



# SAUVY™



## ORIGIN AND APPLICATION

For optimal expression of varietal thiol aromas.

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A yeast suited for wines where high aromatic intensity, especially volatile thiol derived expression is desired.

**SAUVY™** has been selected through an innovative microbiological approach due to its unique metabolism and enzymatic activities resulting in the exceptional potential to uptake and release volatile thiols, especially 4MMP (also known as 4MSP).

Combining those distinctive properties and abilities to express other aromas, **SAUVY™** is well suited for the production of intense and fresh aromatic white wines. Wines fermented with **SAUVY™** show typical flavor profiles described as boxwood, gooseberry, tomato leaf, passion fruit, citrus and black currant. **SAUVY™** also favors refreshing and crisp mouthfeel sensation.



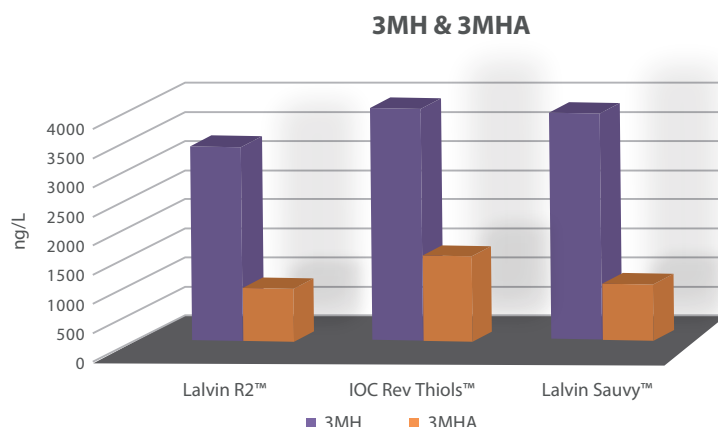
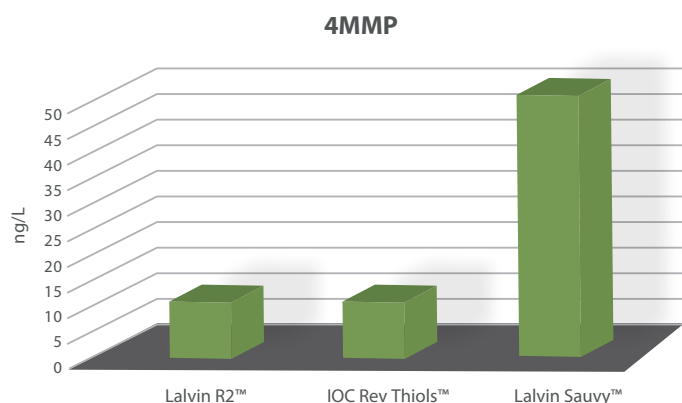
Lallemand has developed a unique yeast production process called YSEO® (Yeast Security and Sensory Optimization). This process increases fermentation reliability and security and ensures fewer organoleptic deviations, but not all yeast can be prepared by this process. The process (when compared to non YSEO®):

- Improves the yeast cells assimilation of essential micronutrients and vitamins.
- Improves the yeasts ability to implant in the must for a more reliable fermentation.
- Linked to a reduction in yeast stress thereby reducing H<sub>2</sub>S, VA and SO<sub>2</sub> production.
- Shorter lag phase.
- Improves the resistance and adaption of the yeast under difficult fermentation conditions.

## MICROBIAL AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae*
- Optimal fermentation temperature range: 13-20°C.
- Alcohol tolerance up to 14.5 % v/v
- Killer factor positive.
- Medium to high relative nitrogen demand. Complex fermentation nutrition is recommended.
- Moderate to high fermentation rate
- Low relative potential for SO<sub>2</sub> production.
- Low production of H<sub>2</sub>S
- Very low volatile acidity production.
- Suggested varieties: all thiolic varieties such as Sauvignon Blanc, Verdejo, Vermentino, Colombard, etc.

## Trial in Sauvignon blanc, New Zealand (Marlborough, 2019) 12.6% v/v; pH 3.3; TA 7.55 g/L



## INSTRUCTION FOR USE

### Dosage Rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately  $5 \times 10^6$  viable cells/mL)
- 30g/hL of Go-Ferm Protect® / Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid™ range

### Procedure for 1000L ferment.

- 1) Add 300g of Go-Ferm Protect® / Go-Ferm Protect Evolution™ to 5L of 40-43°C clean, chlorine free water. Stir until an homogenous suspension free of lumps is achieved.
- 2) When the temperature of this suspension is between 35-40°C, sprinkle 250g of yeast slowly and evenly onto the surface of the water, whilst gently stirring. Ensure any clumps are dispersed.
- 3) Allow to stand for 20 minutes before further gently mixing.
- 4) Mix the rehydrated yeast with a little juice, gradually adjusting the yeast suspension temperature to within 5-10°C of the juice/must temperature.
- 5) Inoculate into the must.

### Further Notes

- Steps 1-5 should be completed within 30 minutes.
- It is best to limit first juice/must volume addition to one tenth the yeast suspension volume and wait 10 minutes before the addition to juice.
- To minimize cold shock, ensure temperature changes are less than 10°C.
- It is recommended that juice / must be inoculated no lower than 18°C.
- It is recommended to use complex nutrition nitrogen source, such as either **Fermaid AT™** or **Fermaid O™**.

## PACKAGING AND STORAGE

- Available in 500g
- Store in a cool dry place.
- To be used once opened.

*The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee, expressed or implied, or as a condition of sale of this product.*



WINE  
YEASTS



WINE  
BACTERIA



NUTRIENTS  
/PROTECTORS



SPECIFIC  
INACTIVATED YEASTS



ENZYMES



CHITOSAN



VINEYARD  
SOLUTIONS

# LALLEMAND

**LALLEMAND OENOLOGY**

*Original by culture*