

Selected from nature

RP15

Saccharomyces cerevisiae cerevisiae



ENVOFERM

ROCK PILE SELECTION FOR CONCENTRATED REDS

APPLICATIONS

The RP15 strain was selected in collaboration with winemaker Jeff Cohn from spontaneous Rockpile Syrah fermentations. This California isolate is used in concentrated reds, particularly Syrah, Zinfandel, Cabernet sauvignon and Merlot where a moderate fermentation rate is desired for rich, lush, balanced mouthfeel and full bodied wines. RP15 has a moderate nitrogen demand and will allow good results with varietal flavor and red fruit and mineral aromatic note development when carefully rehydrated using Go-Ferm® and inoculated into musts.

MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

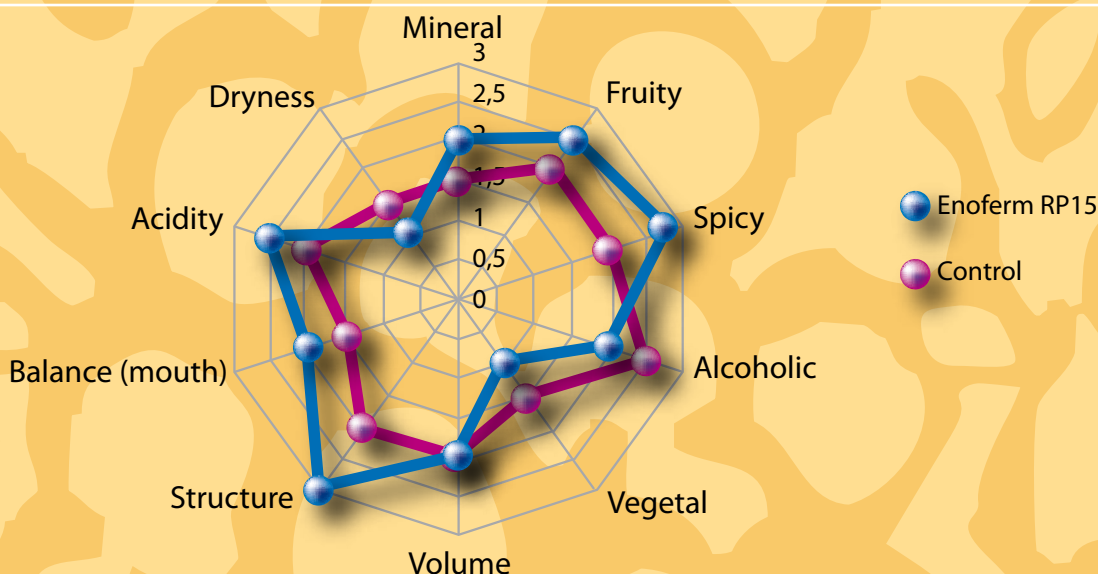
- Alcohol tolerance up to 16%
- Moderate fermentation rate
- Recommended fermentation temperature range: 20 to 30°C
- Good color stabilization of red fermentations
- Moderate nitrogen demand
- Very low production of volatile acidity
- Low production of SO₂
- Very short Lag phase
- Low production of H₂S

TESTIMONY

"I isolated this yeast from the Syrah section of the Rockpile vineyard located at 2010 ft elevation. The Vineyard is owned and operated by Rod and Cathy Park. After doing 2 years of spontaneous fermentations with this vineyard and achieving +16% alcohol, I felt it would be interesting to have the yeasts isolated and selected to see how it would influence other vineyards. To my surprise, I noticed a pure similarity between what I was producing up at Rockpile and what was happening with other vineyards when I used this yeast strain. The first thing was the slow lag phase followed by moderate and steady fermentation. Temperatures never reached above 33°C in the cap and the fermentations were free from off aromas or sulphur compounds. All wines have shown a focus on minerality of the vineyard and a bright cherry component. Also the color achieved is very dark and the wines have sweet tannins. I like to use this yeast with Syrah, Zinfandel and depending on Vineyard site Petite Sirah. Wines produced using this yeast show a very Northern Rhone style"

Jeff Cohn
Owner and Winemaker
JC Cellars (US)

SENSORY PROFILE



Harvest 2008 – Syrah - Castilla La Mancha - High quality grapes (hot climate) - pH:3,56 - G.A.P.:15,8%. : Tasting results five months after fermentation

DOSAGE

Red winemaking: 25 to 40 g/hL

Note: dosage range is based on the must sugar content and sanitary state of the grapes and winery.

INSTRUCTIONS FOR USE

- Rehydrate RP15 in 10 times its weight of water at 40°C.
- If using Go-Ferm®, prepare Go-Ferm® suspension in 20 times its weight of water at 42°C prior to adding the selected dried yeast.
- Let stand for at least 20 minutes then gently stir occasionally to break up any clumps. Add to the must.
- The total rehydration duration should never exceed 45 minutes.
- Avoid cold shocking the yeast. The temperature difference between the must to be inoculated and the rehydration medium should never be >10°C.
- It is essential to rehydrate the yeast in a clean container.
- The rehydration in must is not advisable.

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