

ENOFERM[®]

M2[®]

ACTIVE DRIED YEAST

AUSTRALIA & NEW ZEALAND TECHNICAL DATA SHEET

ORIGIN AND APPLICATION

Respectful to varietal character, an all rounder for white and red wines.

Enoferm M2[®] was isolated in Stellenbosch, South Africa and is from the Massey University culture collection (New Zealand), Culture No. M182

Neutral to low aroma production and does not dominate varietal character. A general purpose yeast for both red and white wines. In white wines it can contribute significant mouthfeel, not attributed to glycerol production.

During R and D benchmarking, Enoferm M2[®] had a moderate production of succinic acid. However, winery feedback has revealed that it can, under certain conditions (currently unknown), produce high levels of succinic acid.

MICROBIAL AND OENOLOGICAL PROPERTIES



- Recommended for White, Rosé and Red Wines
- *Saccharomyces cerevisiae var cerevisiae*
- Fermentation Temperature limits 15-30°C
- Moderate fermentation vigour – temperature control may be important.
- Medium-High Relative Nitrogen demand (under controlled Laboratory conditions)
- Low production of H₂S.
- Alcohol tolerance 15% v/v **subject to fermentation conditions.*
- Low Relative potential for SO₂ production
- During R and D benchmarking, Enoferm M2[®] had a moderate production of succinic acid. However, winery feedback has revealed that it can, under certain conditions (currently unknown), produce high levels of succinic acid.
- Killer factor Active.
- Generally considered MLF friendly. Does not have any inhibitory effects on MLF.
- Low foam producer.
- Suggested varieties – General red and white all rounder.

INSTRUCTION FOR USE

Dosage Rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5 x10⁶ viable cells/ml).
- 30g/hL of GoFerm product.
- Nitrogen source from the Fermaid range.

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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.