



VitiFerm™ BIO Vulcano

World first blend of spray dried *Pichia kluyveri* and *Saccharomyces cerevisiae*. Wide flavour profile suitable for all wine.

VitiFerm™ BIO Vulcano has been isolated from an organic habitat of the volcanic German-French border region 'Kaiserstuhl'. It is a blend of two wild yeast strains of the species *Saccharomyces cerevisiae* and *Pichia kluyveri*. (DSMZ 33104) Due to the 2B organic production method, VitiFerm™ BIO Vulcano is globally the first combination of *Saccharomyces cerevisiae* and *Pichia kluyveri*, and can be applied as every other dried yeast.

Both strains show a high compatibility to each other. *Pichia kluyveri* is characterised by a wide spectrum of exotic fruit flavours and long-lasting sweet characters on the palate. VitiFerm™ BIO Vulcano shows no reductive character, and due to the native pectinase activity of the *Saccharomyces cerevisiae* strain, young wines clarify rapidly.

At the recommended dose rate at inoculation, undesired yeasts and bacteria will be safely suppressed by the *Saccharomyces cerevisiae* strain. VitiFerm™ BIO Vulcano shows a linear fermentation kinetic and high completion rate of the sugars with a high alcohol tolerance up to max.16 vol% alc.

Varietal Recommendations

All white wines, red wines and Rosé.

Properties

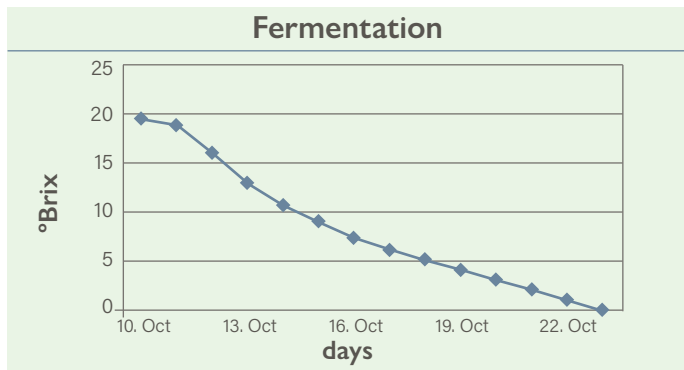
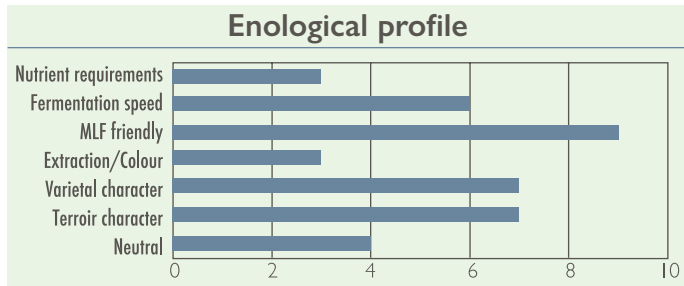
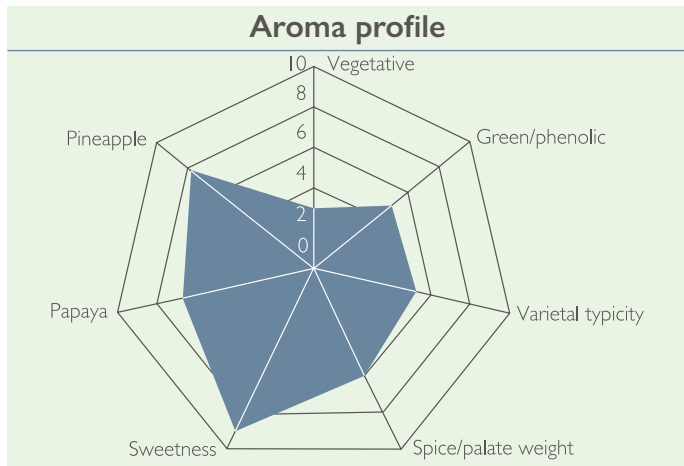
- World first blend of spray dried *Pichia kluyveri* and *Saccharomyces cerevisiae*
- Solution for spontaneous fermentations
- Expressive thiols and long chain esters
- High alcohol tolerance up to 16 vol % alc
- Top Performer in all wines, including low YAN wines

Required Base Parameters in Juice

Max. alcohol tolerance:	16 vol.%
Max. sugar level:	26°Brix
Optimum fermentation temp:	16-32°C
Min. recommended YAN:	> 130 ppm
Max SO ₂ at crush at pH 3.2:	20ppm

Highly Compatible with MLF Bacteria

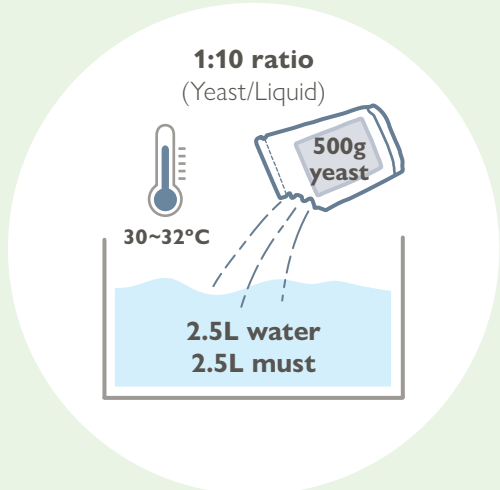
Due to the very low internal production of SO₂ during fermentation, VitiFerm™ BIO Vulcano is ideal for a subsequent MLF. We recommend the 2B MLF starter cultures: MaloBacti™ HF2, CN1 and AF3.



VitiFerm™ BIO Vulcano shows a linear fermentation kinetic, through to dryness.

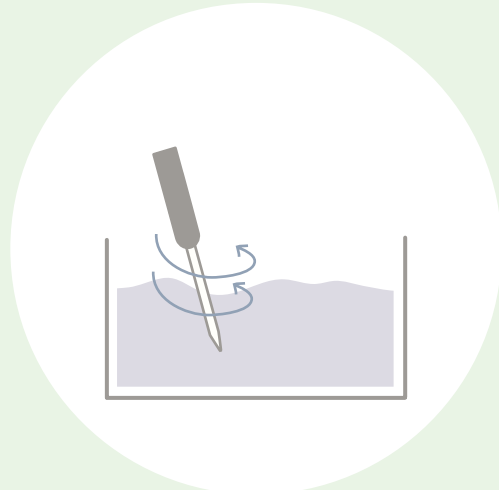
VitiFerm™ BIO Activation Instructions – OUR YEAST ARE DIFFERENT!

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.



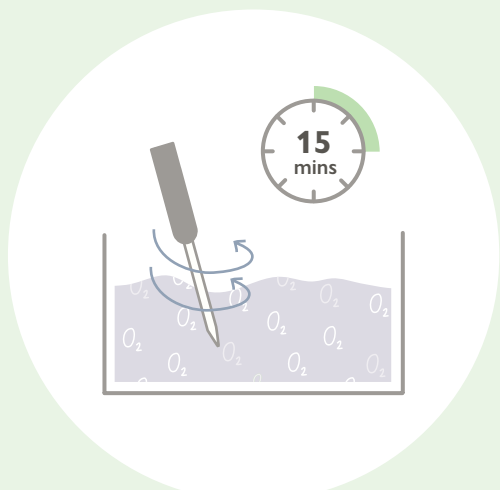
STEP 1

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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