

Viniflora® SYMPHONY.nsac

Product information

Description	<p>A unique blend of <i>Saccharomyces cerevisiae</i> and <i>Kluyveromyces thermotolerans</i>. This product ensures a safe and reliable alcoholic fermentation, while giving increased flavor impact in your wine.</p> <p>The above strains have been especially selected for their enhancement of aroma and flavor in wine. Grape fermented with SYMPHONY.nsac produces wines that are distinguishable with a clear floral aroma and bright, tropical fruity notes in white wines. In red wines, complex and round flavors were noted. The strains have furthermore been selected for their good compatibility with malolactic bacteria cultures, ensuring a successful malolactic fermentation (MLF).</p>					
Application	<p>SYMPHONY.nsac is provided as a dried culture that should be rehydrated and activated before addition to the wine, as the standard procedure for active dry yeast.</p> <p>SYMPHONY.nsac will conduct a secure alcoholic fermentation in red and white grape must. The culture can tolerate an alcohol level of 16 % vol. SYMPHONY.nsac produces very low levels of SO₂ and volatile acids.</p> <table> <tr> <td style="vertical-align: top;"><i>Enhanced flavor benefits observed in the following red wine varieties:</i></td> <td style="vertical-align: top;"><i>Enhanced flavor benefits observed in the following white wine varieties:</i></td> </tr> <tr> <td> <ul style="list-style-type: none"> • Cabernet sauvignon • Merlot • Shiraz • Pinot Noir </td> <td> <ul style="list-style-type: none"> • Chardonnay • Pinot blanc • Pinot gris • Riesling </td> </tr> </table>		<i>Enhanced flavor benefits observed in the following red wine varieties:</i>	<i>Enhanced flavor benefits observed in the following white wine varieties:</i>	<ul style="list-style-type: none"> • Cabernet sauvignon • Merlot • Shiraz • Pinot Noir 	<ul style="list-style-type: none"> • Chardonnay • Pinot blanc • Pinot gris • Riesling
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Instructions for use	<ol style="list-style-type: none"> 1. Rehydration 2. Activation 3. Acclimatisation 	<p>Add the yeast to unchlorinated tap water in a ration 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.</p> <p>Add unsulphered grape must to the yeast suspension in a ratio of 1:3. Leave the mixture for approx. 20 minutes.</p> <p>Add the yeast/must mixture to the must tank. When small bubbles are visible on the surface, pump over to make sure that the yeast is well suspended.</p>				
Dosage	<p>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.</p>					
Storage and shelf life	<p>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.</p>					

Technical data

Temperature range: tolerance limits/ optimum temperature	10-32 °C (50- 90 °F)/ 15-28 °C (59- 82 °F)
pH minimum*	3.2
SO ₂ tolerance*	Keep sulphiting to a minimum. Large-scale winery trials during 2003 and 2004 gave no reported problems arising from normal winery sulphiting routines.
Alcohol maximum*	16.0 % vol
Sugar / Alcohol yield	17.0 g/vol %
Glycerol yield	Approx. 6 - 9 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	673453

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