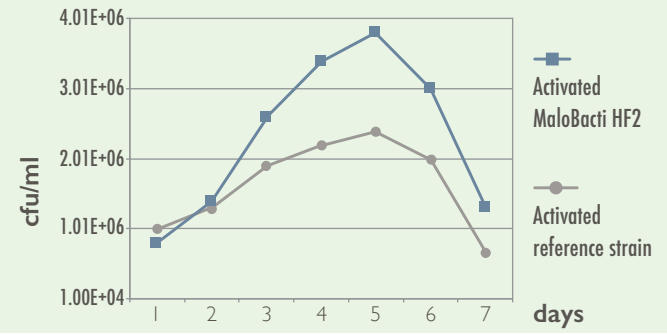
GRAPH 1: Degradation of Malic Acid



Two identical wines were divided into separate batches. One batch was inoculated with MaloBacti HF2 (purple curve) using the new activation media. The other batch was inoculated with the standard activated reference culture (pink curve).

The wine with MaloBacti HF2 shows a faster and more consistent malic acid degradation when compared with the reference strain.

GRAPH 2: Cell Count Development



The graph shows a parallel view of the viable cell count development of the two MLF strains.

The purple curve shows the higher activity and faster growing rate of MaloBacti HF2 using the new adaptation media, whereas in comparison the activity of the standard activated reference strain (pink curve) is much lower.

Kauri Winemaking Innovation

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