



Determination of Dosage Rates for Noblesse® or OptiLEES® – Bench Trial

Procedure

Noblesse and OptiLEES are two different Specific Inactivated Yeast products, developed from two different oenological yeast strains. These products are added post alcoholic fermentation. **PRE-ADDITION LABORATORY BENCH TRIALS** are highly recommended to determine which product best suits the wine and to confirm the most suitable dosage rate.



- Preparation of SIY Stock Suspension (25g/L)
 - a) The Stock suspension should be prepared immediately before use. Discard any unused portion.
 - b) Using a 100ml volumetric flask, prepare the SIY Stock suspension by adding 2.5g SIY to 25ml of water (with mixing), then adding 75ml of wine to bring the SIY stock suspension volume to 100ml. Mix well.
- Bench Trial Protocol
 - a) Determine the dosage rates that are to be examined.
For example: Control = 0, 10, 20, 30, 40 g/hL.
 - b) Using a 250ml measuring cylinder, prepare 250ml aliquots of wine to be tested, including one for the control. 250ml Schott bottles are recommended. In addition, to avoid any oxidation effect, add either CO₂ or N₂ to the schott bottles before the wine.
 - c) Using the freshly prepared SIY Stock Suspension (25g/L) prepare the trial as per the table below. Ensure that the Stock Suspension is mixed well just before taking the aliquot to resuspend any settled SIY.

Using SIY Stock Suspension (25g/L)

Equivalent Wine Dose Rate (g/hL)	LAB TREATMENT DOSAGE				
	0g/hL	10g/hL	Average dose 20g/HL	30g/hL	40g/hL
Volume of SIY Stock suspension to be added to each 250ml of wine sample to be tested	0ml	1ml	2ml	3ml	4ml
Volume of SIY Stock suspension to be added to each 750ml of wine sample to be tested	0ml	3ml	6ml	9ml	12ml

- d) Given these treatments will be left for numerous days it is recommended to add a very small amount of either CO₂ or N₂ before replacing the cap and mixing.
 - e) Mix each treatment to achieve a homogenous suspension.
- Wait approximately 3-5 days before tasting the wine to qualitate sensory effect. Gently mix once again during this time.
 - Based on sensory analysis, choose the SIY dosage rate that best meets your technical and commercial objectives.
 - Refer to the particular SIY Technical Data sheet for specific information on the product and instructions for its use in the cellar.

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