



# SafEno™ GV S107



ACTIVE  
DRY YEAST

## IDEAL FOR BARREL AGEING WHITE WINES

**Ingredients:** Yeast (*Saccharomyces cerevisiae*\*), Emulsifier: Sorbitan monostearate (E/INS 491)

\*According to « Revisiting the taxonomic synonyms and populations of *Saccharomyces cerevisiae* – Phylogeny, Phenotypes, Ecology and Domestication. » Pontes A., Hutzler M., Brito P.H. and Sampaio J.P., 2020 and « Genome Diversity and Evolution in the Budding Yeasts (*Saccharomycotina*). Genetics. » Dujon B.A., Louis E.J., 2017 ; 206(2):717-750.

### Origin:

**SafEno™ GV S107** was isolated out of 1,500 strain isolates collected from 6 different Portuguese wine regions within a 3 years PhD for its abilities to enhance the qualities of noble grape varieties intended to make premium white wines.

### Enological characteristics:

#### Fermentation abilities:

- **Killer factor: Neutral**
- Slow kinetics at pH < 3.5. Medium with good fermentation conditions and pH > 3.5.
- Maximum ethanol tolerance : up to 15% v/v
- **Recommended range of fermentation temperature: 10-30 °C (50-86°F), very resistant at low temperature**
- Medium nitrogen requirements: Ratio  $\frac{YAN (mg/L)}{Sugars (g/L)} \geq 0.8-0.9$

#### Metabolic characteristics:

- High glycerol production: 7-8 g/L
- Low volatile acidity production
- High SO<sub>2</sub> resistance, Medium-low production of SO<sub>2</sub> and H<sub>2</sub>S
- High production of higher alcohols (especially phenyl-2-ethanol) and esters (especially ethyl esters)
- Medium release of glycosidically bound volatile aromas such as terpenes and C13-Norisoprenoids

### Suggestions of use:

#### Premium white wines:

**SafEno™ GV S107** is recommended for winemakers seeking to enhance roundness and aromatic complexity of their white wines, especially for elegant grape varieties without major aroma precursors like Chardonnay. It is perfectly suitable for high alcohol and high pH full bodied whites issued from ripe fruits, fermented in barrels and/or aged on lees and undergoing malolactic fermentation. Its round and long-lasting finish will provide a real advantage for short ageing premium white wines.

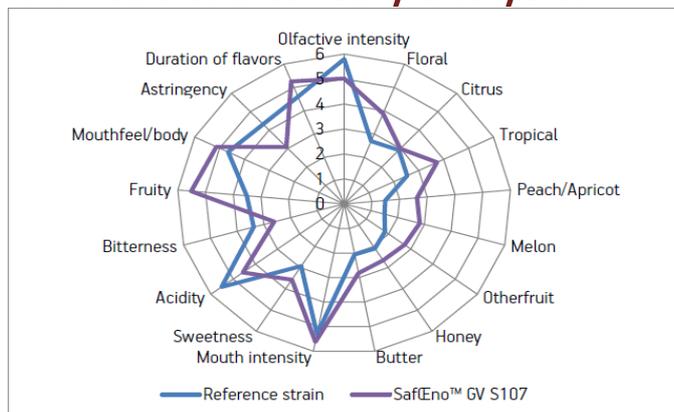
#### Fresh fruit and floral white wines:

**SafEno™ GV S107** is characterized by a production of floral and fruity higher alcohols and esters. On the varietal side, it helps releasing floral and citrusy aromas (terpenes and C13-Norisoprenoids) from grapes. **SafEno™ GV S107** therefore gently promotes aromatic varieties (such as Viognier, Riesling, Gewürztraminer, etc.) while always bringing a fresh and well-balanced persistent taste.



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## Aromatic and sensory analysis:



Microvinification on US West Coast Chardonnay, 14.9% v/v, YAN/Sugar: 0.99, pH 3.2, fermented at 14-15°C (57-59°F) constant. Tasting done by 9 trained panelists.

**SafEno™ GV S107** has especially been selected for its Premium Chardonnay ideally adapted organoleptic profile.

**Direction of use:** The Lesaffre know-how and continuous yeast production process improvement generates an exceptional quality of dry yeasts able to resist to a very wide range of uses, including by-passing acclimatization, cold or no rehydration conditions, without affecting their viability, kinetic and/or analytical profile. Winemakers can choose to use our E2U™ yeast with the process that best fits their needs:



**Direct inoculation:** Inoculate the desired quantity of yeast directly into the must in the fermentation tank, taking care to homogenize the entire volume. In white or rosé wines, ideally sprinkle directly the yeast into the fermentation tank during the filling (after settling) to ensure a good homogenization. Alternatively pour the desired quantity of yeast on the surface of at least 10 times their weight of must. Gently stir to avoid lumps. Immediately transfer into the tank and homogenize the entire volume.

**With prior rehydration and potential acclimatization:** Gently pour the desired quantity of yeast in 10 times their weight of tap water at 15-37°C (59-98.6°F). Gently stir to avoid the formation of lumps. Leave it to rest for 20 minutes and incorporate the yeast starter to the fermentation tank with homogenization. Following the rehydration, it is possible to continue with an acclimatization by incorporating to the yeast starter 1/2 of a volume of must and leave it to rest for 10 minutes. Repeat the operation until the temperature difference between the fermentation tank and the yeast starter culture is less than 10°C (50°F).

### Dosage:

Still white wines: 20 g/hL (1.67 lb/1000 gal)

### Packaging:

Cardboard box of 20 vacuum-packed sachets of 500g/1.1 lb each (Full box net weight: 10 kg/22.05 lb)  
Cardboard box of 1 vacuum-packed 10kg/22.05 lb (Full box net weight: 10kg/22.05 lb)

**Storage and compliance:** The product must be stored and transported in dry conditions and protected from direct sunlight. For less than 6 months, the product can be stored/transported at ambient temperature below 25°C (77°F) without affecting its performances. Peaks up to 40°C (104°F) are allowed for a limited period of time (less than 5 days). Fermentis® recommends a long-term storage at a controlled temperature (below 15°C/59°F), once the product arrives to the final destination. Fermentis® guarantees the product complies with OIV specifications until its Best Before End Date in the storage conditions mentioned above. The product is also authorized as per TTB.

**Each Fermentis® yeast is developed under a specific production process and benefits from the know-how of the Lesaffre group. This guarantees the highest microbiological purity and maximum fermentation activity.**

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