

Good Rehydration Practices for Selected Yeasts

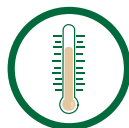
► Why?

- Correct rehydration and inoculation are crucial for the survival and activity of selected yeast.

Key Points



- **DO NOT USE JUICE/MUST AT THE BEGINNING** of rehydration. At this stage, dry yeast is not ready to confront the aggressive conditions of the must (indigenous yeasts, SO₂, pH, temperature and sugars, etc.). The yeast must be given time to gently wake up in water.



- **MONITOR THE TEMPERATURE** of the yeast starter and must. Yeast is highly sensitive to temperature variations. A thermometer must be used at each step of rehydration.



- **ADAPT THE YEAST DOSAGE** to the must to be inoculated. Increase the dosage in the following cases:
 - Infected harvest
 - Recurring or suspected presence of *Brettanomyces*
 - Potential alcohol degree >13% vol.Minimum dosage is 25 g/hL.



- **IF NECESSARY*, USE A YEAST PROTECTOR** at rehydration to provide protection that will help the health of the selected yeast at the start and end of fermentation.



- **INOCULATE AS EARLY AS POSSIBLE** and after any necessary pre-alcohol fermentation treatments. To ensure the good implantation of the selected yeasts and their dominance over indigenous organisms.

* To determine the need for a yeast protector, please refer to the Practical Guide to Vinification No. 2, "Safe Alcoholic Fermentation: Protecting the Yeast."



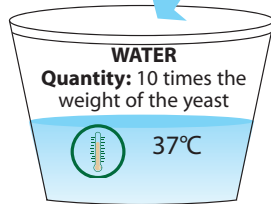
Yeasting Step by Step

Traditional Yeasting

Secure Yeasting

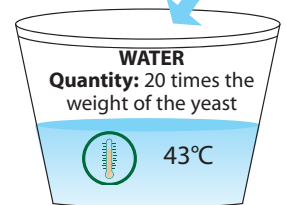


1



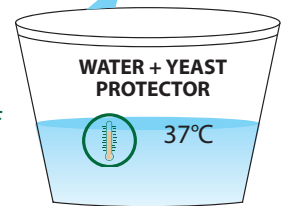
1A

GoFerm Protect® yeast protector (30 g/hL of must)



Stir well to avoid lumps.

1B



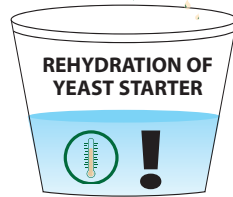
Selected yeast (25 g/hL of must). The presence or absence of foam is not an indicator of yeast activity.

Stir gently then allow to swell.

Wait 20 minutes

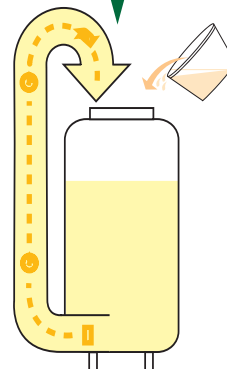
2

Total rehydration time (steps 1 and 2) must not exceed 45 minutes.



Temper the yeast starter by gradually adding must to yeast. Objective: To ensure the temperature difference between the yeast starter and the must does not exceed 10°C.

3



Mix the yeast starter into the must with a homogenizing pump-over.