

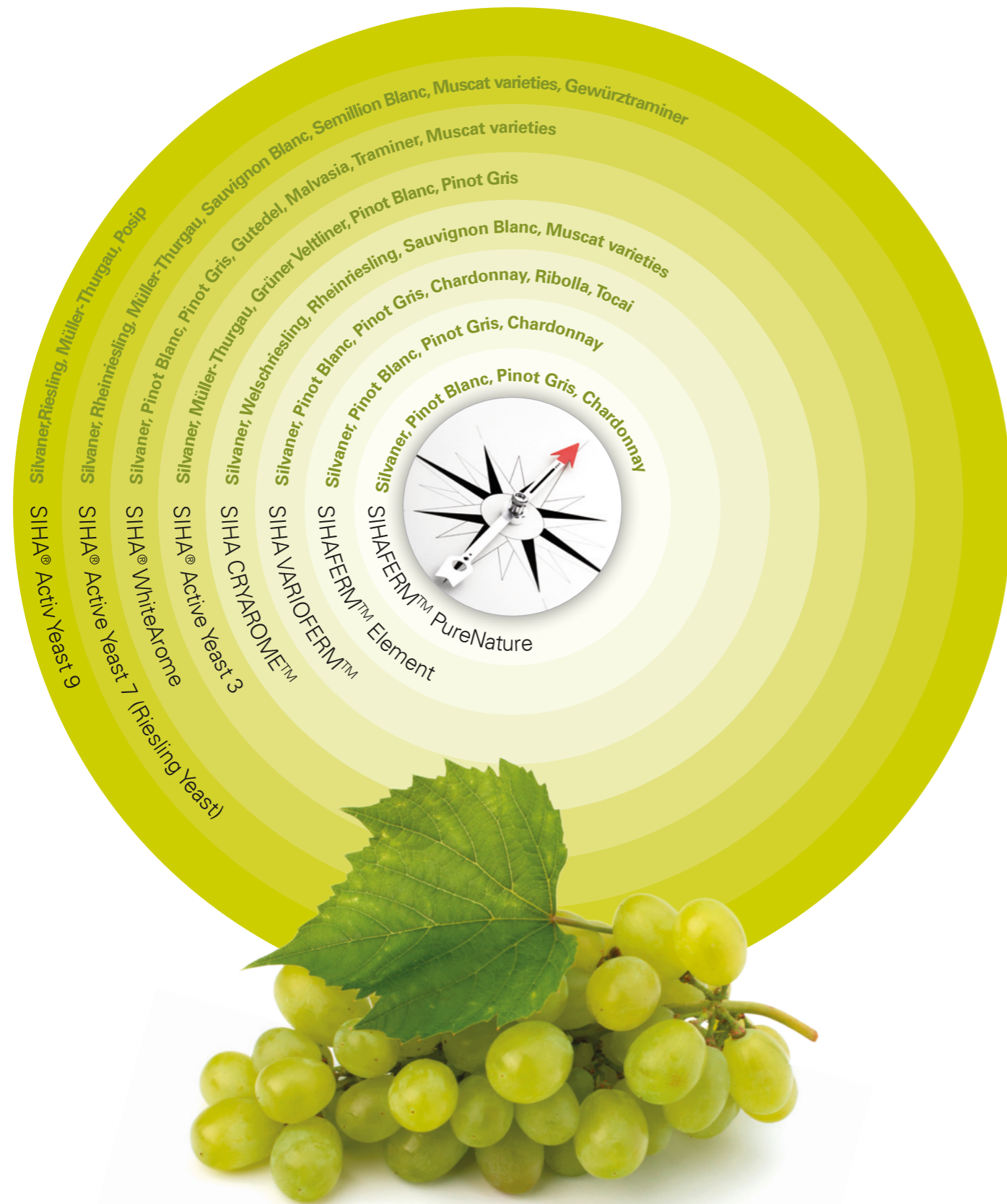
SIHA[®] Yeast Navigator



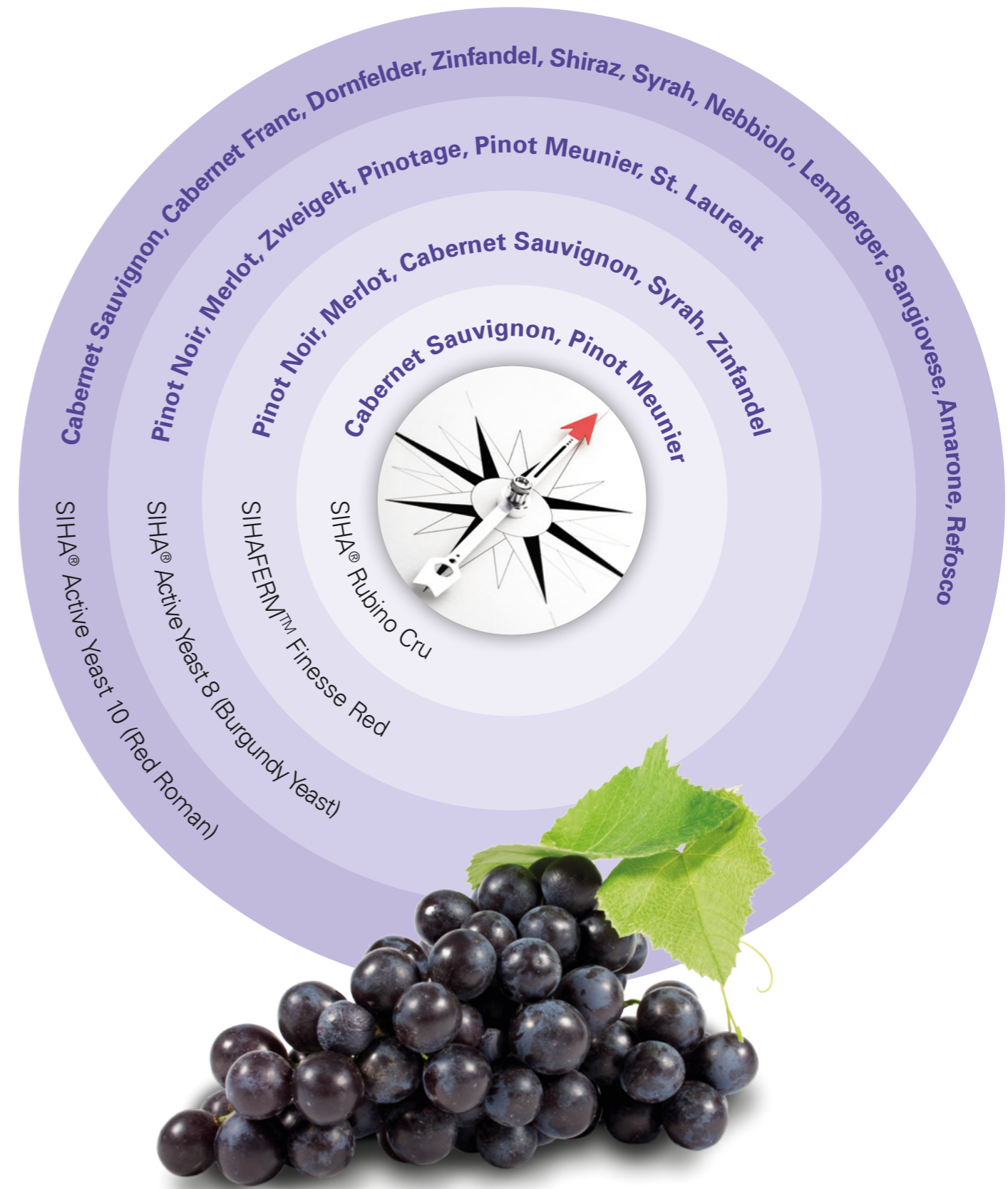
EATON

Powering Business Worldwide

White wine grape varieties:



Red wine grape varieties:



