

# ZYMAFLORE® ST

Yeast for sweet white wines or dry white wines intended for cellaring.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in œnology.  
In accordance with the regulation (EC) n° 606/2009.

## SPECIFICATIONS AND œNOLOGICAL PROPERTIES

ZYMAFLORE® ST is a strain particularly **sensitive to SO<sub>2</sub>** with a low production level of **SO<sub>2</sub>-binding molecules**. Perfectly suitable for producing sweet white wines (from desiccated or noble rot grapes), or for dry white wines intended **for cellaring** (Chardonnay, Sémillon, Viognier).

This strain originates from a "terroir" selection in the Sauternes vineyards.

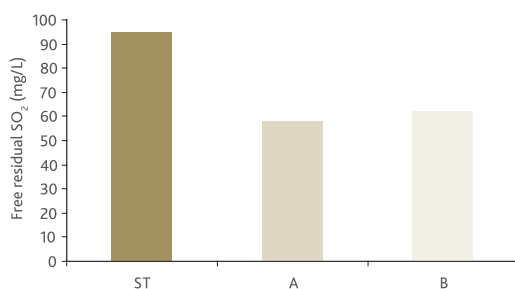
### FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 15 % vol.
- Recommended fermentation temperatures: 14 - 20°C.
- High nitrogen requirements
- Good capacity for implantation in sugar-rich musts
- Low production of volatile acidity and H<sub>2</sub>S

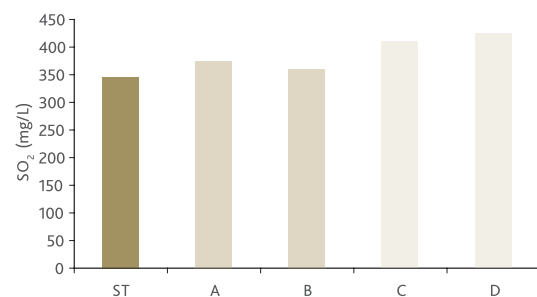
### AROMATIC CHARACTERISTICS:

- Low formation of compounds binding SO<sub>2</sub> (acetaldehyde, pyruvic acid...).
- Low production of fermentation aromas

## EXPERIMENTAL RESULTS

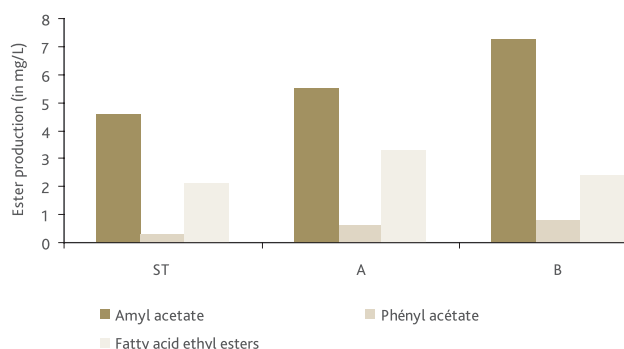


Combination test on sweet wines (SO<sub>2</sub> dosage added: 270 mg/L).



Measure of the combining capacity (CC50\*) of sweet white wine for different yeast strains.

\*C50: required quantity of SO<sub>2</sub> added to a wine in order to obtain 50 mg/L of free SO<sub>2</sub>.



Ester production by different yeast strains (in mg/L).



**LAFFORT**  
L'œnologie par nature

## PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed).

Aspect: granular

## STANDARD ANALYSIS

Humidity (%) ..... < 8 %  
Living cells SADY UFC/g ..... > 2.10<sup>10</sup>  
Lactic acid bacteria UFC/g ..... < 10<sup>5</sup>  
Acetic acid bacteria UFC/g ..... < 10<sup>4</sup>  
Wild yeast UFC/g ..... < 10<sup>5</sup>  
Coliforms UFC/g ..... < 10<sup>2</sup>  
*E. Coli* UFC/g ..... None

*Staphylococcus* UFC/g ..... None  
*Salmonella* UFC/25 g ..... None  
Moulds UFC/g ..... < 10<sup>3</sup>  
Lead ..... < 2 ppm  
Arsenic ..... < 3 ppm  
Mercury ..... < 1 ppm  
Cadmium ..... < 1 ppm

## PROTOCOL FOR USE

### ENOLOGICAL CONDITIONS

- Inoculate with the yeast as soon as possible post rehydration.
- When the ratio of selected yeast to indigenous yeast is 100:1 there is a 98% chance the selected yeast will dominate; compared to a 60-90% chance with a ratio of 10:1.
- Temperature, yeast strain, rehydration and winery hygiene are also essential for successful implantation.

### DOSAGE

- 20 - 30 g/hL (200-300 ppm).

## IMPLEMENTATION

- Carefully follow the yeast rehydration protocol indicated on the packet.
- Avoid temperature differences exceeding 10°C between the must and the yeast during inoculation. Total yeast preparation time must not exceed 45 minutes.
- In the case of harvests with a high alcohol degree potential and to minimise volatile acidity formation, use DYNASTART® / SUPERSTART® BLANC in rehydration water.

## STORAGE

- Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.
- Optimal date of use : 4 years.

## PACKAGING

500 g vacuum bag. 10 kg box.

