



Saccharomyces cerevisiae

WS



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FOR FERMENTATION OF RESERVE RED WINES - FERMENTATION OF HIGH-BRIX MUST - RESTART STUCK OR SLUGGISH FERMENTATIONS

After 25 years of significant success in liquid form, **WS** yeast is now available as an Active Dry Yeast. Isolated from late harvest Zinfandel from Williams-Selyem Winery, **WS** is considered one of the most robust California yeast strains. **WS**, well-suited for a wide spectrum of red and white varietals, is also recommended for fermentation of high °Brix juice and to restart stuck or sluggish fermentations.

SENSORY CHARACTERISTICS

WS respects varietal and *terroir* characters and augments fruit and spice expression. **WS** contributes both excellent complexity and structure enhancement with soft tannin extraction. **WS** is particularly recommended for the production of high alcohol wines, destined for medium to long-term ageing.

MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	16 – 30 °C (60 - 86°F)
Lag phase	short - medium
Fermentation speed	Medium - high
Alcohol tolerance	High - up to 18% (v/v)
Killer factor	neutral

Fermentation performance shows no difference between **WS Active Dry** and **WS Liquid**.

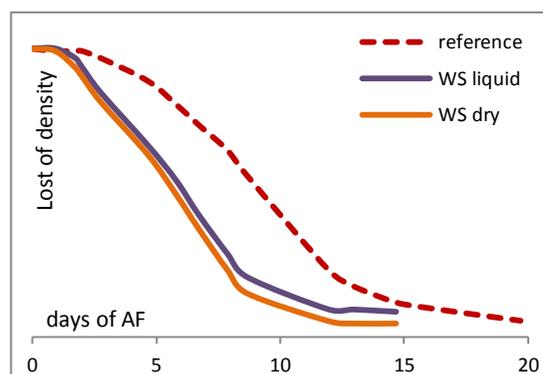
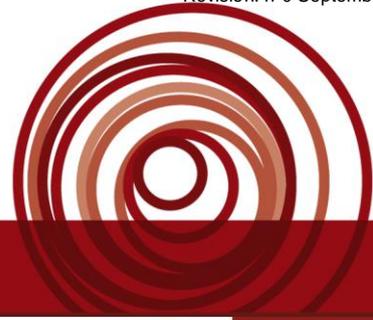


Figure 1: fermentation kinetics of white must with WS active dry form, WS liquid form and reference yeast.

ENOLOGICAL CHARACTERISTICS

Nitrogen needs	low
Oxygen needs	low
Volatile acidity production	low
H ₂ S production	low
SO ₂ production	medium
SO ₂ tolerance	medium
Glycerol production	medium
Compatibility with malolactic fermentation:	neutral



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APPLICATIONS

Well-suited for a wide spectrum of red and whites varietals, **WS** is particularly popular for reserve Pinot Noir and Zinfandel.

WS is strongly recommended for fermentation of high °Brix juice. Restart of stuck or sluggish fermentations.

MAXIMIZING QUALITY

Wines produced with **WS** are distinguished by their aromatic *finesse* and respect for varietal and *terroir* characteristics. To further improve these characteristics, following a good nutrition strategy is advised. At inoculation, the addition of a complex nutrient such as **Nutriform Energy** will promote a steady and complete fermentation, stimulate the production of aromas and prevent the synthesis of undesirable metabolites. At 1/3 alcoholic fermentation, the addition of **Nutriform Advance** keeps yeast metabolism active and leads to a clean and complete finish while preventing the appearance of reductive odors.

The addition of **Enartis Pro Tinto** during maceration acts in synergy with **WS** to stabilize color and aromas and increase ageing potential of wine.

DOSAGE

20-40 g/hL (1.67 – 3.3 lb/1000 gal)

The highest dosages are recommended in the event of inferior grapes (due to rot), high sugar content and/or difficult microbiological conditions.

INSTRUCTIONS FOR USE

- Suspend dry yeast in 10 times its weight in clean, warm (35-38°C or 95-100°F) water. Stir gently.
- Let suspension stand for 20 minutes, then stir gently again.
- Add juice to drop temperature maximum of 10°C (18°F). Wait 10 minutes.
- Add to tank when the difference in temperature between yeast suspension and juice is less than 10°C (18°F).
- Homogenize by pump-over or mixing inoculated juice.

Adherence to the above-mentioned times and methods ensures maximum activity of re-hydrated yeast.

PACKAGING AND STORAGE

Vacuum packed in 0.5 Kg and 10 Kg

Sealed package: store in a cool (preferably 5-15°C or 41-59°F), dry place.

Opened package: carefully reseal and store as indicated above; refer to expiration date on package.

Product approved for winemaking by the TTB.

Legal Limit: N/A

Product is in compliance with the *Codex Œnologique International*.

Product approved for winemaking in accordance with:

Reg. (EC) N. 606/2009

Contains E 491 Sorbitan monostearate