| White wine yeasts | | | | | | | | | |
|--|--|---|---|---|--|---------------------------------|---|--|------------------|
| Name | Selection | Particularly suitable for | Dosage | Character/ Characteristics | Fermentation | SIHA SpeedFerm™ for rehydration | SIHA Fermentation Salt (g/hl) max. 100 g/hl | SIHA PROFERM™ Plus (g/hl) max. 40 g/hl | Influence on MLF |
| SIHA Active Yeast 3 <i>Saccharomyces Cerevisiae</i> | Wine region Nahe, Germany | Silvaner, Müller-Thurgau, Pinot Blanc, Pinot Gris, Portugieser, Grüner Veltliner | 15 – 20 g/hl, 40 g/hl under unfavorable conditions | For fruity white and red wines, prime character in red wines | Prefers musts with balanced nutrient content, FAN: ≥ 200 mg/l, fermentation temperature: 15 – 22 °C | ++ | 15 – 20 | 20 – 40 | ++ |
| SIHA Active Yeast 7 (Riesling Yeast) <i>Saccharomyces Cerevisiae</i> | Wine region Palatinate, Germany | Riesling, Müller-Thurgau, Muscat varieties, Gewürztraminer, Sauvignon Blanc, Semillon Blanc | 15 – 20 g/hl, 30 g/hl under unfavorable conditions | Increased β-glucosidase activity, promotes citrus, tropical fruit, and pineapple aromas | High final degree of fermentation, fermentation temperature: 15 – 20 °C | + | 20 – 30 | | --- |
| SIHA VARIOFERM <i>Saccharomyces Cerevisiae</i> | Wine regions Rheingau, Rheinhessen, Nahe, Germany | Riesling, Chardonnay, Pinot Blanc, Pinot Gris, Ribolla, Tocai | 15 – 20 g/hl, max. 30 g/hl under unfavorable conditions | 3 <i>Saccharomyces Cerevisiae</i> strains, peach and passion fruit aromas, complexity and aroma variety, used for long Bâtonnage | Rather slow fermentation, prefers high quality musts, Important: NTU: > 70, prefers musts with balanced nutrient content, FAN: ≥ 220 mg/l fermentation temperature: 15 – 18 °C | ++ | 20 | 40 | ++ |
| SIHA CRYAROME <i>Saccharomyces Cerevisiae</i> | Wine region Sauterne, France | Sauvignon Blanc, Riesling, Müller-Thurgau, Silvaner, Muscatel, Welschriesling, new genetically diverse varieties | 15 – 20 g/hl, 20 – 25 g/hl at ≤ 15 °C | „The Sauvignon Blanc yeast“; high β-lyase activity, increased formation of fatty acid esters, excellent cold fermentation characteristics | Preferred temperature 15 °C, minimum 13 °C, FAN: ≥ 150 mg/l, fermentation temperature: 13 – 18 °C | ++ | 15 – 25 | 10 | 0 |
| SIHA WhiteArome <i>Saccharomyces Cerevisiae</i> | Wine region Mosel, Germany | Riesling, Pinot Blanc, Pinot Gris, Gutedel, Muscat varieties, Traminer, Malvasia | 15 – 20 g/hl, 25 – 30 g/hl under unfavorable conditions | For harmonic white wines with good, grape variety-specific fruit aromas | Fermentation temperature: 18 – 20 °C | + | 20 – 30 | | + |
| SIHAFERM PureNature | <div style="display: flex; justify-content: space-between;"> <div style="width: 45%;"> <p>SIHAFERM Pure <i>Saccharomyces Cerevisiae</i></p> </div> <div style="width: 45%;"> <p>SIHAFERM Nature <i>Torulaspota Delbrueckii</i></p> </div> </div> | <p><i>Saccharomyces Cerevisiae</i>: Wine region Württemberg, Germany</p> <p><i>Torulaspota Delbrueckii</i>: Wine region Rheingau, Germany</p> | Riesling, Pinot Gris, Pinot Blanc, Silvaner, Chardonnay | <p>Start of fermentation: 20 g/hl SIHAFERM Nature, after 15 °Oe decrease add 20 g/hl SIHAFERM Pure</p> <p>Imitation of spontaneous fermentation, SIHAFERM Nature: low volatile acidity, low alcohol yield, synthesis of fruity ester, SIHAFERM Pure: high final degree of fermentation, neutral aroma</p> | <p>Medium-speed fermentation with SIHAFERM Nature, speedy fermentation with SIHAFERM Pure, fermentation temperature: 15 – 20 °C, must-free SO₂: < 10 mg/l</p> | + | | 20 | 0 |
| SIHAFERM Element <i>Saccharomyces Cerevisiae</i> | Wine region Palatinate, Germany | Riesling, Pinot Gris, Pinot Blanc, Chardonnay | 20 – 25 g/hl, 30 g/hl under unfavorable conditions | Promotes grape variety-specific aroma, β-glucosidase activity, aroma: Flint, citrus | Moderate fermentation, alcohol tolerance up to 14.5 vol.-%, fermentation temperature: 17 – 22 °C | + | 30 | 20 | + |
| SIHA Aktivhefe 9 <i>Saccharomyces Bayanus</i> | Wine-growing regions in Dalmatia, Croatia | Riesling, Müller-Thurgau, Silvaner, Pošip | 20 – 25 g/hl, 30 g/hl under unfavorable conditions | Preservation of the acid structure, low formation of volatile acid, fresh, fruity white wines | moderate to fast alcoholic fermentation ideal fermentation temperature: 18 – 20 °C | ++ | 30 | 40 | 0 |

