



# Noblesse®




**Added to finished wine, to improve wine structure, mouthfeel and palate weight.**

## ORIGIN AND APPLICATION

Produced and packaged by Lallemand, **Noblesse®** is an inactivated yeast from the Institut Cooperatif du vin (ICV) range of oenological *Saccharomyces cerevisiae* yeasts. A specialized process and timing of inactivation (developed by Lallemand R&D) permits a rapid availability of the soluble fractions of yeast cell walls. Aside from the interesting polysaccharides released by these cells, there are other inactivated yeast components such as peptides, amino-acids, mannoproteins, nucleotides and nucleosides, all of which can contribute sensory qualities to wine. The yeast selected and inactivated for this product was chosen based on its unique combination of these compounds.

## OENOLOGICAL PROPERTIES

- Suitable for white, rosé and red wines. 
- Designed to be used in finished wines.
- Noblesse® helps modify and stabilize the wines colloidal balance resulting in:
  - Increased perception of ripe fruit. Tends to help mask the vegetative aromas and promote fruit aroma
  - Improved structure, initial mouthfeel volume and rounded finish. Mid palate tends to be improved.
- Can help mask the 'hot' sensation in high alcohol wine. Bringing the alcohol perception back in balance.
- Decreased perception of 'sawdust' in wines aged in new oak barrels.
- Can complement the integration of oak alternatives (oak chips).
- Complements wines with excessive maceration and late extraction practices by smoothing harsh tannins.
- Noblesse® has minimal nutritional value. The ability of Noblesse® to interact with grape and yeast derived

MLF inhibitory components has now been reported by researchers. These interactions tends to create a 'friendlier' environment for malolactic fermentations.



### PACKAGING AND STORAGE

- 2.5kg packs sealed, aluminum foil bags.
- Store in a dry environment below 25°C.



## FURTHER INFORMATION

Ask a Lallemand representative to provide the following information:

Proceedings of XVIII<sup>es</sup> Entretiens Scientifiques Lallemand – South Africa 2006 – ‘New Trends in the Use of Specialty Inactivated Yeast During Winemaking

## INSTRUCTION FOR USE

### Dose rate

Average dose 10 - 30g/hL (Maximum: 40g/hL).

It is recommended to perform a bench trial to determine the optimum dosage rate. Please contact a Lallemand representative for a copy of the procedure titled “Procedure for SIY application post alcoholic fermentation”.

### Instructions

- Mix the product in water or finished wine (10x its weight in water or wine).
- Add to the wine to be treated and mix. Leave in the wine until the desired outcome is achieved, for up to 4 weeks
- Mixing the tank/barrels is recommended, once a week. Taste the wine 24 hours after mixing to determine if the desired outcome has been reached.
- Rack or filter the wine off Noblesse® when the desired outcome has been achieved or after 1 month.
- If the desired effect has not been reached after racking, re-dose the wine and repeat the above instructions.

*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.*