

Viniflora® MERIT.ferm

Product information

Description	MERIT.ferm is a selected strain of <i>Saccharomyces cerevisiae</i> 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.	
	<i>Recommended for red wine varieties:</i>	
	<ul style="list-style-type: none"> • Merlot • Cabernet Sauvignon • Shiraz • Carignan • Grenache 	<ul style="list-style-type: none"> • 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.	

MERIT.ferm

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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

**) 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

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Gusmer Enterprises, Inc.

Fresno, CA - 559.485.2692

Napa, CA - 707.224.7903

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