+++ strongly positive, ++ very positive, + positive, 0 neutral, - negative, -- very negative, --- strongly negative

MLF = Malolactic fermentation, FAN = Free assimilable nitrogen, NTU = Turbidity unit



Overview Sparkling Wine and Red Wine Yeasts

| Sparkling wine yeasts | | | | | | | | | |
|--|-------------------------------|---|--|--|---|--------------------------------|---|---------------------------------------|------------------|
| Name | Selection | Particularly suitable for | Dosage | Character/ Characteristics | Fermentation | SIHA SpeedFerm for rehydration | SIHA Fermentation Salt (g/hl) max. 100 g/hl | SIHA PROFERM Plus (g/hl) max. 40 g/hl | Influence on MLF |
| SIHA Active Yeast 4 <i>Saccharomyces Bayanus</i> | Wine region Champagne, France | Riesling, Pinot Blanc, Chardonnay, Pinot Noir | 20 – 30 g/hl, 40 g/hl under unfavorable conditions | Apple and nut aromas, emphasizes fruity Champagne types, fine mousseux, very pressure-tolerant | Very strong fermentation, high temperature tolerance, generates little acetaldehyde, fermentation temperature: 10 – 18 °C | + | 5 – 10 | | --- |

| Red wine yeasts | | | | | | | | | |
|--|----------------------------------|---|---|---|---|--------------------------------|---|---------------------------------------|------------------|
| Name | Selection | Particularly suitable for | Dosage | Character/ Characteristics | Fermentation | SIHA SpeedFerm for rehydration | SIHA Fermentation Salt (g/hl) max. 100 g/hl | SIHA PROFERM Plus (g/hl) max. 40 g/hl | Influence on MLF |
| SIHA Active Yeast 8 (Burgundy Yeast) <i>Saccharomyces Cerevisiae</i> | Wine region Baden, Germany | Pinot Noir, Merlot, Pinotage, Pinot Meunier, St. Laurent, Zweigelt | 15 – 20 g/hl, 30 g/hl under unfavorable conditions | Increased glycerin formation, dark fruit aromas such as blackberry, red currant, cherry, classic "Pinot type", low β-glucosidase activity, Killer „positive“, increased tannin extraction | Uniform, fast fermentation, tolerates nutrient-poor musts, alcohol tolerance up to 16 vol.-%, FAN: < 120 mg/l, fermentation temperature: 20 – 28 °C | + | 10 | | ++ |
| SIHA Active Yeast 10 (Red Roman) <i>Saccharomyces Cerevisiae</i> | Wine region Piedmont, Italy | Dornfelder, Lemberger, Cabernet Sauvignon, Merlot, Cabernet Franc, Sangiovese, Syrah, Shiraz, Zinfandel, Refosco, Amarone, Nebbiolo | 15 – 20 g/hl, max. 30 g/hl under unfavorable conditions | Spicy aromas, dark chocolate, autolysis capabilities, excellent for barrique vinification | Fast fermentation, temperature tolerance up to 32 °C, alcohol tolerance up to 16 vol.-%, fermentation temperature: 15 – 28 °C | ++ | 10 | 20 | +++ |
| SIHA Rubino Cru <i>Saccharomyces Cerevisiae</i> | Hybrid yeast | Cabernet Sauvignon, Pinot Meunier, rosé wine production | 15 – 20 g/hl, max. 30 g/hl under unfavorable conditions | Mocha and dark chocolate aromas, color stability, Killer "positive" | Moderate fermentation, secure fermentation, alcohol tolerance up to 15.5 vol.-%, fermentation temperature: 18 – 25 °C | + | | 10 | ++ |
| SIHAFERM Finesse Red <i>Saccharomyces Cerevisiae</i> | Wine region Württemberg, Germany | Pinot Noir, Cabernet Sauvignon, Merlot, Syrah, Zinfandel | 15 – 20 g/hl | High stabilization of color by colorless polyphenols, spicy red wines | High fermentation activity, alcohol tolerance up to 15.5 vol.-%, fermentation temperature up to 30 °C | + | | 15 – 20 | |

+++ strongly positive, ++ very positive, + positive, o neutral, – negative, -- very negative, --- strongly negative

MLF = Malolactic fermentation, FAN = Free assimilable nitrogen, NTU = Turbidity unit





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