

**RED STAR**

The original wine yeast



Premier Prestige

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Saccharomyces cerevisiae

TECHNICAL DATA SHEET
OE_L_EN Premier Prestige
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ORIGIN & GENERAL DESCRIPTION

- Premier Prestige, a French-origin strain, has been selected by Fermentis by Lesaffre to provide winemakers with exceptional aromatic notes and outstanding fermentation capabilities.
- This strain is an ideal choice for white and rose wines as it elevates the aroma across all varieties while accentuating the thiols and terpenes in grapes that exhibit robust varietal character. With Premier Prestige, winemakers can now ensure high-quality wines without compromising on fermentation performance.

FERMENTATIVE PROPERTIES

- **Fast fermentation** even at low temperature and in highly clarified musts.
- **Wide temperature range:** 10 - 30°C (50 - 86°F).
- **High tolerance to ethanol** (up to 15% vol.) **and to SO₂**.
- Ferments to dryness with **very low nitrogen requirements** (9 ppm YAN per Brix) but may require **more nitrogen for an optimal aromatic profile**. We recommend a range of 10 to 11 ppm YAN per Brix to optimize esters, varietal aromas release and to prevent off-flavors.
- Killer strain with **excellent settlement** in the must.
- Medium producer of SO₂ and VA.
- POF- strain.

ORGANOLEPTIC PROPERTIES

- Premium Prestige was selected for its ability to **improve the sensorial quality of all whites and roses**.
- Thanks to a **high production of acetate esters and higher alcohols** Premium Prestige is a great choice to enhance all wines, especially from neutral grapes in need of an aromatic lift such as Chardonnay.
- This strain is a great choice for **aromatic varieties rich in thiols (Sauvignon blanc, Colombard, Syrah rose, Grenache rose) and terpenes (Muscat, Pinot gris, Viognier, etc)** because of its ability to release volatile precursors from the must, providing **tropical and citrusy flavors and aromas to the wines**.
- Premier Prestige brings volume to the wines, helping provide **roundness and hide astringency or green character** in wines.

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SUGGESTIONS OF APPLICATIONS

- **Adapted to all types of whites, rosés and sparkling base wines.**
- Ideal for **aromatic wines and Chardonnay**.
- Thanks to its resistance to difficult conditions, Premier Prestige can be used to restart **stuck fermentations**. However, our recommendation is *Premier Blanc* as a first choice for this application.
- To save time, Premier Prestige can be used **without rehydration, as direct pitch**, see the next section below for more recommendations.

DIRECTION OF USE

WITH REHYDRATION

- Sprinkle the desired quantity of yeast in 10 times its weight of **tap water from 15 to 37°C (59 to 99°F)**.
- Gently stir to complete yeast rehydration and avoid the formation of lumps.
- Leave it to rest for **20 minutes** and incorporate the yeast starter to the fermentation tank with good homogenization. Do not rehydrate for less than 15 minutes.
- Following the rehydration, **it is optional to continue with an acclimatization** by incorporating to the yeast starter ½ of a volume of must and leave it to rest for 10 min. Repeat the operation until the temperature difference between the fermentation tank and the yeast starter culture is less than 10°C (50°F).

WITHOUT REHYDRATION – DIRECT PITCH

- Inoculate the desired quantity of **yeast directly into the must in the fermentation tank and homogenize the entire volume**.
- In white or rosé wines, ideally sprinkle the yeast directly into the fermentation tank after the beginning of the transfer from the settling tank and keep transferring to ensure a good homogenization.
- **Alternatively pour the desired quantity of yeast on the surface of at least 10 times their weight of must.** Gently stir to avoid clumps. Immediately transfer into the tank and homogenize the entire volume.

DOSAGE

20 to 30 g/hl (Average: 2,2 lb per 1,000 gal)

PACKAGING

Cardboard box of 1 vacuum-packed 10kg/22.05 lb (Full box net weight: 10kg/22.05 lb)

Cardboard box of 20 vacuum-packed sachets of 500g/1.1 lb each (Full box net weight: 10 kg/22.05 lb)

Cardboard box of 1125 sachets of 5g/0.176 oz each (Full box net weight: 5,625 kg/12.4 lb)

STORAGE

The shelf life of unopened vacuum packets at room temperature (20°C, 68°F) is up to 4 years. After opening, use within 4 weeks. Store an opened package tightly sealed, under refrigeration, removing as much air as possible. Red Star® products comply with the International Oenological Codex, until the Best Before End Date, in the storage conditions mentioned here above.