



C.K. S-102

Other Names

Wine Yeast

Description

Very temperature tolerant, K2-killer factor, typically used for Sauvignon Blanc, Muscat, Riesling, Viognier, Chenin Blanc but ideal for any white wine with varietal distinction. It ferments best between 54°F-89°F (12°C-32°C) EtOH tolerance of 14.5%.

Directions for use

Rehydrate in ten times its weight in 86°F-95°F water, rehydration time should be between 20-25 minutes. Then adjust the temperature by adding the juice or must to be inoculated every 5 to 10 minutes to the culture media in order to lower the temperature gradually. This mixture can be added directly in the fermentation tank with uniform gentle mixing.

Hazard Warning

None

Dosage

0.8 – 1.6 lbs/1,000 gal. (380 – 750 gm/1,000 gal.)

Packaging

500 gm Packet & 10 Kg Box