ICV D80

ACTIVE DRIED WINE YEAST

ORIGIN

This strain was isolated in 1992 by Domonique Deltail of L'Institut Cooperative du Vin (ICV) in France from 180 strains found in the Rhone Valley. The strain was isolated from fermentations characterised by high sugars, low nitrogen and a high concentration of polyphenols.

OENOLOGICAL PROPERTIES

- D80 is a rapid starter, with moderate fermentation rates and an alcohol tolerance of up to 16% (v/v) when fermentation is aerated and the temperature is maintained below 28 ^{o}C. During the active phase, however, fermentation speed moderates and can be controlled according to the wine makers' requirements. Sulphide and acetaldehyde production levels are low. Low SO_2 production simplifies malolactic fermentation.

BARREL AGING

- The D80 produces wines with significant body, polyphenols and tannins. Together with good colour and stability features, the D80 strain is a good choice for wines destined for barrel aging.

SENSORY IMPACT

- The D80 stain was selected for its ability to bring out differentiated varietal aromas by reinforcing the rich concentrated flavours found in red wine-grape varieties. The strain produces lower alcohol levels, which allow rich and ripe aromas to express themselves clearly. This is re-enforced by the strains' relatively high production of fatty acids. This, in turn, accentuates the rich and concentrated aromas normally found in varieties such as Shiraz, while also actively helping to enhance individuality in less aromatic varieties.

SENSORY IMPACT (CONT)

- On the palate, D80 promises high front palate volume, big mid-palate mouthfeel with an intense fine grain tannin sensation, and a long lasting liquorice finish. To optimise red complexity, it is recommended that reds fermented with D80 be blended with reds fermented with D254 after fermentation. The D80 complements D254 by bringing more tannin intensity to the fore.

USAGE

- Use 25g of active dried yeast per 100 litre volume of juice/must. This yeast amount will provide an initial approx. population 5x10^{6} viable cells/mL.
- Adjust water (clean & soft but not distilled) for rehydration to approx. 40^{o}C. Where required, suspend nutrient Go-Ferm Protect® (30g/hL) in water, maintaining temp. between 37 to 40^{o}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^{o}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^{o}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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