SpringerOenologie®

WINE YEAST

SC 22

The yeast starter

INGREDIENTS

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

ORIGIN

SC 22 was the very first strain to be selected for a wine application. This strain known as Davis 522 selected by the University of Davis, California, for its respect of the varietal character of cultivars and for its regular & complete fermentation kinetic. It is an excellent fermenter.

OENOLOGICAL CHARACTERISTICS

Fermentation Abilities	-Rapid fermentation start -Alcohol tolerance: 15% vol./vol. -Regular and complete fermentation of the sugars -Fermentation temperature: 12 to 35°C -Medium nitrogen requirement : Between 150 & 180 mg/L of available nitrogen it is necessary to supply 20g/hl of Bioferm® & 20g/hl of DAP 24 hours after the inoculation.
Metabolic characteristics	-Sugar/Alcohol yield: 17.2 g/l for 1% vol./vol. -Very low production of volatile acidity (<0.15 g/L) and of SO_2 -Average glycerol production: 4g/L

SUGGESTIONS OF USE

- White & Rosé wines

SC 22 is a neutral strain allowing the production of wines with a great finesse while respecting the character of varieties. It is also adapted to the fermentation of white aromatic cultivars at low temperature (Sauvignon Blanc, Sémillon, Chenin, Riesling).

- Barrel fermentation or Ageing

SC 22 is ideal for barrel fermentations. Even without controlling temperatures, the strain ferments regularly and its temperature rarely goes above 30°C, thus making stuck fermentation risks very low. Additionally it allows a very good expression of aromas linked to barrel ageing.

- Premium red wines

SC 22 is the strain of choice of the Bordelais region estates. It allows a rapid fermentation start and an excellent fermentation regularity producing fine, neat wines with terroir characteristics.

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LESAFFRE GROUP

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.