

YEAST SUGGESTIONS FOR RED WINESTYLE OBJECTIVES



YEAST

COLOUR STABILISATION	LALVIN BRL97™ + structure	LALVIN RC212™ + structure	IOC REVELATION TERROIR™				
ENHANCE VARIETAL CHARACTER PLUS	ENOFERM BDx® + colour stabilisation	LEVEL2 SOLUTIONS *BIODIVA™ + mouthfeel	LALVIN CLOS™ + complexity	LALVIN ICV GRE™ + volume	LALVIN® RHONE 2056® + colour stabilisation	ENOFERM® RP15™ + richness	ENOFERM® SYRAH™ + volume
ESTERS	LALVIN 71B®	AFFINITY™					
PHENOLIC EXTRACTION / TEXTURE	ENOFERM CSM™	LALVIN ICV D21™	LALVIN ICV D80™	LALVIN M™	LALVIN RHONE 2226® + high alcohol tolerance	LALVIN RHONE 2323®	ENOFERM T306™
ROUNDNESS / PALATE VOLUME	LALVIN BM 4X4™ + colour stabilisation	LALVIN BM45™ + colour stabilisation	VELLUTO BMV58™	LALVIN ICV D254™	UVAFERM HPS™ + mouthfeel	IOC R 9008™	
SPECIAL FEATURES	UVAFERM 43® Fructophilic - restart stuck AF	ENOFERM AMH™ Long lag phase	LALVIN DV10™ Elegant, neutral and robust	LALVIN EC1118™ Neutral workhorse	LALVIN ICV OKAY® Low H ₂ S, SO ₂ and acetaldehyde production	ENOFERM M2® Workhorse strain	IONYSwF™ Lower alcohol Higher acidity

* Please note: The non-conventional Active Dried Yeast BIODIVA™ will not complete alcoholic fermentation without the sequential inoculation of a paired *Saccharomyces cerevisiae* strain. Circumstances such as fruit quality, variety, winemaking practice, must parameters and cellar conditions are infinitely variable and impact on yeast expression and performance. Please refer to the technical datasheet for each yeast.

YEAST SUGGESTIONS FOR RED GRAPE VARIETY



YEAST

DESIRED WINE STYLE	COLOUR STABILISATION	ENHANCED VARIETAL CHARACTER (PLUS)	ESTERS	PHENOLIC EXTRACTION / TEXTURE	ROUNDNESS / PALATE VOLUME	NEUTRAL OR SPECIAL FEATURE
SHIRAZ	LALVIN BRL97™	LALVIN CLOS™ ENOFERM RP15™ ENOFERM SYRAH™	LALVIN 71B® AFFINITY™	LALVIN ICV D80™ LALVIN RHONE 2226™ LALVIN RHONE 2323®	LALVIN BM4x4™ LALVIN BM45™ UVAFERM HPS™	LALVIN DV10™ Neutral IONYSwF™ Lower alcohol Higher acidity
CABERNET SAUVIGNON	LALVIN BRL97™	ENOFERM BDX® LALVIN CLOS™ ENOFERM RP15™	LALVIN 71B® AFFINITY™	LALVIN ICV 254™ ENOFERM CSM™ LALVIN ICV D80™ LALVIN RHONE 2323®	LALVIN BM4x4™ LALVIN BM45™ UVAFERM HPS™	LALVIN DV10™ Neutral IONYSwF™ Lower alcohol Higher acidity
PINOT NOIR	LALVIN BRL97™ LALVIN RC212™ IOC REVELATION TERROIR™	LALVIN ICV GRE™ ENOFERM RP15™	LALVIN 71B® AFFINITY™	LALVIN ICV 254™ ENOFERM T306™	LALVIN BM4x4™ LALVIN BM45™	ENOFERM AMH™ Complexity due to the long lag phase LEVEL2 SOLUTIONS™ *BIODIVA™
GRENACHE	LALVIN BRL97™ LALVIN RC212™	LALVIN CLOS™ LALVIN ICV GRE™ LALVIN RHONE 2056®	LALVIN 71B® AFFINITY™	LALVIN ICV 254™ LALVIN ICV D80™	LALVIN BM4x4™ LALVIN BM45™	LALVIN DV10™ Neutral IONYSwF™ Lower alcohol Higher acidity
MERLOT	LALVIN BRL97™	ENOFERM BDX® LALVIN CLOS™ ENOFERM RP15™	LALVIN 71B® AFFINITY™	LALVIN ICV 254™ ENOFERM CSM™ LALVIN ICV D80™	LALVIN BM4x4™ LALVIN BM45™ UVAFERM HPS™	LALVIN DV10™ Neutral
TEMPRANILLO / SANGIOVESE	LALVIN BRL97™ IOC REVELATION TERROIR™	ENOFERM BDX® LALVIN CLOS™	AFFINITY™	ENOFERM CSM™	UVAFERM HPS™ IOC R9008™	LALVIN DV10™ Neutral

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