



MSB™

(Marlborough Sauvignon blanc)



ORIGIN AND APPLICATION

Selected for its ability to enhance Sauvignon blanc varietal characters

Lalvin MSB™ was isolated from Marlborough Valley – New Zealand during a project led by the R&D Lallemmand team. **Lalvin MSB™** was specifically selected from several isolates for its fermentation performance and ability to enhance Sauvignon blanc varietal character.

Winery trials have consistently demonstrated that **Lalvin MSB™** produces Sauvignon blanc wines with strong tropical notes, zesty grapefruit, spicy with lemon pith flavours and lovely fruit weight. Varietal characters are accompanied with excellent fruity thiol production by **Lalvin MSB™**.



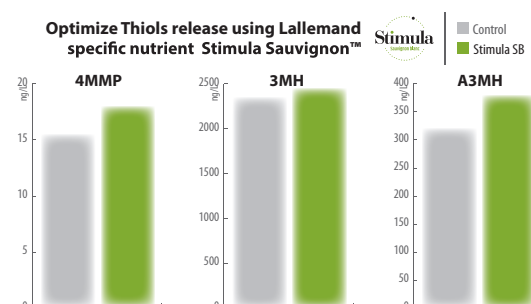
Lallemmand has developed a unique yeast production process called YSEO® (Yeast Security and Sensory Optimization). This process increases fermentation reliability and security and ensures fewer organoleptic deviations, but not all yeast can be prepared by this process. The process (when compared to non YSEO®):

- Improves the yeast cells assimilation of essential micronutrients and vitamins.
- Improves the yeasts ability to implant in the must for a more reliable fermentation.
- Linked to a reduction in yeast stress thereby reducing H₂S, VA and SO₂ production.
- Shorter lag phase.
- Improves the resistance and adaption of the yeast under difficult fermentation conditions.

MICROBIAL AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae*
- Killer factor: positive
- Optimum fermentation temperature > 14°C
- Steady & moderate fermentation rate
- Relative nitrogen demand medium
- Low production of H₂S
- Alcohol tolerance 14.5 % v/v
- Low relative potential for SO₂ production
- Suggested varieties – Sauvignon blanc, Chenin Blanc

Lalvin MSB™ sensory impact



Experiment done in Sauvignon blanc (France, 2017);
Initial sugar content = 212 g/L; initial YAN = 157 mg/L; TA = 6.27 g/L (TH2);
pH = 3.27; Free SO₂ = 12 mg/L; Total SO₂ = 44 mg/L.

INSTRUCTION FOR USE

Dosage for rate : 20 to 40 g/hL

1. Rehydrate the yeast in 10 times its weight in water (temperature between 35°C and 40°C).
2. Dissolve by gently stirring and wait for 20 minutes.
3. Add the must. The difference in temperature between the must to be inoculated and the rehydration medium should not be higher than 10°C (if necessary, acclimatise the temperature of the medium by slowly adding must).
4. The total rehydration time should not exceed 45 minutes.
5. It is crucial that a clean container is used to rehydrate the yeast.
6. Rehydration in must is not advisable.
7. It is recommended to use Stimula Sauvignon blanc™ to augment thiol precursor uptake and optimise bioconversion to volatile thiols.
8. In musts with high alcohol potential (> 13% v/v), the addition of a 20 g/hL dose of protector Go-Ferm Protect™ during rehydration is recommended.

PACKAGING AND STORAGE

- Available in 500 g • Store in a cool dry place.
- To be used once opened.

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