

# uvaferm<sup>®</sup>

## GHM<sup>®</sup>

ACTIVE DRIED YEAST

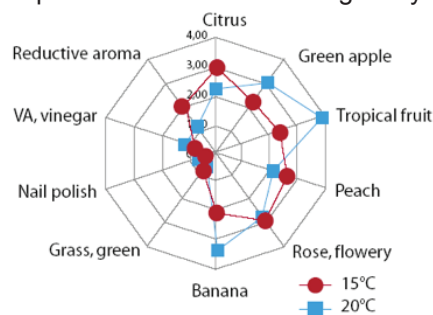
AUSTRALIA & NEW ZEALAND TECHNICAL DATA SHEET

### ORIGIN AND APPLICATION

**A yeast recommended for cool climate aromatic whites.**

Uvaferm GHM was isolated by a team led by Dr Manfred Grossmann, professor at the Geisenheim Research centre, Section Microbiology and Biochemistry, Germany.

Numerous trials with Uvaferm GHM in riesling and other cool climate aromatic white varieties resulted in consistently harmonious and well balanced wines. This yeast has the ability to enhance floral aromas, whilst avoiding strong ester production. It brings harmony between bouquet and the delicate fruit aromas as well as maintaining a refined acidity, important in such varieties as Riesling. Uvaferm GHM is particularly adapted for white wines destined for extended lees contact. The spider graph below, demonstrates the impact on flavour when using this yeast at two different fermentation temperatures.



Impact factors on fermentation flavour

The Uvaferm GHM yeast, was selected from nature, and has since been improved using the Lallemand proprietary process called YSEO<sup>®</sup>.



Lallemand has developed a unique yeast production process called YSEO<sup>®</sup> (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

-    Recommended for White Wine Production.

- *Saccharomyces cerevisiae var cerevisiae*
- Desirable Fermentation Temperature limits 16-20°C. \*subject to fermentation conditions.
- Alcohol tolerance 14% v/v \*subject to fermentation conditions.
- Medium-High Relative Nitrogen demand (under controlled Laboratory conditions)
- Short lag phase and moderate fermentation vigour.

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- Low production of volatile acidity.
- Low production of H<sub>2</sub>S under low YAN conditions.
- Low Relative potential for SO<sub>2</sub> production.
- Killer factor Sensitive.
- Suggested varieties include : Riesling

### FURTHER READING

*Please request this information from your Lallemand representative.*

Lallemand Winemaking Update – Number 1 2008: 'The YSEO<sup>®</sup> Process'

Evaluation of the YSEO<sup>®</sup> Process to prepare dried winemaking yeast – Summary of a study done by Washington State University and Lallemand

### INSTRUCTION FOR USE

Dosage Rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5 x10<sup>6</sup> viable cells/ml).
- 30g/hL of GoFerm product.
- Nitrogen source from the Fermaid range.

Procedure for 1000L ferment.

- 1) Add 300g of GoFerm product 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 a complex nutrition nitrogen source, such as either Fermaid A or Fermaid O.

### STORAGE

All Active Dried Yeast should be stored dry, best practice between 4-12°C and the vacuum packaging should remain intact.