

# ZYMAFLORE® CH9

Yeast selected from one of the premium Chardonnay *terroirs* in Burgundy.

*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.  
In accordance with the International Oenological Codex.*

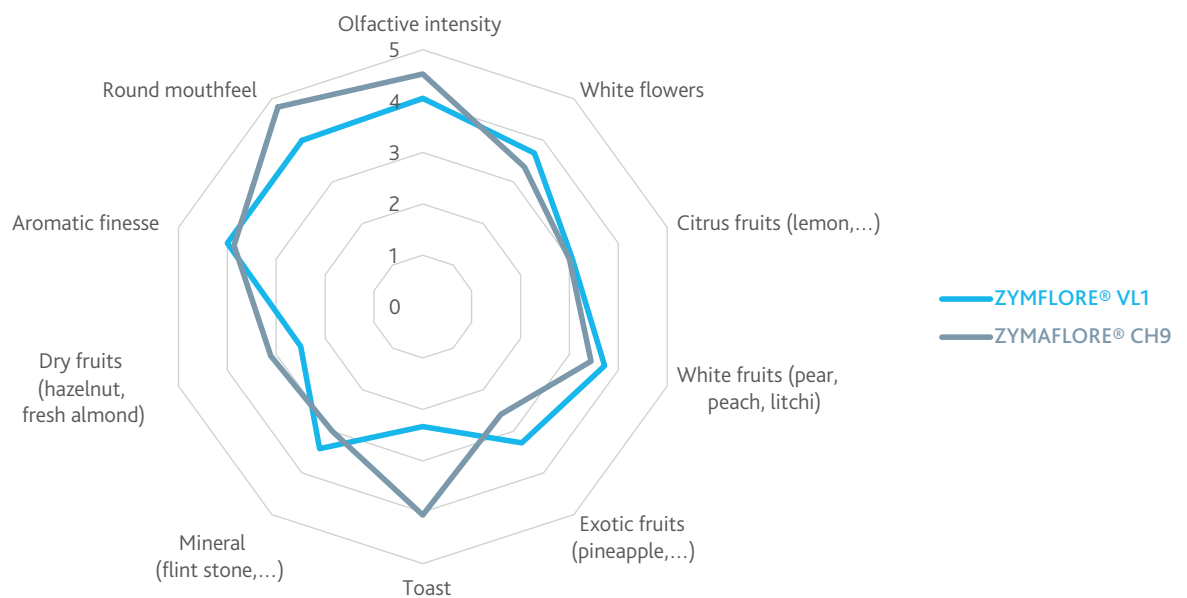
## SPECIFICATIONS AND OENOLOGICAL PROPERTIES

Yeast selected from a natural fermentation on organically cultivated grapes in Burgundy, revealing the typicity of the grands *terroirs* of Chardonnay: fresh almond and hazelnut, toasted bread and citrus fruits. Showing creamy mouthfeel and length, the wines from this yeast are balancing well potential high natural acidities. Recommended for high-end Chardonnay wines.

### FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 15 % vol.
- Fermentation temperature: 14 – 22 °C.
- Average nitrogen requirements.
- Short lag phase.

## EXPERIMENTAL RESULTS



*Tasting results on barrel fermented Chardonnay 2013 (tasting panel 17 people). Yeast 20 g/hL, SUPERSTART® BLANC 20 g/hL. Alcohol 13 % v/v, pH 3,50, TA 4,8 g/L H<sub>2</sub>SO<sub>4</sub>.*



# LAFFORT

*l'œnologie par nature*

## PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed).

Aspect .....granular

## STANDARD ANALYSIS

Humidity (%) ..... < 8 %  
Living cells SADY CFU/g ..... > 2.10<sup>10</sup>  
Lactic acid bacteria CFU/g ..... < 10<sup>5</sup>  
Acetic acid bacteria CFU/g ..... < 10<sup>4</sup>  
Wild yeast CFU/g ..... < 10<sup>5</sup>  
Coliforms CFU/g ..... < 10<sup>2</sup>  
*E. coli* CFU/g ..... None

*Staphylococcus* CFU/g ..... None  
*Salmonella* CFU/25 g ..... None  
Moulds /g ..... < 10<sup>3</sup>  
Lead ..... < 2 ppm  
Arsenic ..... < 3 ppm  
Mercury ..... < 1 ppm  
Cadmium ..... < 1 ppm

## PROTOCOL FOR USE

### GENOLOGICAL CONDITIONS

• Please refer to the Technical Booklet “*Good alcoholic fermentation management*” for complete information on yeast addition timing and techniques, the key points of fermentation.

### 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 between the must and the yeast during inoculation. Total yeast preparation time must not exceed 45 minutes.
- To strengthen the yeast (high sugars musts) and minimize volatile acidity formation, and to optimize the yeast aromatic expression, use **SUPERSTART® BLANC** in rehydration water.

### STORAGE

- Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.
- Optimal date of use: 4 years.

### PACKAGING

500 g vacuum bag. 10 kg box.

