VitiFerm™ Sauvage BIO

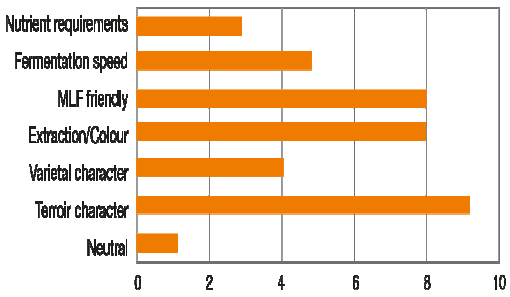
WILD ORGANIC OENOLOGICAL YEAST
for individual white and red wines

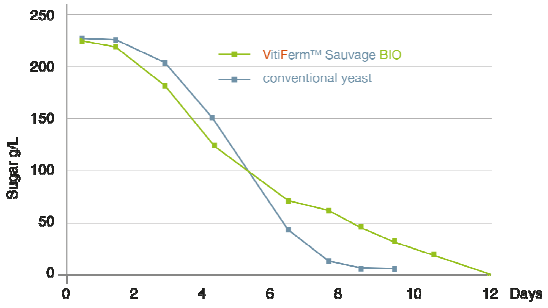
GENERAL

VitiFerm™ Sauvage BIO is a wild pure fermentation yeast which has been carefully selected from a complete organic habitat in Hermanus/South Africa. In the selection process, special attention was given to select a strain with special properties in order to ferment individual white and red wines. This yeast strain has been selected due to its proven natural physiological characteristics in order to produce wines dominated by strong influence from the terroir and selected grapes. The flavour spectrum is significantly different to any standard yeast and reminds to a "clean" spontaneous fermentation profile.

OENOLOGICAL PROPERTIES of VitiFerm™ Sauvage BIO

- Combines flavour diversity of ***Non-Saccharomyces*** yeast with fermentation security of *Saccharomyces* yeasts.
- Broad flavour spectrum of a "clean spontaneous" fermentation combined with high alcohol tolerance.
- Emphasizes ideally Terroir character in every wine.
- Low nutrient consumption.
- Low SO_2 formation, ideal for the following MLF.
- Fully organic certified according EC, USDA and CFO regulations.
- Allergen, chemical and emulsifier free.





HIGHLY COMPATIBLE WITH MLF

Due to an extremely low SO_2 production of this strain during fermentation, **VitiFerm™ Sauvage BIO** is an excellent natural tool to secure safe malolactic fermentation.

To obtain maximum security and functionality of MLF we recommend our cultures: **MaloBacti™ HF2, CN1** and **AF3.**

REQUIRED BASE PARAMETER IN JUICE

Max. Alcohol tolerance:	15Vol.%
Max. Sugar level:	26° Brix
Temperature range white wines	16-18 °C
Temperature range red wines	18-32 °C
Min. Ferm N:	> 160 ppm
NTU level	> 80 NTU

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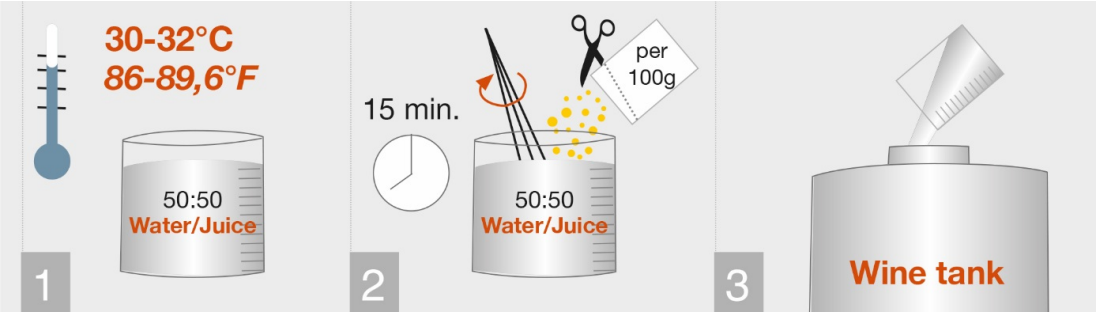
DOSAGE & ACTIVATION



In order to achieve optimal results **VitiFerm™ Sauvage BIO** please add below mentioned dosage rates to the juice. Lower dosage rates may result in a delayed fermentation and/or a reduced fermentation degree.

Application	*Normal fermentation conditions*	*Difficult fermentation conditions*
White wine / Rosé	25-30 g /hL	30-40 g /hL
Red wine	25-30 g /hL	30-40 g /hL

We recommend adding **FermControl™ BIO** in order to achieve optimal sensorial results as well as high fermentation degrees. **FermControl™ BIO** is a one-pouch nutrition supplement for a complete nutrition and supplementation of yeasts during alcoholic fermentation. If YAN is over 140ppm no additional addition of DAP is required.

- If the juice/must has < 23 °Brix/12.5 Baume we recommend to add 2 x 15 g /hL of **FermControl™ BIO**
- If the juice/must has > 23 °Brix/12.5 Baume we recommend to add 2 x 20 g /hL of **FermControl™ BIO**

The first addition of **FermControl™ BIO** should be added two days after inoculation of **VitiFerm™ Sauvage BIO**, the second addition should be added at 2/3 through fermentation!

INGREDIENTS

VitiFerm™ Sauvage BIO is dry active yeast produced using only fully organically certified ingredients and free of any allergens or chemicals.

It is in absolute compliance with EU regulations 834/2007 and 889/2008. A high production standard warrants highest purity and a maximum live cell count.

VitiFerm™ Sauvage BIO is packaged under CO_2-modified atmosphere.

PACKAGING SIZES AND SHELF LIFE

- 500 g vacuum aluminium foil bag
- 20 x 500 g vacuum aluminium foil bag
- 10 kg vacuum aluminium foil bag

Stored in dry conditions at maximum 20 °C **VitiFerm™ Sauvage BIO** has a shelf life of minimum 30 months. Storage at higher temperatures will influence the product quality. Once the pouch is opened, use all contents within maximum 7 days.

SAFETY

For **VitiFerm™ Sauvage BIO** no specific safety regulations will apply.

It's harmless during transport, storage and handling. There is no risk for humans or the environment

GENERAL

The water hazard class is 0.
Custom tariff number: 2102 1090