



SafEno™ GV S107



ACTIVE
DRY YEAST

IDEALLY ADAPTED TO PREMIUM WHITES

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™ 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.

Enological characteristics:

• Fermentation abilities:

- **Rather slow kinetics.** This could be accelerated with good fermentation conditions as pH>3.5.
- Recommended maximum alcohol tolerance: 15% vol./vol.
- Recommended temperature range: 10-30 °C (50-86°F), **very resistant at low temperature**
- Medium nitrogen requirements: ratio YAN (mg/L) / Sugars (g/L): between 0.8 and 0.9.

• Metabolic characteristics:

- Killer factor: Neutral
- **High glycerol production (7-8g/L)**
- **Low volatile acidity production**
- **High SO₂ resistance**, 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 such as terpenes and C13-Norisoprenoids

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:

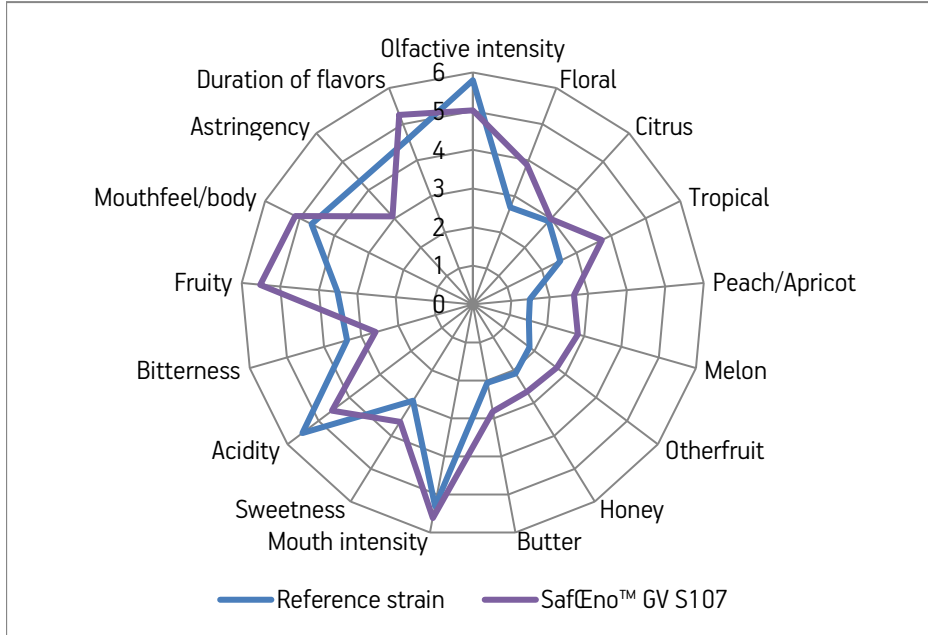
On fermentation side, SafEno™ GV S107 is characterized by its **promotion of floral and fruity higher alcohols and esters** (rather than isoamyl acetate). On variety side, it helps releasing floral and citrusy aromas (terpenes and C13-Norisoprenoids) from grapes. Thus, SafEno™ GV S107 **gently promotes 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:



SafEno™ 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:



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, i.e.:

- **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 white wines: 20 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.



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