YEAST QUICK REFERENCE CHART

YEAST

Wine Yeast

	Ferment Vigour	Relative Nitrogen Demand (under controlled lab conditions)	Alcohol Tolerance (% v/v)	Fermentation Temperature Limits (°C) (*Aus/NZ experiences*)	Relative Potential for SO_2 Production	Relative Potential for H_2S Production		Sensory contribution								Late Harvest Whites	Secondary Ferment	Restart Stuck	Killer Factor
						60 ppm N	170 ppm N	Whites	Rosé	Reds	Sparkling	Neutral	EVC	Volume/ Mouthfeel	Esters	Complexity	Other				
IOC 18-2007™	High	Low	15	10 to 30	Low	-	-	●	●	●	●	●							✓HR		Active
Uvaferm 43*	High	Low	18+	13 to 35	Low	Very low	Very low	●		●								✓		✓HR	Active
Lalvin 71B™	High	Low	14	15 to 30	Low	Very low	Very low	●	●	●					●						Sensitive
Enoferm AMH™	Low	Medium	15	20 to 30	Low	Low	Low	●		●			●				●				Sensitive
Lalvin Ba11™	Moderate	Medium - High	16	15 to 25	Low	Low	Low	●	●				●	●	●						Sensitive
Enoferm BDX™	Moderate	Medium - High	16	18 to 30	Low	High	Low			●			●			●	$●_C$				Sensitive
IOC Be Thiols™	High	Moderate	15	10 to 25	Low	Low	Low	●					●								Active
IOC Be Fruits™	Moderate	Low	14	12 to 24	Low	Low	Low	●	●						●						Active
Lalvin BM 4x4™	Moderate	Medium - High	16	16 to 28	Moderate	Moderate	Low	●		●			●			●	$●_C$				Active
Lalvin BM45™	Moderate	Medium - High	15	18 to 28	High	Low	Low	●		●			●	●		●	$●_C$				Active
Lalvin BRL 97™	Moderate	Medium	16	17 to 29	-	Very low	Very low			●			●				$●_C$				Active
Lalvin C*	High	Low	16	10 to 30	Low	Low	Low	●					●		●			✓			Sensitive
Lalvin Clos™	High	Medium	17	13 to 30	Low	Low	Low			●			●			●					Active
Cross Evolution™	Moderate	Low	15	10 to 20	Low	-	-	●	●				●		●	●					Active
Enoferm CSM™	Moderate	Medium	14	15 to 32	Low	High	Moderate			●			●	●			$●_C$				Active
Lalvin CY3079™	Moderate	Medium - High	15	15 to 25	Moderate	Low	Low	●	●				●				●				Neutral

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						60 ppm N	170 ppm N					Neutral	EVC	Volume/	Esters	Complexity	Other				
Lalvin DV10	High	Low	18	10 to 35	High	Low	Low	⊙	⊙	⊙		⊙						✓	✓		Active
Lalvin EC1118*	High	Low	18	10 to 30	Moderate	Very low	Very low	⊙	⊙	⊙		⊙						✓			Active
Uvaferm eXencet	High	Low	14.5	10 to 30	Low	Low	Low	⊙							⊙	⊙					Active
Uvaferm GHM™	Moderate	Medium - High	14	16 to 20	Low	Low	Low	⊙	⊙				⊙								Sensitive
Uvaferm HPS™	Moderate	Medium	16	18 to 30	-	Moderate	Moderate			⊙			⊙	⊙			⊙				Active
Lalvin ICV D21™	Moderate	Low	16	16 to 30	Moderate	Very low	Very low	⊙	⊙	⊙			⊙								Active
Lalvin ICV D254™	Moderate	Medium	16	13 to 30	Low	Low	Low	⊙		⊙			⊙	⊙							Neutral
Lalvin ICV D47™	Moderate	Low	14	15 to 30	Moderate	Very low	Low	⊙	⊙	⊙			⊙								Active
Lalvin ICV D80™	Moderate	Medium - High	16	15 to 28	Low	Low	Low			⊙			⊙	⊙							Active
Lalvin ICV GRE™	Moderate	Medium	15	15 to 30	Low	Moderate	Low	⊙	⊙	⊙			⊙		⊙						Active
Lalvin ICV OKAY™	High	Low	16	12 to 30	Very low	Very low	Very low	⊙	⊙	⊙					⊙			✓			Active
Lalvin ICV OPALE 2.0™	Moderate	Low	16	12 to 30	Low	Low	Low		⊙				⊙			⊙	⊙				Active
IONYS$_{WF}$™	Moderate	High	15.5	20 to 28	Very low	Very low	Very low			⊙							⊙				Sensitive
Lalvin M™	Moderate	Low	14	20 to 30	Moderate	Low	Low	⊙	⊙	⊙		⊙		⊙	⊙		⊙				Active
Enoferm M1™	Low	High	16	15 to 20	Low	Low	Low	⊙	⊙						⊙			✓			Sensitive
Enoferm M2™	Moderate	Medium - High	15	13 to 30	Low	Very low	Low	⊙	⊙	⊙		⊙			⊙						Active

