



PRODUCT INFORMATION AND SPECIFICATIONS:

Description.

Claret style well-balanced with mouth feel, aroma and vertical structure. Highly recommended for production of quality red wines especially Cabernet, Merlot or Zinfandel. Provides a balance of grape varietal expression and solid mid-palate finish. Enhanced flavor and aroma. Works well as a base that blends well with progressively styled lots. Minimum color loss.

Specifications:

- For Cabernets, Merlot, Zinfandel, and Syrah.
- Temp. Range: 18-30 °C (64-86 °F)
- Medium speed fermenter
- Alcohol tolerance: 16%
- Medium nitrogen requirements
- Eliminates H₂S in fermentation
- Sensitive competitive factor
- Gluten free, no wheat binders
- Kosher (OU & KSA)
- Organic (USDA & EU)

Species: *Saccharomyces cerevisiae*

Viability/Living cells: > 0.5 - 3 x 10¹⁰ cells/gram

Package sizes: 500g and 10kg vacuum packed foil sachets.

Storage conditions: Store cool and dry at 4 - 7 °C (39 - 45°F). **Do not freeze!**

Inoculation Rate: 1.0-1.5kg (2.2-3.3lbs)/1000 gallons (25 to 40g/hl)

Note: inoculation range is based on the juice sugar content and condition of grapes.

Inoculation guidelines:

- Prepare a chlorine-free, 3:1 water to juice mixture of approximately 5 times the yeast weight at 35 - 40°C (95 - 104°F).
- Gently sprinkle the yeast into the water-juice mixture and, without stirring, allow 10 minutes for hydration.
- Stir the yeast into the water-juice mixture allowing it an additional 10 minutes to fully hydrate.
- Add enough juice to the yeast suspension to lower the temperature by 5°C (9°F). Let mixture acclimate for 5 minutes.
- Repeat step 4 until the temperature of the yeast suspension is less than 8 °C (15°F) warmer than the must or juice to be inoculated.
- Slowly add the yeast mixture into must or juice.

Note: Directly adding dry yeast to the must or juice tank is not advisable.

Quality Guarantee:

Phytterra Yeast guarantees the quality of its products sold in their original packaging, used in conformity with the expiration date and the storage conditions noted above.

The information is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.

For More Information: Please visit us at www.phytterra.com or call 707-258-8333

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phytterra yeast usa inc.

870-G Napa Valley Corporate Way, Napa, CA 94558 USA · 707-258-8333 · www.phytterra.com