

LALVIN[®] S6U[™]

ORIGIN AND APPLICATION

For unique structural and flavour complexity in dry white wines.

Lalvin S6U[™] is a natural hybrid between *Saccharomyces cerevisiae* and *Saccharomyces bayanus*.

Lalvin S6U[™] is predominately used in the production of dry white table wines, particularly from Chardonnay and Semillon. The features of **Lalvin S6U[™]** in wines include enhanced varietal characters, enhanced mouthfeel, softness and complexity, the latter thought to come from autolytic by-products post alcoholic fermentation. In fact, the use of Lallzyme MMX[™] (a β -glucanase) after alcoholic fermentation will accelerate yeast autolysis and maximize the mouthfeel and complexing features of this yeast.

Also enhances varietal characters, with an emphasis on floral and spicy notes. Ethyl esters and aromatic alcohols add dimension to barrel fermented Chardonnay. **Lalvin S6U[™]** is a relatively high producer of glycerol, which contributes to the mouthfeel effect of this yeast.



MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for white wine production. ● ○ ○
- Natural hybrid between *Saccharomyces cerevisiae* and *Saccharomyces bayanus*
- Desirable fermentation temperature: 10-30°C *subject to fermentation conditions. Shows best results at 16-18°C.
- Alcohol tolerance 15% v/v *subject to fermentation conditions.
- Low relative nitrogen demand (under controlled laboratory conditions).
- Juice nutrient levels are crucial to the performance of this yeast. It is highly recommended to rehydrate **Lalvin S6U[™]** using GoFerm Protect[®] to support yeast growth and favour a steady fermentation. Inclusion of light fluffy lees (approximate NTU 100) favours a healthier fermentation.
- Relatively long lag phase and moderate fermentation vigour.
- Low production of H₂S under low YAN conditions.
- Low relative potential for SO₂ production.
- High relative glycerol production.
- Killer factor sensitive.
- Suggested varieties include : Chardonnay, Semillon.

FURTHER READING (Please request this booklet from your Lallemand representative).

Lallemand 'The Wine Expert' - Practical Winemaking Information - Glycerol and winemaking.

PACKAGING AND STORAGE

All Active Dried Yeast should be stored dry, best practice between 4-12°C and the vacuum packaging should remain intact.

INSTRUCTION FOR USE

Dosage Rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5×10^6 viable cells/mL)
- 30g/hL of Go-Ferm Protect® / Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid™ range

Procedure for 1000L ferment.

- 1) Add 300g of Go-Ferm Protect® / Go-Ferm Protect Evolution™ to 5L of 40-43°C clean, chlorine free water. Stir until an homogenous suspension free of lumps is achieved.
- 2) When the temperature of this suspension is between 35-40°C, sprinkle 250g of yeast slowly and evenly onto the surface of the water, whilst gently stirring. Ensure any clumps are dispersed.
- 3) Allow to stand for 20 minutes before further gently mixing.
- 4) Mix the rehydrated yeast with a little juice, gradually adjusting the yeast suspension temperature to within 5-10°C of the juice/must temperature.
- 5) Inoculate into the must.

Further Notes

- Steps 1-5 should be completed within 30 minutes.
- It is best to limit first juice/must volume addition to one tenth the yeast suspension volume and wait 10 minutes before the addition to juice.
- To minimize cold shock, ensure temperature changes are less than 10°C.
- It is recommended that juice / must be inoculated no lower than 18°C.
- It is recommended to use complex nutrition nitrogen source, such as either **Fermaid AT™** or **Fermaid O™**.

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