



# St. George S-101

## Other Names

Wine Yeast

## Description

It is recommended for both cold soak and carbonic fermentations, and is typically used in Gamay, Merlot, Shiraz, Pinot Noir and nouveau™ wines. It ferments best between 50°F-86°F (10°C-30°C) EtOH tolerance- 12.5-13%.

## Properties

- Rehydrate in ten times its weight in a mixture of one-third must and two thirds water. The mixture temperature should be 86°F-95°F water. The 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.

## Directions for use

None

## Hazard Warning

None

## Dosage

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

## Packaging

500 gm Packet & 10 Kg Box