



# PRODUCT INFORMATION

2B FermControl GmbH FERMENTATION TECHNOLOGY & OENOLOGY

## VitiFerm™ Sauvage BIO

**WILD ORGANIC OENOLOGICAL YEAST**  
for individual white and red wines

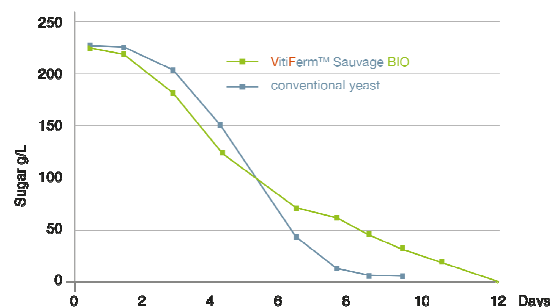
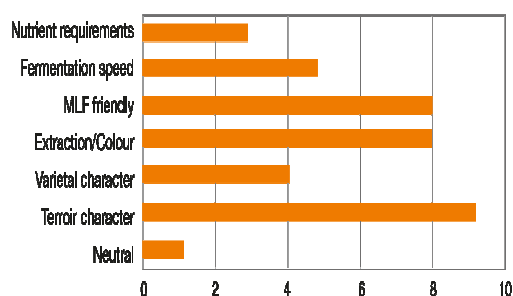
### GENERAL

**VitiFerm™ Sauvage BIO** is a wild pure fermentation yeast (Species *Saccharomyces uvarum*, DSMZ 32417), 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.

**VitiFerm™ Sauvage BIO** is 100% organic from the selection to production. Therefore **VitiFerm™ Sauvage BIO** is in full compliance with the **EU-regulations 834/2007** and **889/2008**. **VitiFerm™ Sauvage BIO** an ideal tool to produce high quality wines both in organic certified quality as well as in conventional wine making processes.

### 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<sub>2</sub> formation, ideal for the following MLF, perfect synergy to MLF cultures.
- ▶ Fully organic certified according EC, USDA and CFO regulations.
- ▶ Allergen, chemical and emulsifier free.



### HIGHLY COMPATIBLE WITH MLF

Due to an extremely low SO<sub>2</sub> 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:	24,5° Brix
Temperature range white wines	16-18 °C
Temperature range red wines	20-32 °C
Min. Ferm N:	> 160 ppm
NTU level	> 80 NTU



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## DOSAGE & ACTIVATION

Due to the unique and organically certified production process **VitiFerm™** yeast is completely free of chemical emulsifiers. Please therefore note that the yeast is **not to be rehydrated in pure water**. Due to the organic and emulsifier free production process, the **activation** process of **VitiFerm™Sauvage BIO** in juice and not water is fundamentally different than existing oenological yeasts. The yeast needs to be suspended in a 50:50 % mixture of juice and water. Stir well during addition. Please note that the temperature of the juice water mixture should be between 28 °C and 30 °C. In order to ensure addition of oxygen in the rehydration phase, make sure that yeast and juice are blended well together through proper stirring

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.

<b>Application</b>	<b>Normal fermentation conditions</b>	<b>Difficult fermentation conditions</b>
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<sub>2</sub>-modified atmosphere.

## PACKAGING SIZES AND SHELF LIFE

**VitiFerm™Sauvage BIO** is available in the following packaging

- ▶ 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 18 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 2019



*Disclaimer: The information, data and recommendations contained in this product information are provided in good faith, obtained from reliable sources, and believed to be true and accurate as of the date of revision. The PI serves as description of the products and its characteristics when used according to the protocol. No warranty, expressed or implied, regarding the product described in this PI shall be created or inferred by any statement in this PI.*