



Active Dry Wine Yeast

CK S102

The ideal strain for aromatic white wines

INGREDIENTS

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

ORIGIN

CK S102 was selected in the **Val de Loire region on Sauvignon Blanc**, for its ability to intensify aromatic profiles of white wines in difficult winemaking conditions.

OENOLOGICAL CHARACTERISTICS

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| Fermentation abilities | <ul style="list-style-type: none">- Excellent settlement strength thanks to its Killer phenotype- Short lag phase & rapid fermentation (in 10 days at 15°C)- Fermentation from 8°C- Complete fermentation even on very clarified musts (<50 NTU)- Alcoholic strength: 14.5% vol./vol.- Strong nitrogen requirement : In a must whose available nitrogen is between 150 and 180 mg/L, this strain requires a minimum of 2 nitrogenous inputs (20 g/hl of DAP + 20 g/hl of Bioferm® 24 hours after the inoculation and 20g/hl of DAP or Bioferm® at mid-fermentation) to avoid any risk of organoleptic deviations (sulfur notes) |
| Metabolic Characteristics | <ul style="list-style-type: none">- Sugar / alcohol yield: 16,3 g/L for 1% vol./vol.- Low production of volatile acidity (less than 0.24g/L)- High ester production<ul style="list-style-type: none">at 10-12°C : production of tropical aromas like mango & pineappleat 16-18°C : production of citrus aromas like grapefruit.- CK S102 is not recommended for grapes that have been recently treated with copper-sulfate due to its tendency to produce SO₂ when sulfur residues are present in the must. |

SUGGESTIONS OF USE

■ Promotion of neutral varieties

CK S102 allows obtaining aromatic & fruity wines and as such, is an ideal choice to value neutral grape varieties. On Ugni Blanc, Colombard & Viura, CK S102 enables the production of wine with an important aromatic strength and great freshness. **It is the ideal strain for Vinho Verde type wines.**

Additionally CK S102 enables the oenologist to vary the aromatic profiles of wines depending on the fermentation temperature.

■ Contributes to the organoleptic profile of aromatic cultivars

CK S102 is well adapted to aromatic cultivars like **Sauvignon Blanc, Chenin Blanc, Sémillon, Riesling, Muscat, Gewurztraminer**, which varietal aromas are complementary to the esters produced by the yeast. It gives optimum results when associated to Springarom®, a fermentation activator rich in antioxidant compounds.

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 to be pitched (2 or 3 additions) so that the temperature difference between the yeast starter and the initial must does not exceed 10°C. The stage allows the yeast to become acclimatized and avoids a thermal shock.
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.