



## VitiFerm™ BIO Esprit

Organic yeast for crisp summer and terpene driven wines.  
Perfect for sparkling wines and secondary fermentation.

VitiFerm™ BIO Esprit (Species *Saccharomyces Cerevisiae*), has been carefully selected for the secondary fermentation of sparkling wine production. Due to its sensorial properties the yeast is also ideal for crisp summer wines, and terpene driven wines. The yeast is also an ideal fermentation choice for wines with undesired MLF.

### Varietal Recommendations

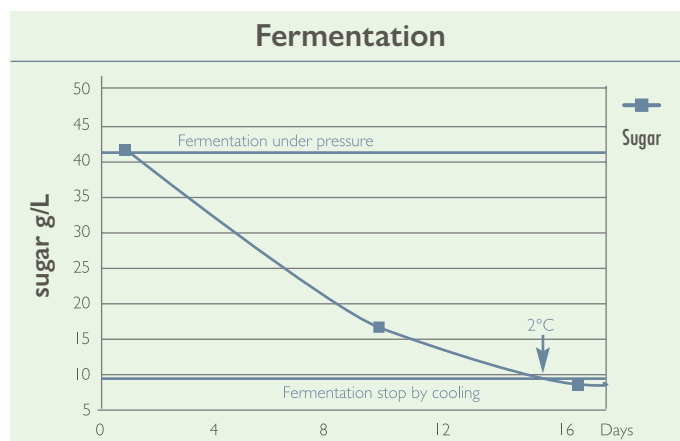
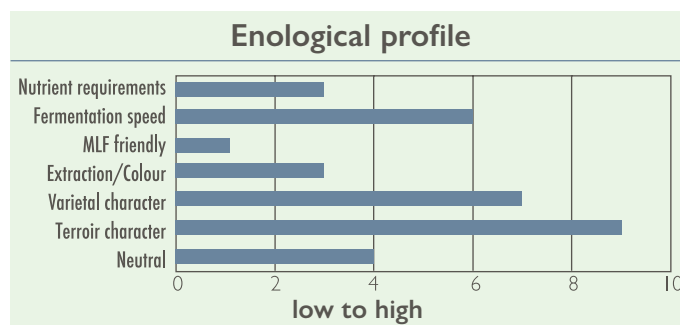
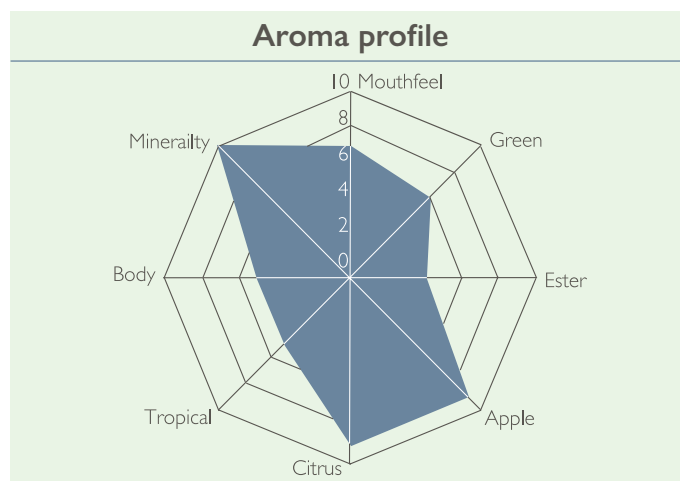
Sparkling, Prosecco, Classic Dry White, Rosé, Semillon, Sauvignon Blanc, Pinot Gris, Riesling.

### Properties

- Fresh citrus and lime characters
- Robust strain with low nutrient requirements
- Excellent riddling properties and fast flocculation

### Required Base Parameters in Juice

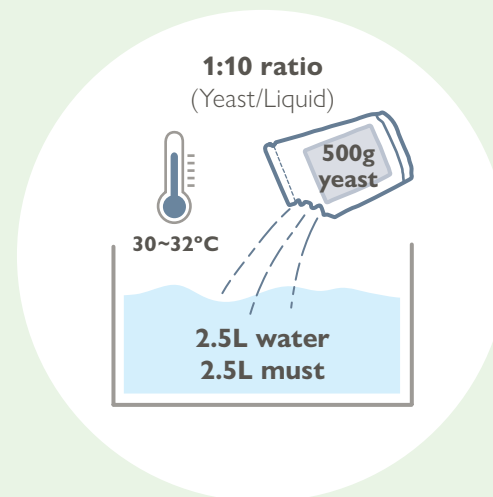
Max. alcohol tolerance:	15 vol.%
Max. sugar level:	26°Brix
Optimum fermentation temp:	16-18°C
Min. recommended YAN:	> 130 ppm
NTU level:	> 70 NTU



VitiFerm™ BIO Esprit shows excellent fermentation kinetics during secondary fermentation of sparkling wine, under pressure and at low temperatures.

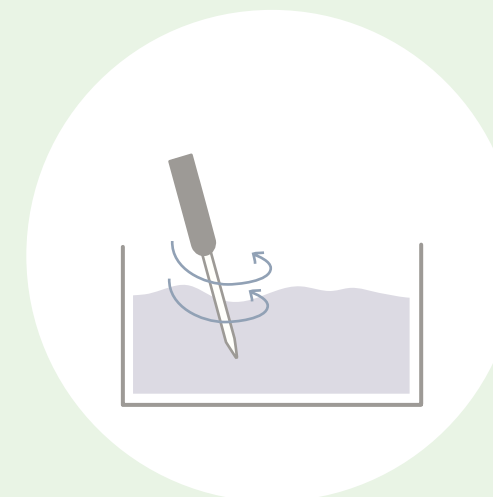
## VitiFerm™ BIO Activation Instructions – OUR YEAST ARE DIFFERENT!

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.



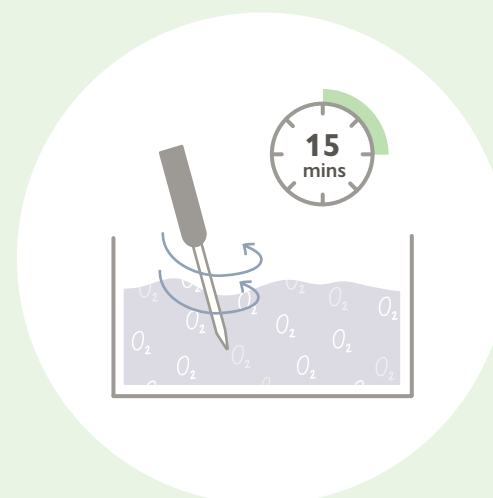
### STEP 1

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



### STEP 2

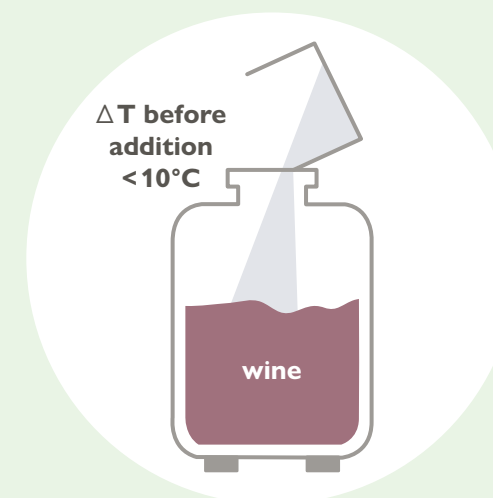
Stir well until you have a homogenous suspension without any solids.



### 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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