



A thiols releasing strain with exceptional clean aromatic profile for varietal wines

Recommended Varietals:

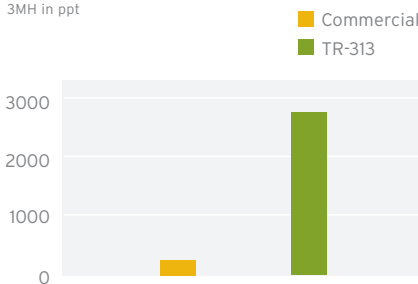
- *Sauvignon Blanc*
- *Riesling*
- *Chenin Blanc*
- *Semillon*

A yeast for the varietal expression of white wines, this intensely aromatic strain releases an exceptional amount of esters, and also has the unique ability to reveal grapefruit, passion fruit, mango and gooseberry aromas created by three volatile thiols: 4-mercapto-4-methylpentan-2-one (4MMP), 3-mercaptohexan-1-ol (3MH) and its acetate ester (3MHA). These thiols are formed from non-volatile cysteinylated precursors found in the grapes, and then released by the yeast as a result of beta-lyase enzymatic activity during fermentation. As an H₂S-preventing strain, the yeast maintains a clean and pronounced aromatic profile. It is a reliable fermenter that produces above average glycerol for a white strain and has low to moderate nitrogen requirements.

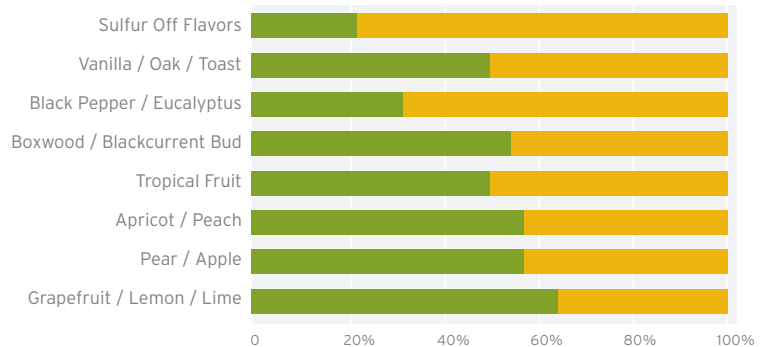
This strain is specifically bred to enhance a wine's aromatic potential and is ideal for aromatic expression of varietals such as Sauvignon Blanc, especially from New Zealand. In addition, the yeast also complements other aromatic varietals such as Riesling, Chenin Blanc and Semillon.

Fermentation of Sauvignon Blanc Juice (RS 225 g/L, YAN 275 mg/L)

3MH in ppt



■ TR-313
■ Volatile Thiols Commercial Strain



TECHNICAL CHARACTERISTICS

Kinetics	Moderate to Fast
Optimal Temperature	14 °C to 25 °C
Cold Tolerance*	13 °C
Alcohol Tolerance	16%
Nitrogen Requirements	Low - Medium
Killer Factor	Active
Flocculation	High

Dosage	0.2-0.35 g/L
Conversion Factor**	16.3 g/L
Glycerol	7.0-8.5 g/L
Volatile Acidity	Low
SO₂ Production	Low - Moderate
H₂S Production	None
Foam Production	Low

YAN Levels:

Low	150-225
Medium	225-300
High	300+

* Once active fermentation has been established.

** Grams of sugar required to produce 1% alcohol (v/v). Varies depending on the sugar and nutrients composition of the must and environmental conditions.



REHYDRATION PROTOCOL

Correct yeast rehydration is crucial to obtain a healthy fermentation.

Please follow the Rehydration Instructions to avoid stuck or sluggish fermentations.

Inoculation Rate:

0.2-0.35 g/L (1.7-2.9 lbs/1000 gallons)

Rehydration Instructions:

1. In an inert and sterile container, prepare chlorine-free water at 38-42 °C (100-108 °F) that is 10 times the weight of the yeast to be rehydrated.
2. Gently mix the yeast into the water and allow 20 minutes for rehydration.
3. After rehydration, begin to slowly add full strength juice into the yeast mixture every 5 minutes to allow for acclimation. Do not decrease the temperature of the mixture by more than 5 °C (9 °F) with each juice addition.
4. When the temperature of the yeast suspension is less than 10 °C (18 °F) warmer than the must or juice to be inoculated, slowly add the yeast mixture into the fermentation vessel.

Note: Directly adding dry yeast to the must or juice tank is not advised.



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