



MSB™

(Marlborough Sauvignon blanc)



ORIGIN AND APPLICATION

Selected for its ability to enhance Sauvignon blanc varietal characters

Lalvin MSB™ was isolated from Marlborough Valley – New Zealand during a project led by the R&D Lallemmand team. **Lalvin MSB™** was specifically selected from several isolates for its fermentation performance and ability to enhance Sauvignon blanc varietal character.

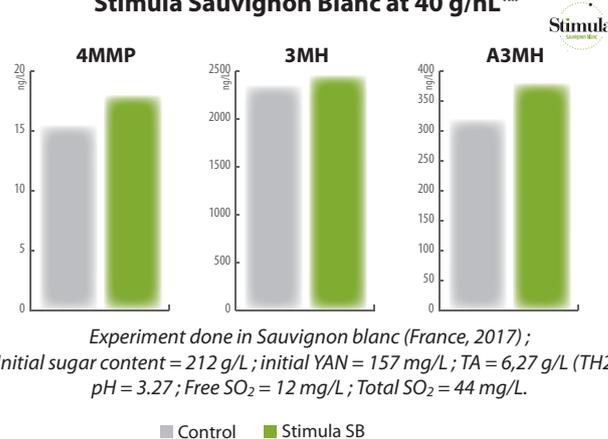
Winery trials have consistently demonstrated that **Lalvin MSB™** produces Sauvignon blanc wines with strong tropical notes, zesty grapefruit, spicy with lemon pith flavours and lovely fruit weight resulting in a well-balanced sensory profile. Varietal characters are accompanied with excellent fruity thiol production by **Lalvin MSB™**.



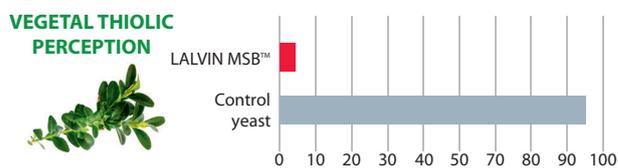
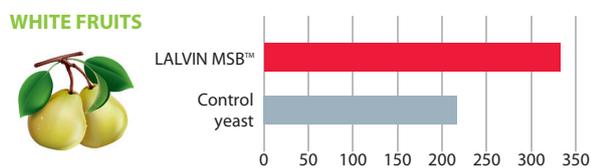
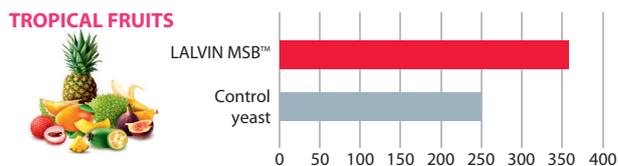
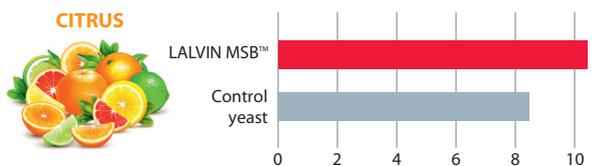
MICROBIAL AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae*
- Killer factor: positive
- Optimum fermentation temperature > 14°C
- Steady & moderate fermentation rate
- Relative nitrogen demand medium
- Low production of H₂S
- Alcohol tolerance 14.5 % v/v
- Low relative potential for SO₂ production
- Suggested varieties – Sauvignon blanc, Chenin Blanc

Optimize thiols release using Lallemmand specific nutrient Stimula Sauvignon Blanc at 40 g/hL™



YSEO™ signifies Yeast Security and Sensory Optimization, a unique Lallemmand yeast production process to meet demanding fermentation conditions. While not all yeast benefit from this process, YSEO™ improves the reliability of alcoholic fermentation by improving yeast quality and performance and reduces the risk of organoleptic deviation even under difficult conditions. YSEO™ yeasts are 100% natural and non-GMO.



Aromas index based on Odor Activity Value • Sauvignon Blanc (Val de Loire, France)
 Initial sugar content = 220 g/L • Initial YAN = 110 mg/L • TA = 6.28 g/L (TH₂) • pH = 3.18 - Free SO₂ < 5 mg/L • Total SO₂ = 22 mg/L

INSTRUCTION FOR USE

Dosage Rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5 x10⁶ 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™**.

PACKAGING AND STORAGE

- Available in 500g
- Store in a cool dry place.
- To be used once opened.

The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee, expressed or implied, or as a condition of sale of this product.



LALLEMAND OENOLOGY
 Original by culture