



Good practices for implementing malolactic ferments

Why?

- Correct rehydration and inoculation ensures that the lactic bacteria are not purchased for no reason.
- Implementing lactic bacteria is a crucial phase for their survival and their malolactic activity.

Key points



- ▶ **IMPACT OF CHLORINE:** lactic bacteria are highly sensitive to the chlorine found in running water. Consequently, for direct inoculation bacteria (MBR®), spring water or mineral water must be used for rehydration. For 1-Step® kits, the impact of the chlorine is neutralised by the presence of the specific rehydration activator and rehydration can be carried out using normal drinking water.



- ▶ **RESPECT INDICATED TEMPERATURES:** recent studies carried out by Lallemmand have demonstrated the determining effect of temperature, either during rehydration or fermentation, on the bacteria's malolactic activity and survival. It is essential to respect the temperatures adapted to each of these phases.



- ▶ **TAKE CARE NOT TO EXCEED TIME LIMITS:** the lactic bacteria must not find itself short of malic acid for too long a time period, either during rehydration or acclimatisation, or their population will rapidly decrease.



- ▶ **USE A NUTRIENT OR BACTERIAL ACTIVATOR IF NECESSARY:** in the case of nutritional deficiency or wine in which it is difficult to trigger malolactic fermentation.

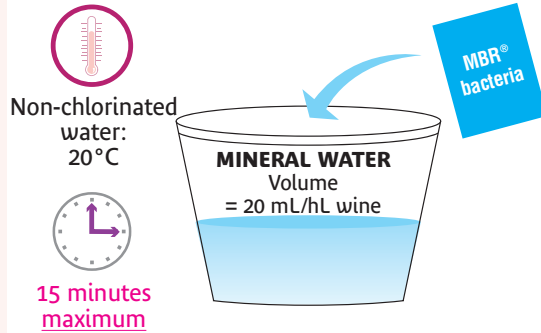
Lactic bacteria inoculation step-by-step

Direct inoculation bacteria

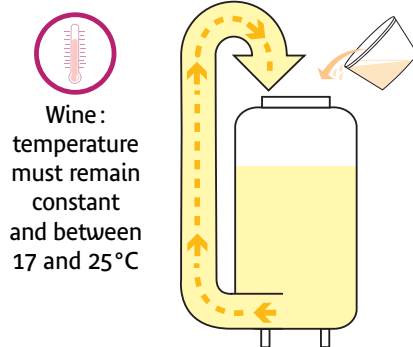


Remove the sachets of bacteria from the freezer 30 minutes before usage.

- 1 • MBR®lactic bacteria (1 g/hL of wine or must): dilute carefully.



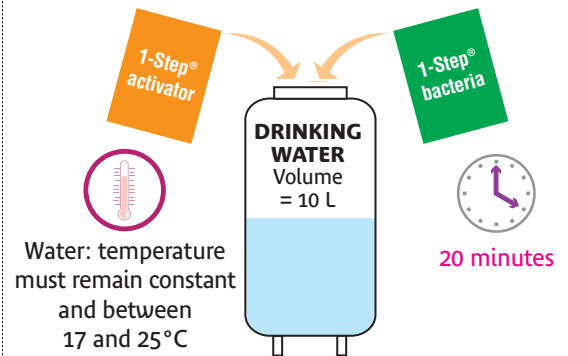
- 2 • Incorporate this yeast starter into the wine/must to be inoculated using a homogenising pump over away from air.



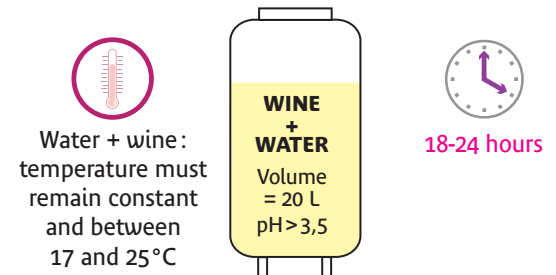
Acclimatisation kits



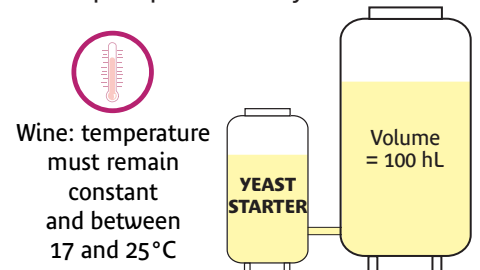
- 1A • Specific activator 1-Step® (dosage for 100 hL): Mix.
- 1B • 1-Step® bacteria (dosage for 100 hL): dilute carefully.



- 2 • Double the volume with the fermenting wine/must to be inoculated.



- 3 • Incorporate this yeast starter into the fermenting wine/must to be inoculated using a homogenising pump over away from air.



LALLEMAND

19, rue des briquetiers
B.P. 59
31702 Blagnac CEDEX
Tél.: +33(0)5 62 74 55 55
Fax: +33(0)5 62 74 55 00
www.lallemandwine.com

Control MLF regularly (malic acid analysis ever 2 - 4 days).