



Springer Oenologie®

TECHNICAL DATA SHEET
OE_L_EN_SG S101
Rev: OCT2009 – Page 1/2

WINE YEAST

Saint Georges S101

Cryophilic strain for the production of
“nouveaux” red & rosés wines!

VIN ROUGE ← → VIN BLANC

INGREDIENTS

Yeast (*Saccharomyces cerevisiae*) Emulsifier: E491 (sorbitan monostearate)

ORIGIN

Saint Georges S101 was selected in the Beaujolais region for its high ester production at low temperature.

OENOLOGICAL CHARACTERISTICS

Fermentation Abilities	<ul style="list-style-type: none">-Rapid fermentation starts-Regular and constant fermentation from 8°C-Medium nitrogen requirement : between 150 and 180 mg/L of available nitrogen : need for a supply of 20g/hl of Bioferm® & 20g/hl of DAP 24 hours after the inoculation.-Alcohol tolerance: Not recommended above 13% vol./vol.
Metabolic Characteristics	<ul style="list-style-type: none">-Sugar/Alcohol yield : 16.5 g/L for 1% vol./vol-Low production of volatile acidity (less than 0.18g/L)-Very low production of SO₂-Low production of higher alcohols-Excellent autolysis capacity, helping malolactic fermentation-High ester production

SUGGESTIONS OF USE

- For young red & rosés wines

Given its cryophilic characteristic, Saint Georges S101 is an ideal strain for red, white or rosé winemaking wines between 8-10°C. It is also recommended for musts on which a cold pre-fermentation maceration has been made.

Saint Georges S101 develops fruit & flower aromas making it a strain of choice for primeurs processed from carbonic maceration or thermovinification, as well as rosés. Wines have a fresh and light finish.

Thanks to its origin Saint Georges S101 is particularly convenient for Pinot Noir & Gamay as well as all other light red varieties intended to produce wines with a rapid turnover (Young Tempranillo, Sangiovese, Cinsault, Pinotage, Grenache)

FERMENTIS

Division of S.I.Lesaffre

USAGE

- › Rehydrate the desired quantity of yeast with the same amount of sugar (ideally with heated must) in 10 times its weight of water at 35-38°C.
For example: For a 100hl vessel pitched at 20g/hl, rehydrate 2kg of yeast in 20L of water + 2kg of sugar or in 20L of water + 8L of must.
- › **Stir** avoiding the formation of lumps and leave to rest for 20 minutes.
- › **Progressively** add must from the tank (2 or 3 additions) so that the temperature difference between the yeast starter and the initial must does not exceed 10°C. This stage allows the yeast to become acclimatized and avoids thermal shocks
Example: If must that needs to be pitched is 16°C, the yeast starter temperature should not be more than 26°C prior to inoculation.
- › **Stir** and leave to rest for 5 minutes.
- › Incorporate the yeast starter in the fermentation tank during a pumping over with aeration.

The rehydration procedure should not exceed 45 minutes.

DOSAGE

Still wines: 20 g/hl

Fermentation restart: 20 to 30 g/hl

PACKAGING

Carton of 20 vacuum-packed sachets of 500g each (Full box: 10 kg)
10 kg vacuum-packed box.

GUARANTEE

The high rate of dry matter of our yeasts assures an optimum storage in its original packaging at a temperature not higher than 20°C (during 2 years) and 10°C for an extended storage (3 years).

Springer Oenologie guarantees the product complies with the International Oenological Codex until its Best Before End Date in the storage conditions mentioned above.

Each Springer Oenologie yeast is developed under a specific production scheme and benefits from the know-how of the Lesaffre group, world leader in yeast manufacturing. This guarantees the highest microbiological purity and maximum fermentation activity.