

ZYMAFLORE® ST

Saccharomyces cerevisiae yeast for sweet white wines or dry white wines intended for cellaring.

Selected non-GMO Active Dry Yeast (ADY) for use in winemaking. Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In accordance with the current EU regulation n° 2019/934.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

ZYMAFLORE® ST is a strain particularly *sensitive to SO₂* with a low production level of *SO₂-binding molecules*. Perfectly suitable for producing sweet white wines (from desiccated or noble rot grapes), or for dry white wines intended *for cellaring* (Chardonnay, Sémillon, Viognier).

This strain originates from a “terroir” selection in the Sauternes vineyards.

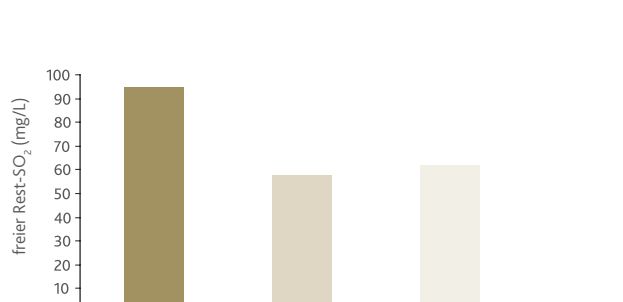
FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 15% vol.
- Recommended fermentation temperatures: 14 - 20°C (57 - 68°F).
- High nitrogen requirements.
- Good capacity for implantation in sugar-rich musts.
- Low production of volatile acidity and H₂S.

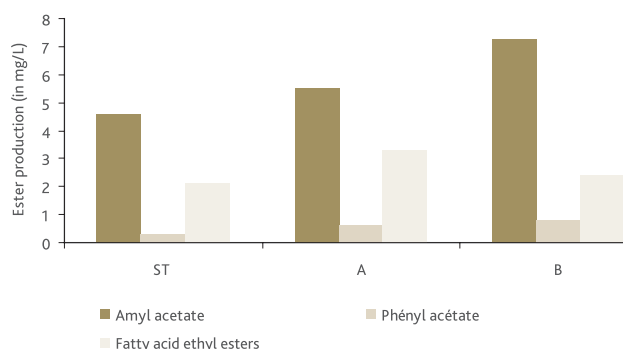
AROMATIC CHARACTERISTICS:

- Low formation of compounds binding SO₂ (acetaldehyde, pyruvic acid...).
- Low production of fermentation aromas.

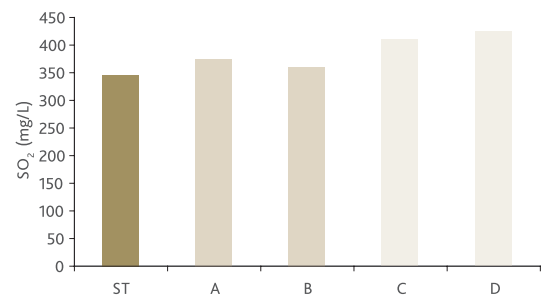
EXPERIMENTAL RESULTS



Combination test on sweet wines (SO₂ dosage added: 270 mg/L).



Ester production by different yeast strains (in mg/L).



Measure of the combining capacity (CC50*) of sweet white wine for different yeast strains.

*C50: required quantity of SO₂ added to a wine in order to obtain 50 mg/L of free SO₂.



PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed).

Aspect Granular

CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Humidity (%) < 8
Active dry yeast (ADY) (CFU/g) $\geq 1.5 \cdot 10^{10}$
Lactic acid bacteria (CFU/g) < 10^5
Acetic acid bacteria (CFU/g) < 10^4
Yeasts of a genus other than *Saccharomyces* (CFU/g) .. < 10^5
Yeasts of a different species or strain (%) < 5
Coliforms (CFU/g) < 10^2
E. coli (/g) None

Staphylococcus (/g)..... None
Salmonella (/25 g)..... None
Moulds (CFU/g) < 10^3
Lead (ppm)..... < 2
Arsenic (ppm)..... < 3
Mercury (ppm)..... < 1
Cadmium (ppm) < 1

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- Inoculate with the yeast as soon as possible post rehydration.
- Special characteristic: sensitive to temperature variations at the end of AF (density < 1030). Prefers a temperature of around 20°C.
- Temperature, yeast strain, rehydration and winery hygiene are also essential for successful implantation.

DOSAGE

- 20 - 30 g/hL (200 - 300 ppm).

IMPLEMENTATION

- Carefully follow the yeast rehydration protocol indicated on the packet.
- Avoid temperature differences exceeding 10°C (18°F) between the must and the yeast during inoculation. Total yeast preparation time must not exceed 45 minutes.
- In the case of harvests with a high alcohol degree potential and to minimise volatile acidity formation, use DYNASTART® / SUPERSTART® BLANC in rehydration water.

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 4 years.

PACKAGING

500 g vacuum bag. 10 kg box.

