

 **THE premium white wine strain**



SafEno™ GV S107

INGREDIENTS

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

ORIGIN

SafEno™ GV S107 has been isolated from 6 different Portuguese wine regions out of 1,500 strain isolates within a 3 years PhD for its abilities to enhance the qualities of noble grape varieties intended to make premium white wines.

OENOLOGICAL CHARACTERISTICS

Fermentation abilities	<ul style="list-style-type: none"> - Kinetics depending on the pH: medium slow < pH 3.5 < fast - Wide fermentation temperature spectrum: 10-35 °C (50 – 95°F), very resistant at low temperature - Good alcohol tolerance: > 15% vol./vol. - High SO₂ resistance - Medium nitrogen requirements: ratio YAN (mg/L) / Sugars (g/L) between 0.8 and 0.9. - Killer factor: Neutral
Metabolic Characteristics	<ul style="list-style-type: none"> - Low yield Ethanol/Sugar - High glycerol production (7-8g/l) - Low volatile acidity production - Medium-low production of sulfur compounds (SO₂, H₂S) and low SO₂ combination - High production of higher alcohols (especially phenyl-2-ethanol) and esters (especially ethyl esters) - Medium release of glycosidically bound volatile aromas

SUGGESTIONS OF USE

- **Premium elegant whites:**

SafEno™ GV S107 is recommended for winemakers seeking for enhancing roundness and aromatic complexity to their whites, especially for elegant cultivars without major aroma precursors like Chardonnay.

Thanks to its analytic and aromatic cleanness, it is perfectly suitable for high alcohol and high pH full bodied whites issued from ripe fruits, fermented in barrels and/or aged on lees and undergoing malolactic fermentation. Its sweet and long lasting finish will provide a real advantage for short ageing premium whites.

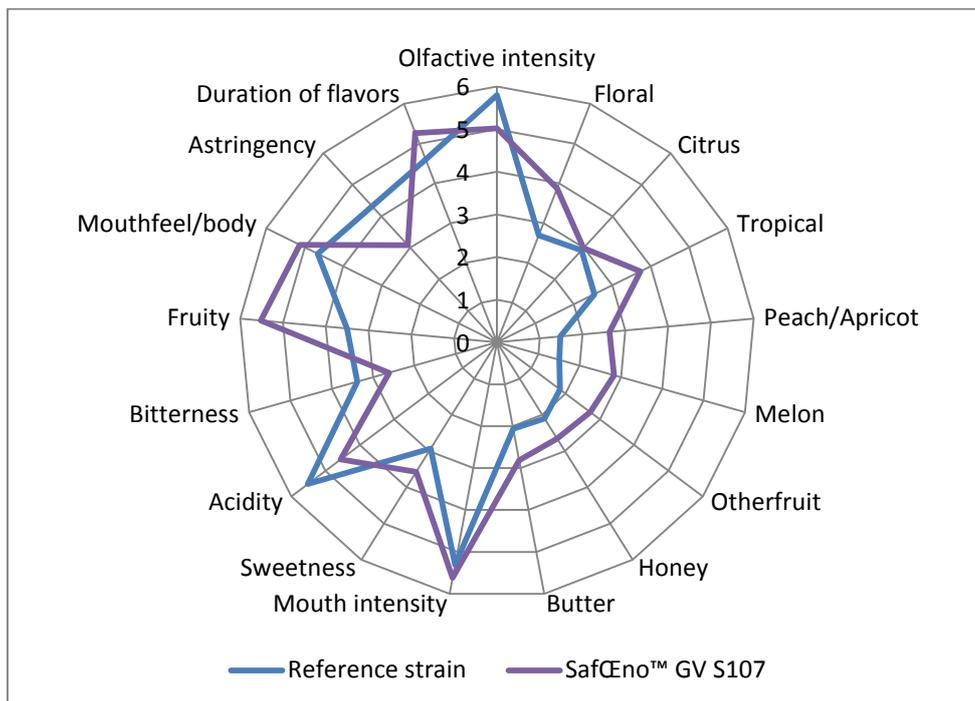
- **Fresh fruit and floral whites:**

On fermentation side, SafEno™ GV S107 is characterized by its promotion of floral and fruity higher alcohols and esters (rather than isoamyl acetate). On variety side, it helps releasing floral and citrusy aromas (terpens and C13-Norisoprenoids) from grapes. Thus, SafEno™ GV S107 gently promotes aromatic varieties such as Viognier, Chenin Blanc, Riesling, Gewürztraminer... while always bringing a fresh and well-balanced persistent mouth.

The obvious choice for beverage fermentation 



TRIAL



SafCEno™ GV S107 has especially been selected for its Premium Chardonnay ideally adapted organoleptic profile.

Microvinification on US West Coast Chardonnay, 14.9% v/v, YAN/Sugar: 0.99, pH 3.2, fermented at 14-15°C (57-59°F) constant. Tasting done by 9 trained panelists.

USAGE

- ☞ Gently pour the desired quantity of yeast in 10 times its weight of tap water at 30-35°C in a wide vessel. Pay attention to cover all the water surface area by creating a thin layer of yeast.
- ☞ Leave to rest for 20 minutes.
- ☞ Gently stir to complete yeast rehydration while avoiding the formation of lumps prior acclimatization.
- ☞ Double progressively the volume of the yeast suspension by adding must from the tank while stirring the mix so that the temperature of the yeast starter decreases and yeast activation starts.
- ☞ Leave to rest for 10 minutes.
- ☞ Homogenize and incorporate the yeast starter in the fermentation tank during a pumping over with aeration.

DOSAGE

Still white wines: 20 g/hl

PACKAGING

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

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 3 years) and 10°C for an extended storage (4 years).

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

Each Fermentis® 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.

The data contained in this technical sheet are the exact transcription of our knowledge of the product at the mentioned date. They are the exclusive property of Fermentis®-Division of S.I.Lesaffre. It is of the user responsibility to make sure that the usage of this particular product complies with the legislation.