

Pure Fermentation

SIHA Active Yeast 8 (Burgundy Yeast)

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(*Saccharomyces cerevisiae*, strain WF 748)

SIHA Active Yeast 8 (Burgundy Yeast) is a dry, pure culture yeast especially formulated for fermenting red wine mashes and red wine musts. Its special advantages include, besides preservation of colour, rapid fermentation start and reliable thorough fermentation even under unfavourable conditions. This yeast strain is therefore suitable for producing red wines with a stable colour from the wine types late Burgundy, black Riesling, Trollinger, Portuguese and other red wine sorts.

The specific advantages of SIHA Active Yeast 8 (Burgundy Yeast) are:

- ▶ Specially formulated for red wine mashes and musts
- ▶ Demonstrably less loss of colour
- ▶ Selected over years for red wines with a typical character
- ▶ Very rapid fermentation start
- ▶ Little formation of unwanted fermentation side products
- ▶ Easy suspension by stirring in – simple application

Application

The musts or mashes in each single fermentation drum should be treated with SIHA Active Yeast 8 (Burgundy 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
Red wine mashes	15 – 25 (1.3 – 2)	20 – 30 (1.7 – 2.5)
Red wine musts	15 – 20 (1.3 – 1.7)	20 – 25 (1.7 – 2)

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

The optimum fermentation temperature is 22 – 26 °C (72 – 79 °F). A starting and fermentation temperature of at least 12 °C (54 °F) is necessary.

Heated musts/mashes may only be treated with SIHA Active Yeast 8 (Burgundy Yeast) when they have been re-cooled or have cooled down to 20 °C (68 °F).

The yeast is best stirred into the tenfold quantity of must-water mixture at 30 – 35 °C (86 – 95 °F), left about 10 minutes, then stirred thoroughly again and added to the must. It 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 %.

In the case of red wine mashes, the yeast should always be suspended and added during the mash in portions.

The addition of 600 mg/1000 l must = 2 tablets of SIHA Vitamin B1 creates even better reproduction, fermentation and metabolic conditions. To complete the fermentation of stopped wines, the addition of 10 g/hl (0.8 lb/1000 gal) SIHA Fermentation Salt (diammonium phosphate) is recommended.

Product Characteristics

SIHA Active Yeast 8 (Burgundy Yeast) produces typical red wines with a particularly stable colour. Through many years of selection, we have succeeded in greatly reducing the colour adsorption of the yeast during fermentation. This very positive characteristic of the yeast is enhanced and ensured through an on-going selection effort. Further selection objectives were high fermentation activity, vitality and a high degree of final fermentation. Wild yeasts and unwanted bacteria are suppressed.

SIHA Active Yeast 8 (Burgundy Yeast) produces no unwanted fermentation side products such as SO₂, H₂O, acetaldehyde, pyruvic acid (pyruvate), α-ketoglutaric acid, volatil and esters.

SIHA Active Yeast 8 (Burgundy 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.

Safety

No technical safety data are required as this product goes directly into production of foodstuffs.

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

Storage

SIHA Active Yeast 8 (Burgundy Yeast) is packed in gastight aluminium sandwich foil using inert gas. The package is vacuum-sealed and can be easily checked for intactness. The packing date is embossed in the package seam.

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

Delivery Information

SIHA Active Yeast 8 (Burgundy Yeast) is sold under article number 93.080 and is available in the 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

H.S. Customs-Tariff No.: 2102 10 90

Certified Quality

SIHA Active Yeast 8 (Burgundy 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 8 (Burgundy 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

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