



## VitiFerm BIO Paradisi

For expressive rosé and all crisp summer wines

VitiFerm BIO Paradisi is a wild-type pure fermentation yeast (species *Saccharomyces cerevisiae*), selected from a vineyard in Baden, Germany. Paradisi was selected for the vinification of expressive, fresh rosé and white wines based on proven natural physiological properties. The aroma differs fundamentally from conventional pure yeast by an increased fruit ester formation. It is characterised by high diversity and aromatic intensity. The taste spectrum stands out clearly from that of a standard yeast and leads to wines with the character of pink grapefruit and blood orange peel.

### Varietal Recommendations

For expressive rosé and all crisp summer wines.

### Properties

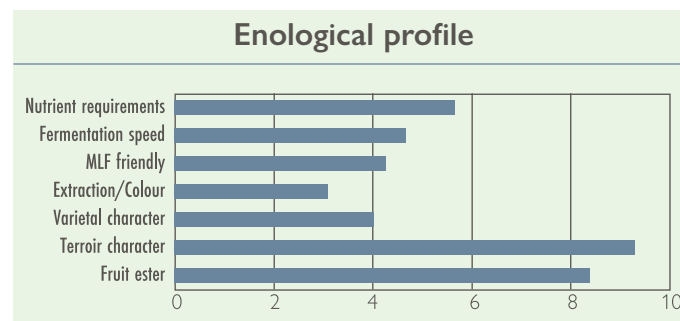
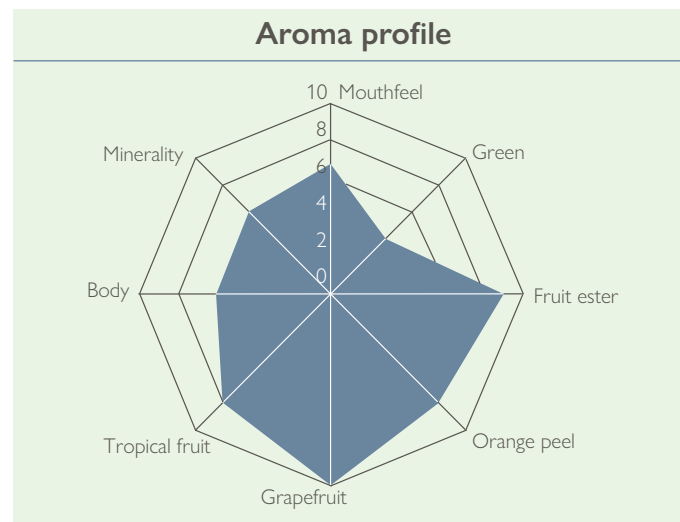
- Broad flavour profile of pink grapefruit and blood orange zest characters.
- Fruity and exotic aroma spectrum due to increased fruit ester formation.
- High alcohol tolerance.
- Stable and persistent aroma.
- Low formation of acetaldehyde.
- Organically produced and certified according to EC regulations.
- Free of any chemical ingredients and emulsifiers.

### Required Base Parameters in Juice

Max. alcohol tolerance:	14 vol.%
Max. sugar level:	26°Brix
Optimum fermentation temp:	16-22°C
Min. recommended YAN:	> 160 ppm
NTU level:	> 80 NTU

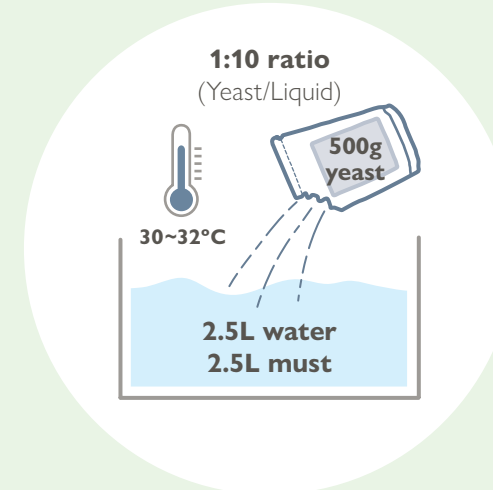
### MLF Compatability

We recommend our MLF-starter-cultures: MaloBacti HF2, HF2 DI, CN1 and AF3.



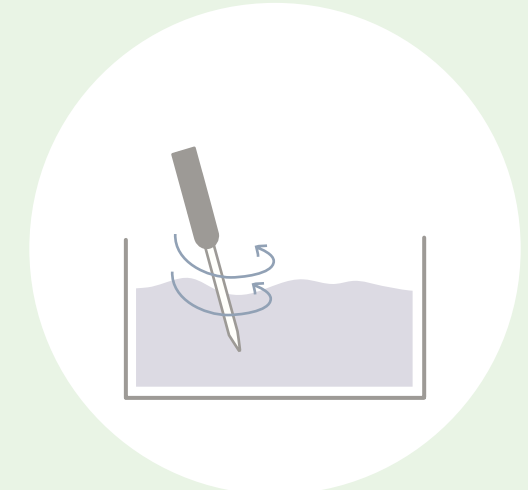
## VitiFerm™ BIO Activation Instructions – OUR YEAST ARE DIFFERENT!

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.



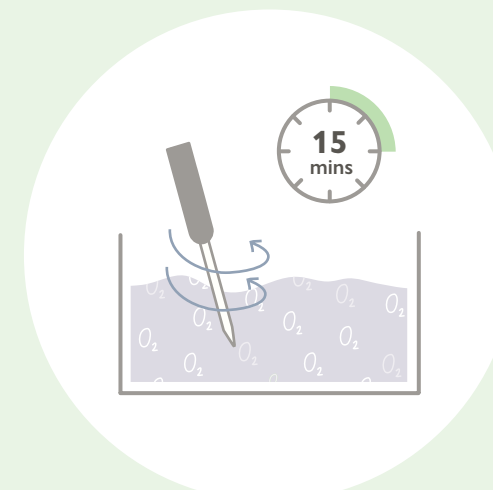
### STEP 1

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



### STEP 2

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

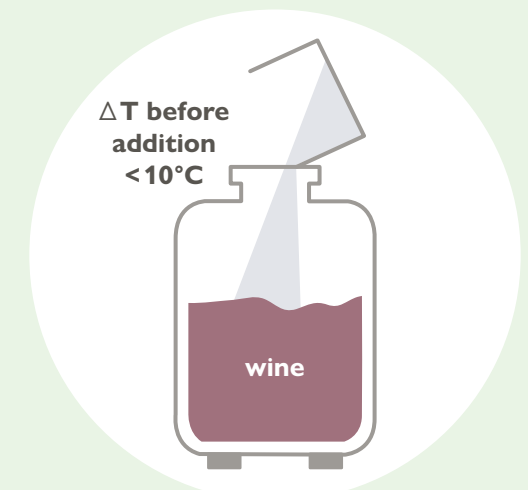


### STEP 3

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.

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



### 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!

**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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