

YEAST SUGGESTIONS FOR RED WINESTYLE OBJECTIVES



YEAST

COLOUR STABILISATION	LALVIN® BRL97™ + structure	LALVIN® RC212™ + structure	IOC REVELATION TERROIR™				
ENHANCE VARIETAL CHARACTER PLUS	ENOFORM® BDX® + colour stabilisation	LEVEL2 SOLUTIONS™ *BIODIVA™ + mouthfeel	LALVIN® CLOS™ + complexity	LALVIN® ICV GRE™ + volume	LALVIN® RHONE 2056® + colour stabilisation	ENOFORM® RP15™ + richness	ENOFORM® SYRAH™ + volume
ESTERS	LALVIN® 71B®	AFFINITY™					
PHENOLIC EXTRACTION / TEXTURE	ENOFORM® CSM™	LALVIN® ICV D21™	LALVIN® ICV D80™	LALVIN® M™	LALVIN® RHONE 2226® + high alcohol tolerance	LALVIN® RHONE 2323®	ENOFORM® T306™
ROUNDNESS / PALATE VOLUME	LALVIN® BM 4X4™ + colour stabilisation	LALVIN® BM45™ + colour stabilisation	VELLUTO® BMV58™	LALVIN® ICV D254™	UVAFORM® HPS™ + mouthfeel	IOC R 9008™	
SPECIAL FEATURES	UVAFORM® 43® Fructophilic - restart stuck AF	ENOFORM® AMH™ Long lag phase	LALVIN® DV10™ Elegant, neutral and robust	LALVIN® EC1118™ Neutral workhorse	LALVIN® ICV OKAY® Low H ₂ S, SO ₂ and acetaldehyde production	ENOFORM® M2® Workhorse strain	

* Please note: The non-conventional Active Dried Yeast BIODIVA™ will not complete alcoholic fermentation without the sequential inoculation of a paired *Saccharomyces cerevisiae* strain. Circumstances such as fruit quality, variety, winemaking practice, must parameters and cellar conditions are infinitely variable and impact on yeast expression and performance. Please refer to the technical datasheet for each yeast.



YEAST SUGGESTIONS FOR RED GRAPE VARIETY



YEAST

DESIRED WINE STYLE	COLOUR STABILISATION	ENHANCED VARIETAL CHARACTER (PLUS)	ESTERS	PHENOLIC EXTRACTION / TEXTURE	ROUNDNESS / PALATE VOLUME	NEUTRAL OR SPECIAL FEATURE
SHIRAZ	LALVIN® BRL97™	LALVIN® CLOS™ ENOFORM® RP15™ ENOFORM® SYRAH™	LALVIN® 71B® AFFINITY™	LALVIN® ICV D80™ LALVIN® RHONE 2226™ LALVIN® RHONE 2323®	LALVIN® BM4x4™ LALVIN® BM45™ UVAFORM® HPS™	LALVIN® DV10™ Neutral
CABERNET SAUVIGNON	LALVIN® BRL97™	ENOFORM® BDX® LALVIN® CLOS™ ENOFORM® RP15™	LALVIN® 71B® AFFINITY™	LALVIN® ICV 254™ ENOFORM® CSM™ LALVIN® ICV D80™ LALVIN® RHONE 2323®	LALVIN® BM4x4™ LALVIN® BM45™ UVAFORM® HPS™	LALVIN® DV10™ Neutral
PINOT NOIR	LALVIN® BRL97™ LALVIN® RC212™ IOC REVELATION TERROIR™	LALVIN® ICV GRE™ ENOFORM® RP15™	LALVIN® 71B® AFFINITY™	LALVIN® ICV 254™ ENOFORM® T306™	LALVIN® BM4x4™ LALVIN® BM45™	ENOFORM® AMH™ Complexity due to the long lag phase LEVEL2 SOLUTIONS™ *BIODIVA™
GRENACHE	LALVIN® BRL97™ LALVIN® RC212™	LALVIN® CLOS™ LALVIN® ICV GRE™ LALVIN® RHONE 2056®	LALVIN® 71B® AFFINITY™	LALVIN® ICV 254™ LALVIN® ICV D80™	LALVIN® BM4x4™ LALVIN® BM45™	LALVIN® DV10™ Neutral
MERLOT	LALVIN® BRL97™	ENOFORM® BDX® LALVIN® CLOS™ ENOFORM® RP15™	LALVIN® 71B® AFFINITY™	LALVIN® ICV 254™ ENOFORM® CSM™ LALVIN® ICV D80™	LALVIN® BM4x4™ LALVIN® BM45™ UVAFORM® HPS™	LALVIN® DV10™ Neutral
TEMPRANILLO / SANGIOVESE	LALVIN® BRL97™ IOC REVELATION TERROIR™	ENOFORM® BDX® LALVIN® CLOS™	AFFINITY™	ENOFORM® CSM™	UVAFORM® HPS™	LALVIN® DV10™ Neutral

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