

LALVIN[®] R2[™]

ORIGIN AND APPLICATION

This yeast favours varietal fruit expression with the development of esters. Ferments well under low temperatures. Ideal to produce fruity wines.

Lalvin R2[™] was isolated in the Sauternes region of Bordeaux by Brian Croser of South Australia, and then characterised by the Australian Wine Research Institute, Adelaide Australia.




Lalvin R2[™] has high β -glucosidase activity which, will enhance the expression of terpene aromas. This yeast is therefore used for varieties such as Muscat and Riesling, where varietal terpenes are high. **Lalvin R2[™]** also produces a range of higher alcohols and fruit esters which also contribute to a 'fruity' aroma. In fact, juices with adequate to high levels of organic nitrogen (α -amino acids) will stimulate the production of esters giving very fruity wines. **Lalvin R2[™]** is also recommended for Sauvignon Blanc given its ability to reveal some thiol aromas.

The ester production makes it ideal to use for early consumption wines.

Lalvin R2[™] has excellent cold temperature tolerance and will ferment as low as 5°C. This yeast is sensitive to low nutrient status, hence it is highly recommended to use Go-Ferm Protect Evolution[™] (Yeast Rehydration Product) and a complex fermentation nutrient such as Fermaid A[™].



MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for white and rosé wine production.   
- *Saccharomyces cerevisiae* var. *bayanus*
- Desirable fermentation temperature: 10-30°C. *subject to fermentation conditions.
- Alcohol tolerance 16% v/v *subject to fermentation conditions.
- Medium relative nitrogen demand (under controlled laboratory conditions). Rapid and extensive growth above 20°C which will require adequate available nitrogen.
- Short lag phase and high fermentation vigour. Given its high vigour, requires adequate cooling to maintain the temperature below 15°C.
- High production of H₂S under low YAN conditions. Hence good fermentation nutrition is paramount. Keep moderate fermentation speed to keep low H₂S production.
- Low relative potential for SO₂ production.
- Killer factor active.
- Low foam producer.

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 Evolution™
- Nitrogen source from the Fermaid™ range

Procedure for 1000L ferment.

- 1) Add 300g of 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 K™** or **Fermaid O™**.

PACKAGING AND STORAGE

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

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.



WINE
YEASTS



WINE
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NUTRIENTS
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SPECIFIC
INACTIVATED YEASTS



ENZYMES



CHITOSAN



VINEYARD
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LALLEMAND

LALLEMAND OENOLOGY

Original *by culture*