

YEAST SUGGESTIONS FOR

WHITE WINE STYLE OBJECTIVES

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 2.0™ + volume	ENOFERM M1™	LALVIN R2™	LALVIN RHONE 4600™ + volume	
THIOLS	CROSS EVOLUTION + mouthfeel	UVAFERM EXENCE™ + esters	IOC REVELATION THIOLS™	IOC BE THIOLS™	LALVIN MSB™		
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™	LALVIN MSB™		
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	LEVEL2® SOLUTIONS *LAKTIA™ Acidification	
BARREL FERMENT SUGGESTIONS	LALVIN CY3079™	LALVIN ICV D47™	LALVIN QA23®	LALVIN S6U™	ENOFERM T306™		

* Please note that BIODIVA™, FLAVIA™ and LAKTIA™ 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.