

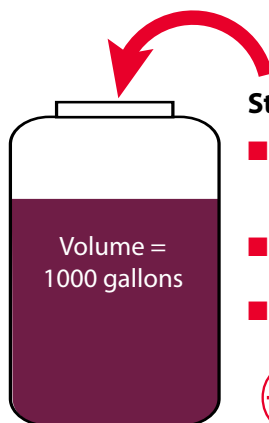
# RESTARTING STUCK MALOLACTIC FERMENTATION – NEW PROTOCOL

Restart a stuck malolactic fermentation (MLF) using RESKUE™, ML RED BOOST™ and LALVIN VP41™ MBR: volume of stuck fermentation = 1000 gallons



Maintain a constant wine temperature between 18-22°C (64-72°F) throughout the restart protocol until the completion of MLF

Maintain  
18-22°C  
(64-72°F)

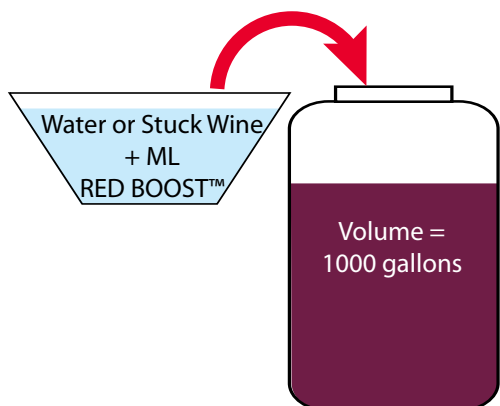


## Stuck MLF wine preparation

- Make a RESKUE™ suspension of 1.125 kg (2.5 lb) in 10x its weight of warm (30-37°C or 86-98°F), clean water
- Wait 20 minutes then add to the 1000 gallons of stuck wine
- Mix gently without aeration and allow to settle 48 hours then carefully rack off settled lees.



48 hours

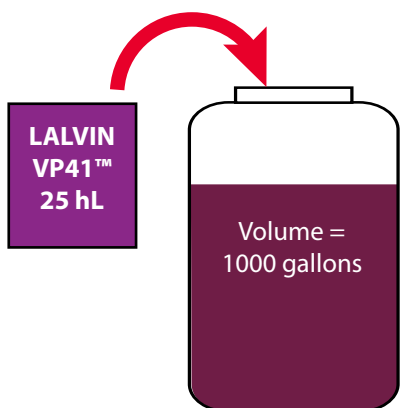


## MLF activator addition

- Make a ML RED BOOST™ addition of 0.75 kg (1.7 lb) in 7.5 L (2 gal) of warm clean water or stuck wine
- Add to the 1000 gallons of stuck wine
- Mix gently without aeration and wait 24 hours before bacteria addition.



24 hours



## MLF bacteria addition

- Add 3 x 25 hL packets of LALVIN VP41™ MBR bacteria to the 1000 gallons of stuck wine
- Mix gently without aeration
- Check for MLF activity by analyzing for L-malic degradation every 2-4 days

### Note:

This protocol was established after several years of Lallemmand R&D trials on stuck MLF wines.

Lallemmand has also developed a “quick fermentability test” (48-72 hours test). This quick test can be run to determine precisely whether a wine may complete fermentation once re-inoculated. Please, contact your Lallemmand representative for further information.