LALVIN RHÔNE 2056®

YSEO PROCESS
Yeast Security Optimization

ORIGIN AND APPLICATION

Suited to both white and red varieties, for fruit forward styles. Contributes fruit complexity, spiciness and excellent colour stabilisation.

Selected by the Institut Francais de la Vigne et du Vin (formerly ITV), from over 1500 strains, for its ability to maintain and enhance varietal fruit aromas and flavours of Côtes du Rhône varieties.

Particularly alcohol tolerant, this yeast reveals aromas such as red fruits, violet and peach notes, dependent on varieties. Produces a high level of β-damascenone which contributes a floral / rose aroma.

Assists in the extraction of anthocyanins from red grapes and also protects the colour due to low activity of β-glucosidase, hence highly recommended when the winemaker is seeking excellent colour extraction and stability.

Lalvin Rhône 2056® is a relatively high producer of glycerol, which contributes to the mouthfeel effect of this yeast.

The ***Lalvin Rhône 2056®*** yeast, was selected from nature, and has since been improved using the Lallemand proprietary process called YSEO®.

Lallemand 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 H_2S, VA and SO_2 production.
- Shorter lag phase.
- Improves the resistance and adaption of the yeast under difficult fermentation conditions.

MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for white, rose and red wine production.
- *Saccharomyces cerevisiae var. cerevisiae*
- Australian experience demonstrates desirable fermentation temperature: 15-28°C. **subject to fermentation conditions.*
- Alcohol tolerance 16% v/v **subject to fermentation conditions.*
- Medium relative nitrogen demand (under controlled laboratory conditions)
- Short lag phase and moderate fermentation vigour.
- Under low YAN conditions, can produce high levels of H_2S. Once the YANs are moderate (170 ppm) H_2S production is classified as moderate. It is therefore recommended to use a yeast rehydration / such as GoFerm Protect® and a complex fermentation nutrient such as Fermaid AT™.
- Moderate relative potential for SO_2 production.
- High relative glycerol production

PACKAGING AND STORAGE

All Active Dried Yeast should be stored dry, best practice between 4-12°C and the vacuum packaging should remain intact.

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MICROBIAL AND OENOLOGICAL PROPERTIES (cont'd)

- Killer factor active.
- Low foam producer.
- Suggest red varieties include Grenache, Sangiovese, Shiraz and Tempranillo. Suggested white varieties include Marsanne, Rousanne, Sauvignon Blanc, Semillon and Viognier.

FURTHER READING *(Please request this booklet from your Lallemand representative).*

Lallemand Winemaking Update – Number 1 2008: 'The YSEO® Process'

Evaluation of the YSEO® Process to prepare dried winemaking yeast – Summary of a study done by Washington State University and Lallemand.

INSTRUCTION FOR USE

Dosage Rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5 x10^6 viable cells/mL)
- 30g/hL of Go-Ferm Protect® / Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid™ range

Procedure for 1000L ferment.

1) Add 300g of Go-Ferm Protect® / Go-Ferm Protect Evolution™ to 5L of 40-43°C clean, chlorine free water. Stir until an homogenous suspension free of lumps is achieved.
2) When the temperature of this suspension is between 35-40°C, sprinkle 250g of yeast slowly and evenly onto the surface of the water, whilst gently stirring. Ensure any clumps are dispersed.
3) Allow to stand for 20 minutes before further gently mixing.
4) Mix the rehydrated yeast with a little juice, gradually adjusting the yeast suspension temperature to within 5-10°C of the juice/must temperature.
5) Inoculate into the must.

Further Notes

- Steps 1-5 should be completed within 30 minutes.
- It is best to limit first juice/must volume addition to one tenth the yeast suspension volume and wait 10 minutes before the addition to juice.
- To minimize cold shock, ensure temperature changes are less than 10°C.
- It is recommended that juice / must be inoculated no lower than 18°C.
- It is recommended to use complex nutrition nitrogen source, such as either **Fermaid AT™** or **Fermaid O™**.

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