



# ProRestart® 43



## ENCAPSULATED YEAST TO RESTART STUCK OR SLUGGISH FERMENTATION

### WHAT IS IT?

Yeast cells are encapsulated within alginate (natural polysaccharide extracted from seaweed) and are also acclimatized to alcohol or other harsh conditions. Most of our studies show that encapsulated yeasts conserve their ability to adapt to alcohol after drying more than active dry yeasts. Restarting a stuck or sluggish fermentation with active dried yeast also requires preparing a more time-intensive starter culture before being introduced into a stuck or sluggish fermentation.

### PRORESTART 43 ADVANTAGES:

- **Works quickly** due to its preconditioning and direct addition into a stuck or sluggish fermentation
- **Handles easily** compared to traditional restart methods.
- **Decreases spoilage risks related to microbiological contamination** (acetic or lactic bacteria, *Candida mycodermi* and *Brettanomyces*) due to its rapid fermentative activity and therefore helps avoid excessive SO<sub>2</sub> additions.
- **Decreases risks related to color oxidation and flavor loss** caused by sluggish fermentations.
- **Avoids blending** a stuck wine with other fermenting wines.
- **Preserves wine quality** due to rapid sugar consumption without volatile acidity increase or other spoilage problems.
- **Avoids addition of excess nutrients** for potential spoilage problems.

**ProRestart 43** is a recently developed product to be offered for resolving problems of stuck or sluggish fermentation **QUICKLY AND EASILY**. It is *Saccharomyces cerevisiae* yeast, **ACCLIMATIZED TO ALCOHOL** and immobilized in alginate beads which allows **DIRECT INOCULATION** into a stuck or sluggish fermentation.

### HOW DO I USE IT?

#### Dose:

75 g of beads per hL of stuck wine

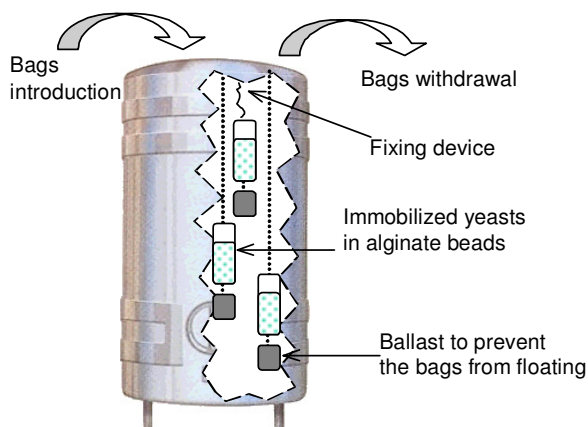
#### Rehydration:

- Remove the encapsulated yeast beads from the recommended 4±2°C (~39°F) storage temperature and allow it adjust to room temperature. This is to avoid thermal shock to the encapsulated yeasts.
  - Place the beads into the nylon bags before rehydrating. Distribute the beads evenly throughout the nylon bags to ensure good contact with the wine.
  - Previous to adding the ProRestart 43, add 40 g sugar/L into a volume of clean 37°C (98°F) water 5 times the weight of the beads. Once the sugar dissolves, add the beads.
- Note: The sugar solution does not get added to the must it is only necessary for helping the encapsulated yeast awaken.**
- Wait 4 - 5 hours before inoculation.
  - The temperature difference between the encapsulated yeast beads and the wine should be less than 10°C (18°F).

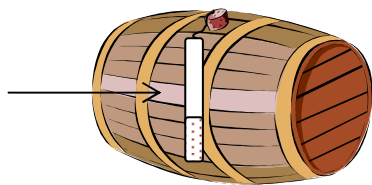
## Directions for use:

After rehydration, introduce the nylon bags containing the beads into the tank/barrel of stuck wine. If several bags are added to the same tank, they must be placed at different heights for better distribution. A weight (ballast) is to be hung beneath the bags to prevent them from floating. Bags should be gently shaken once a day to release accumulated CO<sub>2</sub> and the wine must be stirred or pumped-over three times a week without aeration. Leave the beads in the wine until the desired end of fermentation. In tank additions, each bag must not contain over 5 kg ProRestart 43. Treating 200 hL (5282 gal) requires 3 bags with 5 kg in each. In barrel additions, use 170 grams of yeast beads per bag. One kilo of yeast beads will treat approximately 6 barrels.

## USAGE DIAGRAM:



Immobilized yeasts  
in alginate beads



Distributed By:

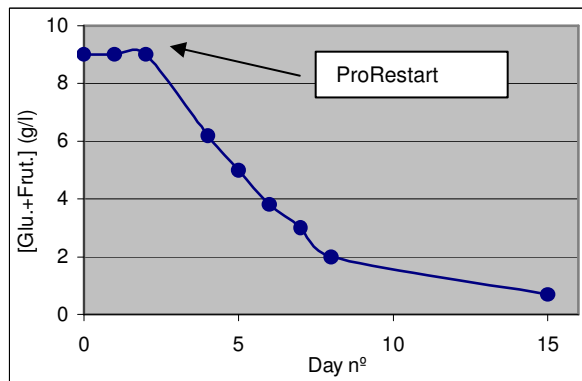


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## RESULTS FROM PRO-RESTART DV10 USED IN CELLAR CONDITIONS:

This wine below had been treated with traditional curative methods in order to re-start the stuck fermentations: addition of complex nutrients and inoculation of active dry yeasts acclimatized to alcohol. Those treatments were unsuccessful.

High alcohol case:



Evolution of residual sugars in a 2001 Syrah. pH 3.62, volatile acidity 0.39 g/l, total acidity 5.6 g/l, free SO<sub>2</sub> 10 mg/l, total SO<sub>2</sub> 26 mg/l, YAN 120mg/L, Ethanol 14.2%.

## PACKAGE AND STORAGE:

ProRestart 43 is available in 1 kg packages. **The product must be stored at 4±2°C (~39°F).** Once opened, it must be used as early as possible. Refrigeration is recommended to retain optimum activity. Unopened refrigerated ProRestart 43 retains activity for 12 months. The nylon mesh bags (tank and barrels) for product application, are supplied with the ProRestart 43.

## APPLICATION REQUIREMENTS:

Free SO<sub>2</sub> < 15mg/L

*A previous addition of Yeast hulls (25-30 g/hL) into the stuck wine may considerably improve the efficiency of ProRestart43 due to the absorption of toxins.*

*In clean tanks, free of spoilage organisms such as lactic acid bacteria, ProRestart 43 can be reused up to one time. **Please note that there is a HIGH risk of cross-contamination when ProRestart 43 is transferred one wine to another.***

The information is true and accurate to the best of our knowledge: however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.