



ICV D21



ACTIVE DRIED WINE YEAST

ORIGIN

LALVIN ICV-D21 was isolated in 1999 from a Languedoc "Terroir", during the ICV's Natural Micro-Flora Observatory and Conservatory programme. This is a programme developed to identify and store yeast isolated from vineyard soils. Lalvin ICV D21 was selected by Dominique Delteil for fermenting red wines with high colour stability.

MICROBIOLOGICAL PROPERTIES

- Classified as *Saccharomyces cerevisiae cerevisiae*.
- Moderate fermentation vigour.
- Optimum fermentation temperature range from 12 to 25°C.
- Killer active.

OENOLOGICAL PROPERTIES

- Alcohol tolerance 16% (v/v).
- Low requirement for assimilable nitrogen.
- Low SO₂ production.
- Production of acceptable level of volatile acidity.
- Low H₂S production.
- Low foam formation.

APPLICATION

The wines fermented with LALVIN ICV D21 combine higher acidity and high polysaccharides, and ICV D21 is thus suitable for fermenting warm and hot region fruit with low acidity.

Red wines fermented with Lalvin ICV D21 show high colour retention and stability, intense foremouth and mid-palate tannin structure and fresh after taste. LALVIN ICV D21 reduces the risks of developing cooked jam and alcohol burning sensations in highly mature and concentrated Cabernet Sauvignon, Merlot, Shiraz, Barbera and Nebbiolo.

APPLICATION (CONT)

The very low sulphur compound production by the Lalvin ICV D21 during fermentation allows the expression of the fruit from the grapes and reduces the expression of herbaceous characters in Cabernet. When blended with wines fermented with Lalvin ICV-D254 and Lalvin ICV-D80, wines fermented with Lalvin ICV-D21 bring fresher deep forward fruit sensations and length and intensity of flavour.

USAGE

- Use 25g of active dried yeast per 100 litre volume of juice/must. This yeast amount will provide an initial approx. population 5x10⁶ viable cells/mL.
- Adjust water (clean & soft but not distilled) for rehydration to approx. 40°C. Where required, suspend nutrient Go-Ferm Protect® (30g/hL) in water, maintaining temp. between 37 to 40°C.
- Rehydrate by sprinkling yeast in 10 times its weight in clean water at 37-40°C. At the same time, gently disperse yeast clumps.
- Allow to stand for 15 to 20 minutes before further gentle mixing.
- Mix the rehydrated yeast with juice, gradually adjusting the suspension temperature to 15 to 20°C. Best to limit first juice/must volume addition to one tenth the yeast suspension volume and wait no more than a further 15 to 20 minutes before next juice addition. To minimise cold shock, avoid temperature changes in excess of 10°C.
- Inoculate into the must.

STORAGE

All active dried yeast should be stored dry, between 5 and 8°C and the vacuum packaging should remain intact.

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Revised JA 080115

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