

# RED GRAPE VARIETY

DESIRED WINE STYLE	COLOUR STABILISATION	ENHANCED VARIETAL CHARACTER (PLUS)	ESTERS	PHENOLIC EXTRACTION / TEXTURE	ROUNDNESS / PALATE VOLUME	NEUTRAL OR SPECIAL FEATURE
SHIRAZ	LALVIN BRL97™	LALVIN CLOS™ ENOFORM RP15™ ENOFORM SYRAH™ LALVIN PERSY™	LALVIN 71B®	LALVIN ICV D80™ LALVIN RHONE 2226™ LALVIN RHONE 2323®	LALVIN BM4x4™ UVAFORM HPS™	LALVIN DV10™ Neutral IONYSwF™ Lower alcohol Higher acidity
CABERNET SAUVIGNON	LALVIN BRL97™	UVAFORM BDX® LALVIN CLOS™ ENOFORM RP15™	LALVIN 71B®	LALVIN ICV 254™ ENOFORM CSM™ LALVIN ICV D80™ LALVIN RHONE 2323®	LALVIN BM4x4™ UVAFORM HPS™	LALVIN DV10™ Neutral IONYSwF™ Lower alcohol Higher acidity
PINOT NOIR	LALVIN BRL97™ LALVIN RC212™ IOC REVELATION TERROIR™	LALVIN ICV GRE™ ENOFORM RP15™ LALVIN PERSY™	LALVIN 71B®	LALVIN ICV 254™	LALVIN BM4x4™	ENOFORM AMH™ Complexity due to the long lag phase LEVEL2® SOLUTIONS *BIODIVA™
GRENACHE	LALVIN BRL97™ LALVIN RC212™	LALVIN CLOS™ LALVIN ICV GRE™ LALVIN RHONE 2056®	LALVIN 71B®	LALVIN ICV 254™ LALVIN ICV D80™	LALVIN BM4x4™	LALVIN DV10™ Neutral IONYSwF™ Lower alcohol Higher acidity
MERLOT	LALVIN BRL97™	UVAFORM BDX® LALVIN CLOS™ ENOFORM RP15™	LALVIN 71B®	LALVIN ICV 254™ ENOFORM CSM™ LALVIN ICV D80™	LALVIN BM4x4™ UVAFORM HPS™	LALVIN DV10™ Neutral
TEMPRANILLO / SANGIOVESE	LALVIN BRL97™ IOC REVELATION TERROIR™	UVAFORM BDX® LALVIN CLOS™ LALVIN PERSY™		ENOFORM CSM™	UVAFORM HPS™ IOC R9008™	LALVIN DV10™ Neutral

\* 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.