



H73 Red Wine Yeast

A professional wine yeast strain originating from South Africa. It is especially suitable for the production of wines from a wide variety of red grapes and other types of red, orange or yellow fruits. It has a supple and aromatic character that brings out red berry notes and floral aromas but still respects the character of the fruit.

Technical specifications:

- Strain: S. Bayanus
- Fermentation kinetics: moderate
- Conversion factor: 0.57 - 0.62^{*)}
- Killer factor: positive
- POF: negative
- Recommended dosage: 30 gr. / hL
- Fermentation temperature range: 18 - 28°C. Temperatures should never exceed 30°C. Pitch at a temperature below 25°C.
- Alcohol tolerance^{**)}: 15% V/V
- Volatile acidity production: low
- SO₂ production: very low
- Nitrogen requirement: 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 20 and 25°C. Let stand for 20 minutes, then slowly homogenize by stirring gently, and pitch immediately. If there is a temperature difference of more than 8°C between the wash and the rehydrated yeast solution, add some wash slowly into the rehydration solution to reduce the temperature difference.

^{*)} Actual attenuation will depend on must composition and fermentability.

^{**)} 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.
