

YEAST SUGGESTIONS FOR WHITE WINESTYLE OBJECTIVES



YEAST

CRISP, CLEAN AND VARIETAL	LALVIN DV10™	LEVEL2 SOLUTIONS™ * FLAVIA™ + mouthfeel	UVAFERM GHM™	LALVIN QA23®	UVAFERM SVG™		
ENHANCE VARIETAL CHARACTER PLUS	LALVIN Ba11™ + mouthfeel	LALVIN SENSY™ + mouthfeel	LALVIN ICV D47™ + volume	LALVIN ICV GRE™ + volume	LALVIN RHONE 2056® + volume	LALVIN R-HST™ + mouthfeel	LALVIN S6U™ + complexity
ESTERS	LALVIN 71B®	AFFINITY™	LALVIN ICV OPALE™ + volume	ENOFERM M1™	LALVIN R2™	LALVIN RHONE 4600™ + volume	
THIOLS	CROSS EVOLUTION + mouthfeel	UVAFERM EXENCE™ + esters	IOC REVELATION THIOLS™	IOC BE THIOLS™			
ROUNDNESS / PALATE VOLUME	LALVIN BM4X4™	LALVIN ICV D21™	LALVIN ICV D254™ + complexity	IOC TWICE™ + fresh fruit			
MOUTH FEEL AND TEXTURE	LALVIN CY3079™	ENOFERM SIMI WHITE™	ENOFERM T306™	LEVEL2 SOLUTIONS™ * BIODIVA™			
SPECIAL FEATURES	UVAFERM 43® Fructophillic - restart stuck AF	LALVIN C™ Reduce Malic acid in AF + Esters	LALVIN EC1118® Safe and secure workhorse	LALVIN ICV OKAY® Low H ₂ S, SO ₂ , and Acetaldehyde production	IONYSWF™ Lower alcohol Higher acidity		
BARREL FERMENT SUGGESTIONS	LALVIN CY3079™	LALVIN ICV D47™	LALVIN QA23®	LALVIN S6U™	ENOFERM T306™		

* Please note: The non-conventional Active Dried Yeast FLAVIA™ and 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 WHITE GRAPE VARIETY



YEAST

DESIRED WINE STYLE	CRISP, CLEAN AND VARIETAL	ENHANCED VARIETAL CHARACTER (PLUS)	ESTERS	THIOLS	ROUNDNESS / PALATE VOLUME	MOUTH FEEL AND TEXTURE	MOUTH FEEL AND TEXTURE
CHARDONNAY	LALVIN DV10™ LALVIN QA23®	LALVIN ICV D47™ LALVIN RHONE 2056® LALVIN SENSY™	LALVIN ICV OPALE™ LALVIN RHONE 4600®	CROSS EVOLUTION® UVAFERM EXENCE™	LALVIN ICV D254™ IOC TWICE™	LEVEL2 SOLUTIONS™ *BIODIVA™ LALVIN® CY3079™ ENOFORM® SIMI WHITE™	LALVIN® CY3079™ LALVIN® ICV D47™
RIESLING	LEVEL2 SOLUTIONS™ *FLAVIA™ ENOFORM GHM™ LALVIN QA23®	LALVIN Ba11™ LALVIN R-HST®	LALVIN ICV OPALE™ LALVIN R2®	CROSS EVOLUTION® UVAFERM EXENCE™		ENOFORM® SIMI WHITE™ ENOFORM® T306™	LALVIN® ICV D47™ LALVIN® QA23®
SAUVIGNON BLANC	LALVIN QA23®	LALVIN ICV D47™ LEVEL2 SOLUTIONS™ *FLAVIA™ LALVIN RHONE 2056®	LALVIN ICV OPALE™ LALVIN R2®	UVAFERM EXENCE™ IOC REVELATION THIOLS™ IOC BE THIOLS™	LALVIN BM4x4™ LALVIN ICV D254™	LEVEL2 SOLUTIONS™ *FLAVIA™	LALVIN® ICV D47™ LALVIN® QA23®
SEMILLON	LALVIN DV10™ LALVIN QA23®	LALVIN ICV D47™ LALVIN RHONE 2056® LALVIN SENSY™	LALVIN RHONE 4600®	CROSS EVOLUTION®	LALVIN BM4x4™	LEVEL2 SOLUTIONS™ *BIODIVA™ ENOFORM® SIMI WHITE™ ENOFORM® T306™	LALVIN® ICV D47™
ROSE	LALVIN ICV OKAY™ + very low H ₂ S (QTL)	ICV GRE™ + spiciness LALVIN RHONE 2056™	LALVIN 71B™ + Partial malic degradation LALVIN RHONE 4600® + volume LALVIN ICV OPALE 2.0™ + very low H ₂ S (QTL) + exotic fruits	NA	LALVIN ICV D47™ LALVIN ICV D21™ + freshness	LALVIN T306™ with lees contact time CROSS EVOLUTION®	LALVIN ICV D47™ LALVIN T306™
PINOT GRIS/ PINOT GRIGIO	LALVIN DV10™ LALVIN QA23®	LALVIN Ba11™ LALVIN ICV GRE™ LALVIN RHONE 2056® LALVIN SENSY™	LALVIN 71B® LALVIN ICV OPALE™ LALVIN RHONE 4600®	CROSS EVOLUTION® UVAFERM EXENCE™	LALVIN ICV D47™	ENOFORM® T306™	LALVIN® ICV D47™

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