



SafEno™ SH 12



ACTIVE
DRY YEAST

FOR INTENSE AND HARMONIOUS THIOL REVEALING

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™ SH 12 has been isolated in the South-East of France (Gard vineyard) and comes from a **selection program carried out in partnership with IFV (Institut Français de la Vigne et du Vin) mainly oriented towards thiol aromatic compounds' revealing.**

Enological characteristics:

• Fermentation abilities:

- **Short lag phase**, regular fermentation kinetics
- Wide fermentation temperature spectrum: **10-30 °C (50-86°F)**. Temperature > 18°C (64°F) at fermentation start is **recommended for thiol release.**
- **Complete fermentation even on highly clarified musts (<50 NTU)**
- Recommended maximum alcohol: 14.5% vol./vol.
- Good fructose assimilation
- **Low nitrogen requirements: Ratio YAN (mg/L) / Sugars (g/L) >0.7.** In case of strong nitrogen deficiency, an organic nutrient supply at yeast inoculation is recommended to facilitate thiol precursors' uptake.

• Metabolic characteristics:

- Excellent settlement strength thanks to its **Killer** phenotype
- Low malic acid consumption and **high total acidity maintenance**
- Medium-low production of volatile acidity
- **Low H₂S production and medium-low SO₂ production**
- **High thiol release, particularly 4-Mercapto-4-MethylPentan-2-one/4MMP (IRC⁺ genotype, L: full length allele)**
- Medium higher alcohols and acetate esters production, **Medium-high ethyl esters production**

Suggestions of use:

- For **fruity white and rosé wines, rich and complex in thiols**

Thanks to its specific enzymatic pool, SafEno™ SH 12 allows a **high thiol release, particularly of the 4MMP** (boxwood, blackcurrant bud) balanced by the 3-mercaptohexanol (grapefruit) and its limited conversion into 3-mercaptohexyl acetate (passion fruit). It **harmoniously reveals the aromatic potential of thiol type cultivars (Sauvignon Blanc, Colombard, Gros and Petit Manseng, Syrah, Grenache, etc...)** by **bringing citrus and tropical fruit notes** to wines. This aromatic balance is supported by a high ethyl esters production, which strengthen **complex fruity notes (particularly red fruits on rosés and white fruits on whites)** which are not masked by amylic flavors.

Its ability to maintain total **acidity allows combining freshness and aromatic persistence**, thus offering a **well-balance mouthfeel towards fresh fruits.**



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION



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 and rosé 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.

