



H96 White Wine Yeast

A professional wine yeast originating from South Africa, especially suitable for the production of wines from white grapes and other types of light coloured fruits. It is relatively neutral in character, which allows the the characteristics of the fruit to dominate the flavour and aroma of the wine. It produces some light and restrained spicy notes which complement and balance the fruit character of the wine. While primarily intended for the production of still wines, it can also be used for the production of sparkling wines.

Technical specifications:

- Strain: S. Bayanus
- Fermentation kinetics: fast
- Conversion factor: 0.58 - 0.63^{*)}
- Killer factor: positive
- POF: low positive
- Recommended dosage: 20 - 30 gr. / hL
- Fermentation temperature range: 12 - 28°C. Temperatures should never exceed 30°C. Pitch at a temperature below 25°C.
- Alcohol tolerance: 16.5% V/V
- Volatile acidity production: low
- SO₂ production: average
- Nitrogen requirement: low

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.
