

Pure Fermentation
SIHAFERM™ Finesse Red

Red Wine Yeast, *Saccharomyces Cerevisiae*

SIHAFERM Finesse Red yeast is a newly selected pure yeast of the new generation. The selection is based on the color stability and color protection especially at high fermentation temperature. SIHAFERM Finesse Red yeast is recommended for the fermentation of Pinot Noir.

SIHAFERM Finesse Red yeast is best stirred into 10 times the amount of a fifty-fifty must-water mixture at 95 – 98.6 °F (35 – 37 °C), stirred again after 2 – 3 hours and then added to the must. Please note that the pure yeast SIHAFERM Finesse Red forms only a slight head of foam or none at all.

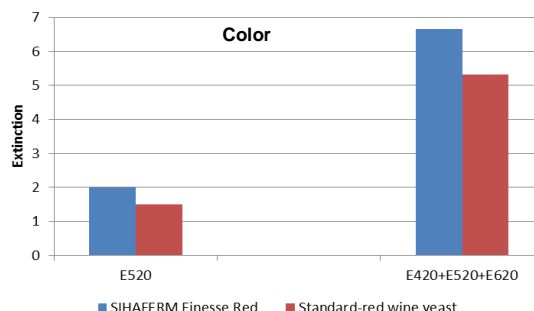
The specific advantages of SIHAFERM Finesse Red yeast:

- Pinot Noir Yeast
- High color stabilization ability and color protection especially at fermentation temperature 77 – 86 °F (25 – 30 °C)
- Excellent color extraction up to 25%
- Increase of polymerization of color compounds due to the better extraction of colorless phenols
- Low foaming ability at fermentation temperature ~ 64 °F (18 °C)

Product Characteristics

SIHAFERM Finesse Red yeast is a selected yeast strain produced using classical selection technique. It has low β-glucosidase activity and is also POF(-), which means there is no production of negative, volatile phenols.

These selection criteria support the optimal protection and stabilization of color.



Remark: Pinot Noir, Fermentation 14 days mash fermentation, start fermentation temperature: 68 °F (20 °C), two fermentation days at 95 °F (35 °C)

Application

In general, musts and mashes should be inoculated with SIHAFERM Finesse Red yeast as early as possible. Longer maceration times promote uncontrolled propagation of wild yeast and undesired bacteria.

| Application | Quantity required lb/1,000 gal (g/hl) under | |
|-----------------------------|---|-----------------------------------|
| | normal fermentation conditions | difficult fermentation conditions |
| Classical mash fermentation | 18 – 30 | 15 – 30 |
| Fermentation of cooled mash | 20 – 30 | 20 – 25 |

These quantities are guide values and should be adjusted to the individual conditions (health of the grapes, yeast nutrients etc.).

The fermentation range is between 59 and 86 °F (15 – 30 °C). The optimum fermentation temperature is between 64 and 82 °F (18 – 28 °C).

SIHAFERM Finesse Red yeast has a strong fermentation activity. It is a yeast strain without killer toxin production.

The yeast can tolerate SO₂ quantities up to 18 gr/100 fl oz (40 mg/l).

SIHAFERM Finesse Red yeast can produce up to 15.5% alcohol by volume. The practical alcohol yield is approximately 47% of the sugar content. For each lb (kg) of sugar fermented, approx. 247 kJ (546 kJ)/ 59 kcal (130 kcal) of heat is released.

