

Pure Fermentation

SIHA Active Yeast 7 (Riesling Yeast)

1 B 2.2.6 · ISc
10/1996

(Saccharomyces cerevisiae, strain D 576)

SIHA Active Yeast 7 (Riesling Yeast) is a pure, highly active dry concentrate of natural wine yeast which has been isolated from German Riesling must in long years of selection.

The specific advantages of SIHA Active Yeast 7 (Riesling Yeast) are:

- ▶ Carefully selected over many years in order to obtain the typical Riesling character
- ▶ Capability to produce very varied wines because the typical bouquet of the sort and location is accentuated
- ▶ Negligible frothing
- ▶ Rapid fermentation start
- ▶ Little formation of unwanted fermentation side products (SO₂, acetaldehyde, volatile acid, H₂S, ester).

Application

The musts in each single fermentation drum should be treated with SIHA Active Yeast 7 (Riesling Yeast) in good time. Longer periods of standing favour the uncontrolled reproduction of wild yeasts and unwanted bacteria.

Use	Quantity required g/hl (lb/1000 gal) under	
	normal fermentation conditions	difficult fermentation conditions
White wine	5 – 15 (0.4 – 1.3)	10 – 20 (0.8 – 1.7)

These quantities are guidelines and should be adjusted to suit the individual conditions (health of the harvested grapes, temperature, presence of fungicide residues, container size etc.)

The optimum fermentation temperature is 15 – 22 °C (59 – 72 °F). A starting and fermentation temperature of at least 10 °C (50 °F) is necessary.

SIHA Active Yeast 7 (Riesling Yeast) is best stirred into the tenfold quantity of a must water mixture at 20 – 30 °C (68 – 86 °F), left for about 10 minutes, then stirred thoroughly again and added to the must. SIHA Active Yeast 7 (Riesling Yeast) can also be added directly to the must without suspension. The period until fermentation begins is only extended by a few hours as a result. However, to ensure reliable fermentation, the yeast quantity should be increased by about 20 %.

The addition of 600 mg/1000 must = 2 tablets of SIHA Vitamin B1 creates even better fermentation and metabolic conditions. To complete the fermentation of stopped wines, the addition of 15 g/hl (1.3 lb/1000 gal) SIHA Fermentation Salt (diammonium phosphate) is recommended. For best results, it is advantageous to let the yeast become accustomed to the fermentation conditions.

This is done by adding the yeast quantity required for the whole amount of wine to about 10 % of the material for fermentation until about half of the sugar present has been used up. Then this mixture is added to the remaining 90 % of the wine to be fermented.

Product Characteristics

SIHA Active Yeast 7 (Riesling Yeast) produces particularly fruity and typical Riesling wines. The character of the wine is clearly distinguishable in a clear bouquet depending on the vine sort and vineyard location. SIHA Active Yeast 7 (Riesling Yeast) produces no unwanted fermentation side products such as SO₂, H₂S acetaldehyde, pyruvic acid (pyruvate), α-ketoglutaric acid, volatile acid and esters.

The yeast can produce up to 16 Vol.-% alcohol. The alcohol yield is about 47 % of the sugar to be fermented. For each kg of sugar transformation about 546 kJ (130 kcal) of heat are released. SIHA Active Yeast 7 (Riesling Yeast) forms extremely small quantities of glucane and urethane during fermentation.

Safety

No technical safety data are required for SIHA Active Yeast 7 (Riesling Yeast) as this product goes directly into the production of foodstuffs.

There is no danger for humans and the environment during storage, handling and transportation.

Storage

SIHA Active Yeast 7 (Riesling Yeast) is packed in gastight aluminium sandwich foil using inert gas. The package is vacuum-sealed and can be easily checked for intactness.

The yeast can be stored in an undamaged package at 4 – 10 °C (39 – 50 °F) for 18 months. For a short time in an undamaged package at temperatures of up to 20 °C (68 °F).

Delivery Information

SIHA Active Yeast 7 (Riesling Yeast) is sold under article no. 93.070 and is available in the following package sizes:

100 g (0.22 lb)	aluminium sandwich foil package
25 x 100 g (0.22 lb)	package in cardboard box
500 g (1.1 lb)	aluminium sandwich foil, block package
20 x 500 g (1.1 lb)	block packages in cardboard box
1 x 10 kg (22.05 lb)	aluminium sandwich foil in cardboard box

H.S. Customs Tariff No. 2102 10 90

Certified Quality

SIHA Active Yeast 7 (Riesling Yeast) is monitored constantly during the production process to ensure consistently high quality. These inspections cover technical function criteria as well as approval in accordance with the law governing the production and sale of foodstuffs. Strict controls are carried out immediately before and during final packing.

SIHA Active Yeast 7 (Riesling Yeast) complies with the purity criteria of the International Codex for wine treatment products and with the specifications of the German Wine Code.



Reg. No. 000480 QM

All information is given to the best of our knowledge. However, the validity of the information cannot be guaranteed for every application, working practice and operating condition. Misuse of the product will result in all warranties being voided. Reproduction, even in part, is permitted only with reference to the source. Subject to change in the interest of technical progress.