

WHITE GRAPE VARIETY

DESIRED WINE STYLE	CRISP, CLEAN AND VARIETAL	ENHANCED VARIETAL CHARACTER (PLUS)	ESTERS	THIOLS	ROUNDNESS / PALATE VOLUME	MOUTH FEEL AND TEXTURE	MOUTH FEEL AND TEXTURE
CHARDONNAY	LALVIN DV10™ LALVIN QA23°	LALVIN ICV D47™ LALVIN RHONE 2056° LALVIN SENSY™	LALVIN ICV OPALE 2.0™ LALVIN RHONE 4600™	CROSS EVOLUTION® UVAFERM EXENCE™	LALVIN ICV D254™	LEVEL2® SOLUTIONS *BIODIVA™ LALVIN® CY3079™	LALVIN® CY3079™ LALVIN® ICV D47™
RIESLING	LEVEL2® SOLUTIONS *FLAVIA™ ENOFORM GHM™ LALVIN QA23°	LALVIN Ba11™ LALVIN R-HST°	LALVIN ICV OPALE 2.0™ LALVIN R2°	CROSS EVOLUTION® UVAFERM EXENCE™			LALVIN® ICV D47™ LALVIN® QA23°
SAUVIGNON BLANC	LALVIN QA23°	LALVIN ICV D47™ LEVEL2® SOLUTIONS *FLAVIA™ LALVIN RHONE 2056°	LALVIN ICV OPALE 2.0™ LALVIN R2°	UVAFERM EXENCE™ IOC REVELATION THIOLS™ IOC BE THIOLS™ LALVIN MSB™	LALVIN BM4x4™ LALVIN ICV D254™	LEVEL2 SOLUTIONS™ *FLAVIA™	LALVIN® ICV D47™ LALVIN® QA23°
SEMILLON	LALVIN DV10™ LALVIN QA23°	LALVIN ICV D47™ LALVIN RHONE 2056° LALVIN SENSY™	LALVIN RHONE 4600°	CROSS EVOLUTION®	LALVIN BM4x4™	LEVEL2® SOLUTIONS *BIODIVA™	LALVIN® ICV D47™
ROSE	LALVIN ICV OKAY™ + very low H ₂ S (QTL)	ICV GRE™ + spiciness LALVIN RHONE 2056°	LALVIN 71B™ + Partial malic degradation LALVIN RHONE 4600™ + volume LALVIN ICV OPALE 2.0™ + very low H ₂ S (QTL) + exotic fruits	NA	LALVIN ICV D47™	CROSS EVOLUTION®	LALVIN ICV D47™
PINOT GRIS/ PINOT GRIGIO	LALVIN DV10™ LALVIN QA23°	LALVIN Ba11™ LALVIN ICV GRE™ LALVIN RHONE 2056° LALVIN SENSY™	LALVIN 71B° LALVIN ICV OPALE 2.0™ LALVIN RHONE 4600°	CROSS EVOLUTION® UVAFERM EXENCE™	LALVIN ICV D47™		LALVIN® ICV D47™

* 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.