

FOCUS

ZYMAFLORE® ÉGIDE^{TDMP}

BIOPROTECTION OF EQUIPMENT

WHY?

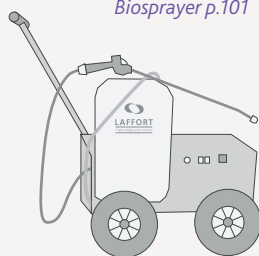
- To limit the predominance of undesirable microorganisms on the surface of equipment in contact with grapes.
- To avoid (microbiological) spoilage linked to the contamination of grapes.

ZYMAFLORE® ÉGIDE^{TDMP} is a formulation based on two strains of the species *T. delbrueckii* and *M. pulcherrima* suitable for many oenological BIOProtection applications.

BIOPROTECTION OF WHAT TYPE OF EQUIPMENT?

- Harvesting machine.
- Grape trailer.
- Grape reception equipment.
- Must transport tanker.
- Harvesting crate.

Biosprayer p.101



CONCENTRATION OF ZYMAFLORE® ÉGIDE^{TDMP} IN THE SPRAYER: 50 g/L

Equivalent ZYMAFLORE® ÉGIDE^{TDMP} on the grapes: 5 g/100 kg.

Spray on all parts in contact with the grapes.

Spray volume and time:

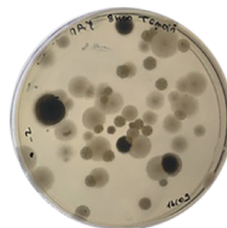
- Grape trailer: 1 - 1.5 L of solution - 3 mn.
- Harvesting machine: 2 - 3 L of solution - 4 to 5 mn.

ZYMAFLORE® ÉGIDE^{TDMP} solution can be stored for 5 - 6 hours at 25°C (77°F).

SPRAYING ZYMAFLORE® ÉGIDE^{TDMP} ON EQUIPMENT

Microbiological analysis of grapes in the cellar, with and without prior application of ZYMAFLORE® ÉGIDE^{TDMP} on the harvesting machine and grape trailer, shows the following results:

Count of grape microflora on "total yeast" culture medium:



Without BIOProtection: significant presence of moulds and potentially undesirable microorganisms on grapes at the end of the picking day.



BIOProtection with ZYMAFLORE® ÉGIDE^{TDMP}: absence of moulds with exclusive and progressive colonisation of *Torulaspora delbrueckii* and *Metschnikowia pulcherrima* (identification and population level of 9.6×10^6 cells/mL confirmed via qPCR analysis).



TESTIMONY

"I have been using ZYMAFLORE® ÉGIDE^{TDMP} for the past 5 or six years. The primary reason for using ZYMAFLORE® ÉGIDE^{TDMP} is to extend our cold maceration time on Pinot Noir before fermentation. This has also enabled us to do the cold maceration with lower levels of sulphur. We have noticed lower levels of volatile acidity post fermentation and that the onset of fermentation, whether inoculated or not is more homogeneous and with very little production of ethylacetate during the very initial start of the fermentation. To summarize, we have not only seen prolonged cold maceration at lower sulphur levels but also cleaner and more homogeneous fermentations with lower volatile acidity."

ANDRIES BURGER
Winemaker, Paul Clüver