

ENARTIS NEWS

ENARTIS NEW INNOVATIONS FOR THE 2022 HARVEST

Here is an overview of the main Enartis innovations for the 2022 harvest.

EASYTECH – SELECTION OF EASY-TO-USE FERMENTATION PRODUCTS

Easytech is a selection of yeasts and yeast nutrients that offer simpler preparation methods making winery operations easier, with minimal resources needed to adequately prepare products, including equipment, energy and water.

Easytech yeasts have been selected for their intrinsic characteristics, and unique production process, which makes them suitable for direct inoculation (Figure 1), without requiring rehydration to ensure optimal fermentation performance:

- **EnartisFerm Aroma White** is a very reliable and strong fermenter for white and rosé wine production. Due to its ability in producing esters and releasing thiols, it is a very versatile strain capable of producing excellent wines from many different varieties.
- **EnartisFerm WS**, isolated 30 years ago from a late harvest Zinfandel at Williams Selyem Winery in Sonoma, this strain is known for its ability to completely ferment high °Brix grapes in low nutrient conditions. It contributes exceptional complexity and structure with soft tannin extraction whilst respecting varietal and

terroir characters and boosting fruit and spice expression.

- **EnartisFerm Vintage Red** is a strain selected for producing red wines destined for medium to long-term ageing. Steady fermenter and high alcohol tolerance, it enhances the grapes fruity and spicy notes, produces a significant amount of glycerol and mannoproteins, and helps color stabilization and malolactic fermentation onset.
- In addition to the previous and already known yeasts, the new **EnartisFerm Q ET** (for Easytech) will be available for the 2022 harvest. This new yeast is a multipurpose strain, respectful of varietal characteristics, good fermenter in a wide temperature range that is well suited for fermentation of quality white, red and rosé wines.

The Easytech yeast selection undergoes an additional strict quality control process that allows Enartis to certify the suitability of the product for this new application method. Only the strains and batches that pass these additional tests are labelled with the special Easytech logo.



Easytech also includes two granulated yeast inoculation nutrients that are less powdery and safer to use and are easier to dissolve directly in must.

- **Nutriferm Arom Plus** is comprised of autolyzed yeast with an elevated content of branched chain free amino acids that yeast can use to produce esters and other aromatically active compounds. It significantly increases the aromatic intensity and complexity of the wine.
- **Nutriferm Ultra** is a new nutrient rich in readily available amino acids, sterols, fatty acids, vitamins and microelements. It was developed to promote regular fermentation and the production of quality wine with any strain of yeast under varying fermentation conditions chosen by the winemaker. It improves the survival rate of cells at inoculation and consequently the dominance of the selected strain.

