

EASYTECH SELECTION OF EASY-TO-USE FERMENTATION PRODUCTS

Easytech is a selection of yeasts and yeast nutrients that offer simpler preparation methods which make winery operations easier, as well as reduce resources needed to adequately prepare products, including equipment, energy, water and, most importantly, staff.

The Easytech selection of products, particularly the direct inoculation yeast, undergoes an additional strict quality control process that allows Enartis to certify the suitability of the product for the new preparation methods. The products in the Easytech range can be easily identified with the logo below:



WHAT DO WINEMAKERS SAY ABOUT ENARTISFERM WS?

"I love the fruity and clean aromas that EnartisFerm WS gives to the wine."

Heather Perkin, Associate Winemaker at Elk Cove Vineyards, OR

"In 2017, I used Enartis Ferm WS on our 2017 Zinfandel and 25% of our Cabernet Sauvignon to produce intense color, rich mouthfeel and balanced tannin structure and was very happy with the results."

Scott Shull, Winemaker at Raptor Ridge, CA

"I use WS on late harvest wines; it ferments up to 18% alcohol with no problem"

Ken Wright, Winemaker at Ken Wright Cellars, OR

"WS is reliable in all fermentations, even on the most difficult ones. It is a concentration of quality and efficiency in every aspect"

Matteo Corazzolla, at Cider Producer L.M. di Maria Lucia Melchiori & C., Italy

YEAST

The yeast strains included in the Easytech portfolio have been selected for their intrinsic characteristics, as well as for their production process, which makes them suitable for direct inoculation, without requiring rehydration to ensure their optimal fermentation performance. (Figure 1)

- **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. (Figure 2)
- **EnartisFerm Vintage Red** is a strain selected for producing red wines destined for medium to longterm 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.

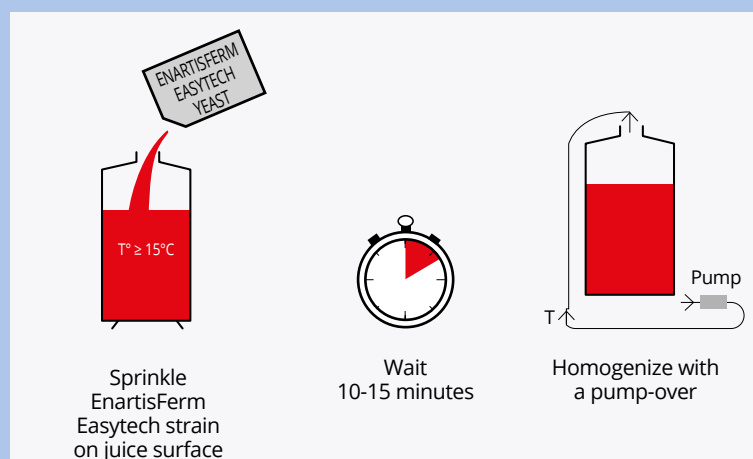


Figure 1: How to use EnartisFerm Easytech yeast

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- In addition to the previous and already known yeasts, we are launching a new yeast, **EnartisFerm Q ET**. This 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.

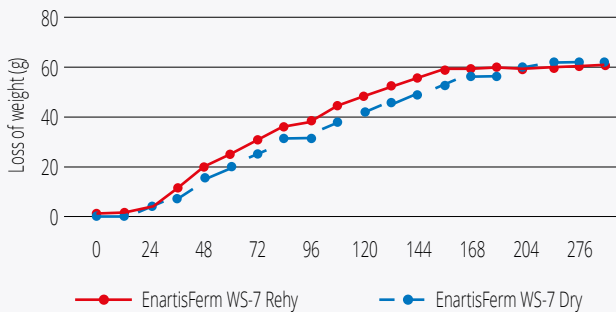


Figure 2: Direct inoculated EnartisFerm WS compared to classic rehydration

NUTRIENTS

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

- **Nutrifer 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.
- **Nutrifer 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.

enartis

Inspiring innovation.

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