

Viniflora® MERIT.ferm Product information

Description

MERIT.ferm is a selected strain of *Saccharomyces cerevisae* isolated from a Shiraz wine in South Africa. It has a unique fermentation capacity allowing a fast and reliable alcoholic fermentation, especially in red wine fermentations. It has been specifically selected for its high alcohol tolerance and good compatibility with malolactic bacteria, in particular Viniflora® CH16.

Application

MERIT.ferm has an alcohol tolerance of 17 vol %. It has an approximate conversion of sugar to ethanol of 17.7 g / vol %, depending on the grapes used and the fermentation conditions. Furthermore MERIT.ferm has a very low production of SO_2 and volatile acidity, and a glycerol production of 5-8 g/l.

Recommended for red wine varieties:

- Merlot
- Cabernet Sauvignon
- Shiraz
- Carignan
- Grenache

- Tempranillo
- Zinfandel
- Petit Shiraz

Instructions for use

1. Rehydration Add the yeast to unchlorinated tap water in a ratio of 1:10 (25-

30°C / 77-86°F). Let the yeast absorb water for at least 10

minutes and stir again to a homogenous suspension.

2. Activation Add unsulphered grape must to the yeast suspension in a ratio

of 1:3. Leave the mixture for approx. 20 minutes.

3.Acclimatisation When small bubbles are visible on the surface of the

yeast/must mixture, add it to the must tank and pump over to

make sure that the yeast is well suspended.

If the must has a low temperature (10-15°C / 50-59°F) adjust the temperature of the yeast suspension slowly to approx.

20°C / 68°F before adding to the must.

Dosage

It is recommended to use one 500 g pouch in 35-50 hl / 900-1300 US gallons under normal conditions, and in 25-35 hl / 650-900 US gallons under harsh conditions.

Storage and shelf life

Dried yeast stored at +5°C / 41 °F will have a shelf life of 30 months from the date of manufacture. Upon opening, the sachet should be used at once.

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MERIT.ferm

Product Information



Technical data

Temperature range: tolerance limits/ optimum temperature	10-32°C (50-90°F)/ 15-30°C (59-86°F)
pH minimum*	3.2
SO ₂ tolerance*	Total 100 ppm Free 70 ppm
Alcohol maximum*	17.0 %
Sugar/Alcohol yield	17.7 g/vol %
Glycerol yield	Approx. 5 - 8 g/l
Appearance	Light/dark brown granulate
Packaging	Vacuum packed aluminum foil sachets

^{&#}x27;) Note: that these inhibitory factors act in synergy. The individual tolerances are valid only if other conditions are favorable.

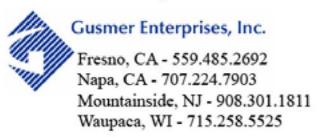
Packaging	Packaging size	Material number
	1 × 500 g	673398

Technical service

Chr. Hansen's worldwide facilities and the personnel of our Application and Technology Center are at your disposal with assistance and instructions.

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