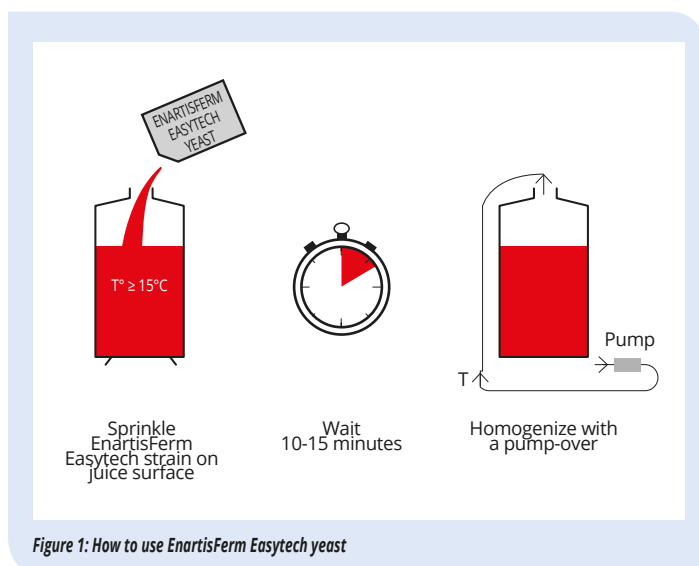


Figure 1: How to use EnartisFerm Easytech yeast

NEW STRAIN FOR THIOL REVELATION

EnartisFerm Q4 is a *Saccharomyces cerevisiae* strain that has the rare characteristic of being homozygous for the complete version of the IRC7 gene. This gene encodes the synthesis of a particular betalyase that is very active in hydrolyzing the cysteine conjugates of 4-mercaptopentanone (4MMP) (Table 1). This distinctiveness gives the yeast the ability to reveal the green aromas associated with this specific thiol such as boxwood, tomato leaf and cat pee. EnartisFerm Q4 completes the Enartis portfolio of strains for thiolic white and rosé wines, namely: EnartisFerm Aroma White for the revelation of tropical fruit aromas, EnartisFerm Q Citrus for intensifying the zesty – citrus profile and EnartisFerm ES181 for complex wines by the expression of all thiol aromatic notes.

Table 1: Sauvignon Blanc fermented with different yeast strains. EnartisFerm Q4 promotes the expression of green and fresh aromas produced by 4MMP. The Odor Activity Value (OAV) is calculated by dividing the value of the concentration of the compound in the wine by the threshold of perception of the compound.

	Strain A	EnartisFerm Q4	Strain B	Strain C	Strain D	
3MH (OAV)	62	123	108	66	67	
3MHA (OAV)	193	211	375	228	137	
4MMP (OAV)	17	380	146	42	229	
TOTAL OAV	272	714	629	336	433	

ENARTISFERM VQ51: YEAST STRAIN FOR HIGH-QUALITY REDS

EnartisFerm VQ51 is a *Saccharomyces cerevisiae* yeast selected for high-end red wine production. Wines fermented with EnartisFerm VQ51 have a notable clean nose that highlights the varietal characters, enhanced by the synthesis of persistent fruity aromas. A good production of glycerol and mannoproteins gives fullness and balance to the palate. Thanks to its moderate fermentation kinetics, EnartisFerm VQ51

is suitable for long macerations aimed at obtaining well-structured wines. Good effect on extraction and color stability. Promotes the onset of malolactic fermentation.

PLANTIS AF-L, FINING PEA PROTEIN IN SOLUTION

As its powder equivalent Plantis AF, **Plantis AF-L** improves juice and wine clarity whilst producing a small volume of lees and increases wine resistance to oxidation by removing iron and catechins (Figure 2). The liquid form makes it suitable for the addition with dosing pumps.

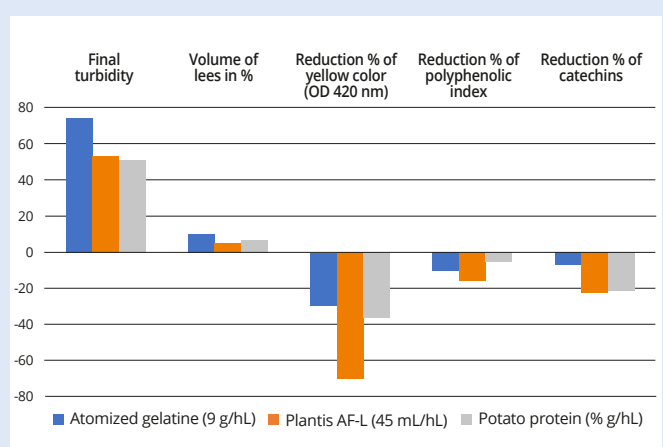


Figure 2: Effects of Plantis AF-L when used in white juice clarification (initial turbidity > 1000 NTU).

NEW ENZYME FOR THERMOVINIFICATION

EnartisZym T-Red Plus is a new enzyme developed for thermovinification and flash-détente application. All the main pectolytic and maceration activities are thermostable and active up to a temperature of 55°C. Its application:

- Improves juice clarification either by settling or by physical means such as filtration, centrifugation, flotation or decanter methods.
- Increases the filterability of the must and future wine.
- Lowers the risk of reduction and herbaceous notes.
- Produces wines with more intense and stable color, better structure and mouthfeel.

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