

Fermentation**SIHAFERM™ Nature****Wild Yeast**

SIHAFERM Nature is a selected wild yeast (*non-saccharomyces*, spontaneous yeast) for the application in grape must for alcohol fermentation.

The purpose of SIHAFERM Nature yeast is to support the natural yeast flora particularly at the beginning of the alcoholic fermentation. The application of SIHAFERM Nature yeast supports the natural yeast flora of the grape musts and facilitates the interaction of various wild yeasts among each other. Consequently, the development of various aromas is enhanced and increased.

SIHAFERM Nature yeast is suitable for any type of spontaneous alcohol fermentation.

The specific advantages of SIHAFERM Nature yeast:

- Application for the fermentation onset phase 64 – 68 °F (18 – 20 °C)
- Intensified formation of aromas through wild yeasts
- Slow fermentation onset phase – slow fermentation speed
- Sole application of SIHAFERM Nature yeast can lead to stuck fermentations and spontaneous Malolactic Fermentation (MLF)

Application

The applied, clarified grape must not indicate any free SO₂. The ideal fermentation temperature should be between 64 – 72 °F (18 – 22 °C).

1. Rehydrogenation with 2.5 lb/1,000 gal (30 g/hl) SIHA® SpeedFerm™ yeast nutrient:
 - a) Dissolve SIHA SpeedFerm yeast nutrient in 95 °F (35 °C) warm water.
 - b) When the temperature of the SIHA SpeedFerm yeast nutrient/water mixture has a temperature of 86 °F (30 °C) add 1.7 lb/1,000 gal (20 g/hl) dry pure culture yeast SIHAFERM Nature yeast.
 - c) Let the yeast rest for 15 minutes (no mixing). Then mix, the yeast is rehydrogenated after 15 minutes.
 - d) Slow cooling of the yeast by adding must (max. sudden temperature changes 43 °F (6 °C)/hour).

2. Wait for fermentation onset.

3. After a decrease of the must density by 10 – 15 units (this equates to 10 – 15 °Oe), addition of a potent fermenting SIHA Active Dry Yeast (dosage 1.7 lb/ 1,000 gal (20 g/hl)).

4. Addition of 1.7 lb/ 1,000 gal (20 g/hl) SIHA PROFERM™ Plus combined yeast nutrient after the addition of a potent fermenting SIHA active dry yeast.

Application	Quantity required at 64 – 72 °F (18 – 22 °C)
Grape must white/red	1.7 lb/1,000 gal (20 g/hl)

These dosage quantities are guide values and should be adapted to the individual conditions (crop health of the grapes, fermentation temperature, nutrients available in the yeast, etc.).

Product Characteristics

SIHAFERM Nature yeast is a specially selected wild yeast (*non-saccharomyces* yeast strain) and is to always be applied at the beginning of the alcohol fermentation so that the fermentation activity of the *non-saccharomyces* yeast strain can develop ideally. SIHAFERM Nature yeast does not guarantee the user a complete fermentation so that after a decrease in sugar by 10 to 15 °Oe (reduction approx. 3 °Brix) a post-inoculation with SIHA Active Dry Yeast must be conducted. Furthermore, it is not recommended to mix SIHAFERM Nature yeast with active dry yeasts or to apply it directly parallel to the must phase.

SIHAFERM Nature yeast enhances the interaction between the natural yeast flora of every grape must and therefore, supports the complexity of the wine aromas. SIHAFERM Nature yeast produces small concentrations of fermentation by-products such as acetaldehyde, H₂S, or volatile acid. The alcohol conversion of SIHAFERM Nature with approx. 45% of the sugar to be fermented is somewhat less compared to the *Saccharomyces* species.

SO₂ quantities are not tolerated by SIHAFERM Nature yeast.



Safety

There are no safety-related specifications required for SIHAFERM Nature yeast because this product serves the direct purpose of the manufacture of foodstuffs.

There is absolutely no danger to man or the environment when storing, handling or transporting this product.

Storage

SIHAFERM Nature yeast is packaged under protective gas in airtight aluminum multi-layer film. The packaging is under vacuum, the integrity is easy to examine.

SIHAFERM Nature yeast can be stored in undamaged packaging for two years at 39 – 46 °F (4 – 8 °C).

Opened packages are to be used immediately.

Delivery Information

SIHAFERM Nature yeast is sold under article no. 93.082 and is available in the following package sizes:

1.1 lb (500 g) aluminum multi-layer film

Certified Quality

SIHAFERM Nature yeast is regularly monitored for a high level of product quality during the manufacturing process. This supervision includes the technical functional criteria as well as the food regulatory harmless-ness. Furthermore, strict inspections are conducted before and during final packaging.

SIHAFERM Nature yeast is in accordance with the purity criteria of the International Codex for Wine Processing Agents and the regulations of the German wine ordinance.

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**For more information, please
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