



SafEno™ CK S102



THE IDEAL STRAIN FOR AROMATIC WHITE AND ROSÉ WINES

Ingredients:

Yeast (*Saccharomyces cerevisiae* ^{*}), Emulsifier: Sorbitan monostearate

* According to « The Yeasts, A Taxonomic Study » 5th edition, C.P. Kurtzman, J.W. Fell and T. Boekhout, 2011

Origin:

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

Enological characteristics:

• Fermentation abilities:

- Short lag phase & **very fast fermentation kinetics**
- **Recommended maximum alcohol: 15% vol./vol.**
- Recommended temperature range: 10-30 °C (50-86°F), **lower temperature from 8°C (47°F) is affordable**
- **Complete fermentation even on highly clarified musts (<50 NTU)**
- **Strong nitrogen requirement only to optimize aromatic expression** and to avoid any risk of organoleptic deviations (sulfury notes): **Ratio YAN (mg/L) / Sugars (g/L): > 0.9.**

• Metabolic characteristics:

- Excellent settlement strength thanks to its **Killer phenotype**
- Total acidity conservation
- Medium-low production of volatile acidity
- Medium to high SO₂ production and combination, **SafEno™ CK S102 is not recommended for grapes that have been recently treated with copper-sulfate**
- **High fruity thiol (3-MH and 3-MHA) and medium volatile terpene release abilities**
- **High production of acetate esters (amylic notes) at low temperature** with a good nutrition

Suggestions of use:

• Promotion of neutral varieties

Thanks to its high acetate ester production, **SafEno™ CK S102** is an ideal choice to value neutral grape varieties to obtain white and fruity rosés wines with a very high aromatic intensity. On **Ugni Blanc, Chardonnay, Sémillon, Vinho verde types...** **SafEno™ CK S102** enables the production of wine with **important fermentation flavors and great freshness.**

• Contributes to the organoleptic profile of aromatic cultivars

SafEno™ CK S102 encourages the **expression of specific fruity thiols** and terpenes. It represents a good match for intense Sauvignon Blanc, Colombar, Riesling, Gewurztraminer then Grenache and Syrah rosés.



Usage:



Lesaffre know-how and continuous yeast production process improvement generates an **exceptional quality of dry yeasts able to resist to a very wide range of uses, incl. cold or no rehydration conditions, without affecting their viability, kinetic and/or analytical profile.** Winemakers can choose usage conditions that fit the best their needs,



• Direct inoculation

Pour the yeast on the surface of **at least 10 times their weight of must** (possibly directly on the top of the tank or during tank filling after settling for whites and rosés). Gently stir to avoid or break clumps. **Immediately transfer into the tank via a pumping over with aeration** (or homogenize tank volume).

• With prior rehydration

Pour the yeast on the surface of **10 times their weight of tap water at room temperature**. Gently stir to avoid or break clumps. **Wait for 20 minutes and transfer into the tank via a pumping over with aeration.**

Dosage:

Still wines: 20 g/hl

Fermentation restart: 30 to 40 g/hl

Prise de mousse: 15 to 40 g/hl

Packaging:

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

Carton of 1 vacuum-packed box of 10 Kg (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. All our products are also fully authorized per TTB 27 CFR 24.246 prior to and during fermentation.

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 time of revision. 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.

