



Solutions for wine making

Excellence STR

Saccharomyces cerevisiae - Strain F1 selected by Sarco

This strain is derived from specific breeding that will perform well due to its excellent fermentation capacities. Excellence STR produces aromatic fruit forward white and rosé wines. Much impart to its high production of esters and thiol compounds, Excellence STR produces aromatic wines with a dominant characteristic of fresh and fruity like English sweet candies, banana, citrus and elder flower. Excellence STR is convenient for any kind of grape variety.

OENOLOGICAL INTEREST

> Fermentative characteristics:

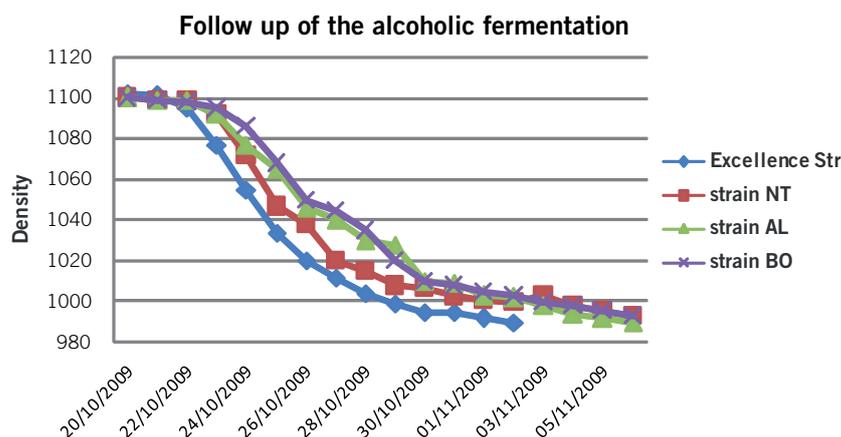
- Alcohol Tolerance: up to 14%.
- Excellent fermentation kinetics (duration of AF between 10 and 14 days).
- Nitrogen requirements: low to medium.
- Tolerance to low temperature, fermentation temperature from 13°C (optimal temperature: 15-18°C).
- Low production of volatile acidity and H₂S.
- Optimal turbidity between 50 and 100 NTU.

> Aromatic characteristics:

- Excellent esters production (flowers, candy English): isoamyl acetate (banana), phenyl-ethyl acetate (pink), Phenyl-2-ethanol, hexyl acetate (pear)...
- Good production of thiols A3MH and 3MH (exotic fruits, citrus).
- **Production of aromatic wines, fresh and fruity.**

EXAMPLE OF USAGE

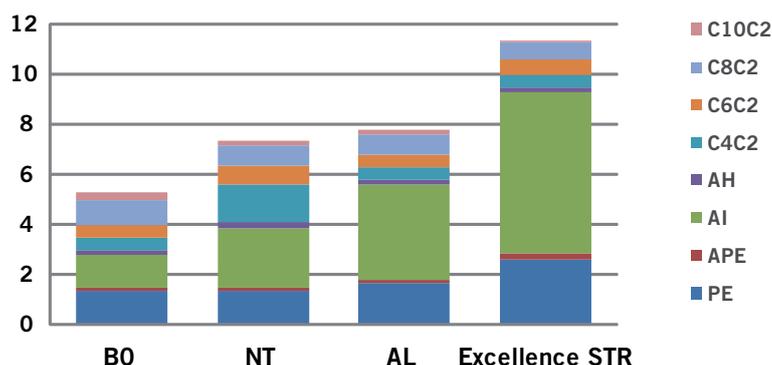
FOLLOW UP OF DENSITY:



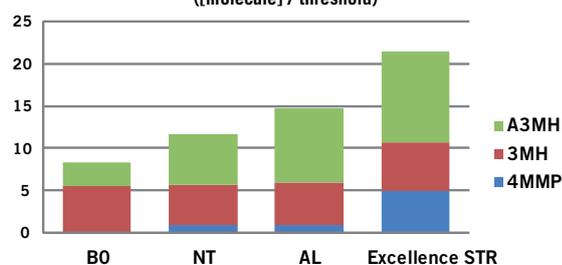


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Fermentation aroma compounds
([molecule] / threshold)



Varietal aromas
([molecule] / threshold)



TRIAL CHARACTERISTICS

Grape variety: Sauvignon Blanc	Area: Loire Valley
Vintage: 2009	TAP : Vol 13% FA at 16 ° C.
Turbidity: 50 NTU	Available nitrogen: 200mg /L.

AVERAGE DOSE

> 20g/hL.

DIRECTIONS FOR USE

> Reactivation:

- Mix the yeast together with 10 times its weight in warm water (35-40°C) with some sugar added. Leave to rise for 20 minutes and homogenize. So as to avoid thermal shocks, dilute this reactivation milieu with 3 times the must volume of the tank to be cultured and wait 10 minutes. Verify that the difference of temperature between the leaven and the must is inferior to 10°C.

- The total preparation duration should never exceed 45 minutes.

> Incorporation:

- Pour directly the leaven in the tank.

> In presence of limiting factors:

- High TAP, low turbidity, low temperature...use **Oenostim** in water rehydration.

> To encourage the revelation of aromatic compounds:

- Use **Oenostim** in water rehydration.

PACKAGING

> 500g vacuum bag. 10kg box.

STORAGE

> Store in a cool and dry place in its original and air-tight sealed package.

> Do not store once opened.

Blue H2O Filtration Pty Ltd

The Filtration Specialists

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