



# H18 Champagne Yeast

This professional Champagne yeast, originating in the Champagne-Ardennes region, is especially suited for the production of high quality sparkling wines, but can also be used for the fermentation of still wines, both white and red, and for dry meads. It has a light, elegant character which respects the flavour and aroma characteristics of the fruit.

Technical specifications:

- Strain family: S. Bayanus
- Killer status: K2
- Fermentation temperature range: 10 - 32°C
- Recommended dosage: 20 grams / hL
- Nitrogen requirements: low
- Alcohol tolerance<sup>\*)</sup>: 16% V/V
- Fermentation kinetics: fast
- Volatile acidity production: low
- H<sub>2</sub>S production: low
- SO<sub>2</sub> production: average
- Glycerol production: average
- Acetaldehyde production: average
- Pyruvic acid production: average

Rehydration instructions:

Dissolve the dry yeast in 10 times its weight in a sterile 50/50 mixture of water and must at a temperature between 35 and 40°C. Let stand for 20 minutes, then slowly homogenize the yeast starter by stirring gently. If the temperature difference between yeast starter and must is 10°C or less, add the yeast starter directly to the must. Otherwise, double the yeast starter with must of the same temperature as the must in which the yeast is to be pitched, let stand for 10 minutes, then re-homogenize the mixture slowly and add to the must.

<sup>\*)</sup> Note that alcohol tolerance is not a sharply defined limit and depends on pitching rate and yeast health.

Note that in wine making the use of yeast nutrients is required for a successful fermentation.

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