

# Winemaking Protocol for Sauvignon Blanc, Aromatic Whites, and Rosé

## Pressing Enzyme Treatment

Increase free run juice yields, shorten press cycles, decrease phenolic extraction, and extract aroma precursors from the skins.

### LAFAZYM® PRESS

Granulate option.  
Dosage: 30 g/ton



Applied to grapes before pressing

### LAFASE® XL PRESS

Liquid option.  
Dosage: 30 mL/ton

## Juice Fining

Preventative treatment of oxidation, preserving aromatic profile. Eliminate oxidized phenolics, prevent browning and pinking during aging period.

## Thiol Revelation

### POLYMUST® ROSÉ

Vegetable protein (patatin) and PVPP  
Dosage: 300 – 500 ppm

OR

### POLYLACT®

Casein and PVPP  
Dosage: 200 – 400 ppm

### LAFAZYM® THIOLS<sup>[+]</sup>

Pectinase blend specific for releasing more aromatic potential during fermentation.  
Add just after fermentation begins.  
Dosage: 30 - 50 ppm



Add to juice settling tank or add during fermentation

## Yeast Choice - 200 ppm

### ZYMAFLORE® X5

*Modern*

Bright, clean fermentation profile, helps express thiols (grapefruit, boxwood).  
Alc. Tol.: 16%, Temp: 55 - 68°F

### ZYMAFLORE® VL3

*Classic*

High expression of grapefruit & passion fruit, enhances mouthfeel (Hsp12 peptide).  
Alc. Tol.: 14.5%, Temp: 59 - 70°F

### ZYMAFLORE® DELTA

*Terroir*

High expression of citrus & lychee, gives sweetness sensation and mouthfeel.  
Alc. Tol.: 14.5%, Temp: 57 - 72°F

## Yeast Rehydration

### SUPERSTART® BLANC

Yeast rehydration product rich in sterols and minerals that help yeast develop more intense fermentation esters and thiols.  
Timing: dissolve in yeast rehydration water at 104°F before adding yeast.  
Dosage: 200 ppm.

## Aroma Protection & Mouthfeel - Glutathione

### FRESHAROM®

Glutathione based product to help protect wine aromatics from oxidation during cellar aging and bottling, giving the wine greater aging potential.  
Timing: add at 1/3<sup>rd</sup> fermentation completion (~15 brix).  
Dosage: 300 ppm

## Fermentation Nutrition

### THIAZOTE® PH

Diammonium phosphate (DAP) and thiamine.  
Dosage: 100 - 500 ppm

### NUTRISTART® AROM

Complex yeast nutrient, composed of organic nitrogen, DAP and thiamine to optimize wine aroma.  
Dosage: 200 - 600 ppm

### NUTRISTART® ORG

100% organic nitrogen from yeast origin.  
Dosage: 300 - 600 ppm