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						60 ppm N	170 ppm N					Neutral	EVC	Volume/	Esters	Complexity	Other				
Lalvin QA23*	High	Low	16	10 to 28	Moderate	Very low	Low	●					●					✓		✓	Neutral
IOC R9008™	Moderate	Low	16	18 to 30	Low	-	-			●				●			●				Sensitive
Lalvin R2™	High	Medium	16	5 to 30	Low	High	Moderate	●	●						●						Active
Lalvin RC212™	Moderate	Medium	16	18 to 30	Low	Very low	Very low			●			●				●c				Sensitive
IOC Revelation™ Terroir	Moderate	High	15	18 to 30	Low	-	-			●			●								Active
IOC Revelation™ Thiols	Moderate	Low	15	15 to 25	Moderate	-	-	●	●	●			●								Active
Lalvin Rhône 2056™	Moderate	Medium	16	15 to 25	Moderate	High	Moderate	●	●	●			●				●c				Active
Lalvin Rhône 2226™	High	Medium - High	18	15 to 28	Moderate	Moderate	Low		●	●			●				●				Active
Lalvin Rhône 2323™	Moderate	Medium - High	15	15 to 28	Low	High	High		●	●			●								Active
Lalvin Rhône 4600™	Moderate	Low	15	13 to 22	Moderate	Low	Low	●	●				●	●	●						Active
Lalvin R-HST™	Moderate	Medium	15	10 to 30	Low	Low	Low	●					●								Active
Enoferm RP15™	Moderate	Medium	17	20 to 30	Moderate	Low	Low			●			●								Active
Lalvin S6U™	Moderate	Low	15	10 to 30	Low	Low	-	●					●	●			●				Sensitive
Lalvin SENSY™	Moderate	Low	15	12 to 18	Low	Low	Low	●					●								Active
Enoferm Simi White™	Low	Medium	14	15 to 30	Low	Low	Low	●					●				●				Sensitive

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						60 ppm N	170 ppm N	Whites	Rosé	Reds	Sparkling	Neutral	EVC	Volume/ Mouthfeel	Esters	Complexity	Other	Late Harvest Whites	Secondary Ferment	Restart Stuck	Killer Factor
Uvaferm SVG™	Moderate	Medium	15	16 to 25	Low	Low	Low	●					○		○						Active
Enoferm Syrah™	Moderate	Medium	16	15 to 32	Low	High	Low		○	○			○				○C				Active
Enoferm T306™	Moderate	Medium - High	14	15 to 30	Low	Low	Low	○	○	○			○			○					Active
IOC TWICE™	Slow-Mod	High	15	18 to 25	Low	-	-	○					○	○							Active
Velluto BMV58™	High	Low	16	12 to 26	Low	-	-	○	○	○				○		○		✓			
Level 2 Solutions™	Non-*Saccharomyces* yeast strains. *Torulaspora delbrueckii* (Level 2 solutions BIODIVA) or *Metschnikowia pulcherrima* (Level 2 solutions FLAVIA). Please see Lallemand Representative for more Information.																				

The 'relative nitrogen demand" is linked to the amount used by each strain in consuming a gram of sugar under controlled laboratory fermentation conditions.
The 'fermentation temperature limits' does not indicate optimum temperature range. The yeasts performance to ferment within the given fermentation temperature range will depend on the physiochemical environment e.g. alcohol, pH, SO_2

Sparkling fermentations

IOC 18-2007™	Reference yeast for sparkling wine production, selected from the best Champagne vineyards. Can be used for both primary and secondary fermentations.
IOC DIVINE™	Secondary fermentation. High autolytic capabilities; increased richness and body.
IOC FIZZ™	Secondary fermentation - Charmat method. Traditional style.
IOC IOC FIZZ+™	Secondary fermentation - Charmat method. Greater expression of fruity notes in aromatic styled sparkling wines like Prosecco and Moscato.

* *Fructophilic Yeast* EVC – *Enhanced Varietal Character* ✓HR – *Highly Recommend* ●C – *Contributes to colour stability* ○ – *Partial contribution to the sensory effect*