



Strain	Suitable wine types	Suitable Varietals	Characteristics	% Alc.	Killer	N
SIHA 3	White/red/rosé/sweet/bâtonnage	▶ All varietals	▶ Fruit-forward wines	16	Neutral	Moderate
SIHA 4	Sparkling/white	▶ Chardonnay ▶ Pinot noir	▶ Pinot meunier ▶ Sparkling wine base & texture	15	Neutral	Low
SIHA 5	Sparkling/white	▶ Chardonnay ▶ Pinot noir	▶ Pinot meunier ▶ Agglocompact yeast for tirage	15	Neutral	Low
SIHA 7	White	▶ Riesling ▶ Gewürztraminer ▶ Sauvignon blanc	▶ Semillon ▶ Muscat ▶ Clean varietal expression ▶ Thiol and terpene expression	14	Neutral	Moderate
SIHA 8	White/red/rosé/bâtonnage	▶ Pinot noir ▶ Grenache ▶ Merlot ▶ Sangiovese	▶ Shiraz ▶ Cabernet sauvignon ▶ Malbec ▶ Nebbiolo ▶ Vigorous fermenter ▶ Fruit-forward wines ▶ Low colour adsorption	17	Positive	Low
SIHA 10	Red/bâtonnage	▶ Shiraz ▶ Cabernet sauvignon ▶ Petit verdot	▶ Grenache ▶ Merlot ▶ Malbec ▶ Polysaccharide producer for mouthfeel ▶ Tannin expression ▶ Minimal colour adsorption	16.5	Positive	Moderate
WhiteArome	White/rosé/sweet	▶ Riesling ▶ Pinot gris ▶ Rosé	▶ Semillon ▶ Pinot blanc ▶ Strong aroma expression ▶ Cold fermenter	14	Neutral	Moderate
CryArome	White/sweet/cider	▶ Sauvignon blanc ▶ Riesling ▶ Verdelho	▶ Chardonnay ▶ Semillon ▶ Chenin blanc ▶ Strong varietal expression ▶ Cold fermenter ▶ Thiol expression	16	Positive	Low
VarioFerm	White/red/sweet	▶ Chardonnay ▶ Shiraz	▶ Pinot gris ▶ Cabernet sauvignon ▶ Moderate fermenter ▶ Tri-strain complexity ▶ Glycerol production	16	Neutral	Moderate
PureNature	White/rosé/sweet/bâtonnage	▶ All varietals	▶ Non- <i>Saccharomyces</i> ▶ Maximum aroma and mouthfeel complexity	16 (Pure)	Positive (Pure)	Low (Pure)
Rubino Cru	Red/rosé	▶ Pinot noir ▶ Shiraz ▶ Merlot ▶ Sangiovese	▶ Cabernet sauvignon ▶ Grenache ▶ Malbec ▶ Nebbiolo ▶ Strong fruit expression ▶ Aromatic complexity ▶ Minimal colour adsorption	16	Positive	Low
Element	White	▶ Riesling ▶ Gewürztraminer	▶ Sauvignon blanc ▶ Muscat ▶ Strong terpene expression ▶ Cold fermenter	14	Neutral	Moderate
Frio	White/rosé/cider	▶ Riesling ▶ Chardonnay	▶ rosé ▶ Strong fermentation ester expression ▶ Cold fermenter	14	Neutral	Moderate-high
Finesse red	Red/rosé	▶ Pinot Noir ▶ Grenache	▶ Sangiovese ▶ Nebbiolo ▶ Minimal colour loss through lees adsorption ▶ Colour stabilisation via phenolic extraction ▶ POF – for zero volatile phenol production	16	Neutral	Moderate-high