

Rhône 4600

AROMATIC AND ELEGANT WHITES AND ROSÉS

APPLICATIONS

Rhône 4600 was selected by the Inter-Rhône's technical department from Viognier after a three year study of yeasts well suited for fermenting fruit forward, elegant white and rosé wines. High sugar and low nitrogen musts when fermented cool (13.5°C) with the Rhône 4600, have enhanced apricot and tropical fruit due to strong fatty acid ethyl esters production. Higher roundness with diminished bitterness also make the Rhône 4600 a good choice for Rhône white varieties and Chardonnay. Although the Rhône 4600 does not enhance the varietal character of Sauvignon blanc or Semillon, this yeast does bring fatness and balance along with light aromatic ester notes as a good blending component.

MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

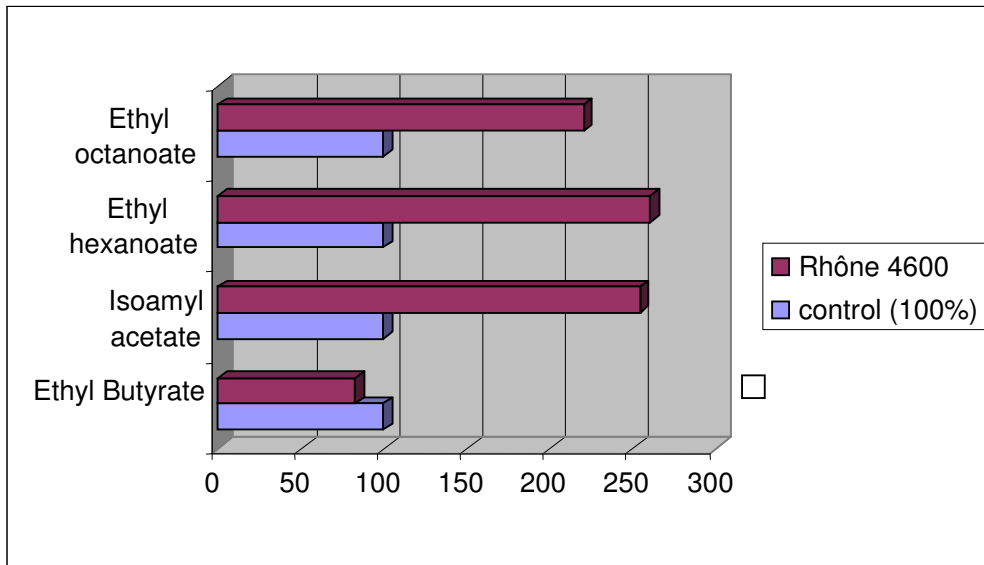
- *Saccharomyces cerevisiae var. cerevisiae*
- Alcohol tolerance to 15%
- Moderate fermentation rate
- Range of temperatures for fermentation: 13-22°C
- Low nitrogen demand
- Low production of "light" sulfur compounds and V.A.
- High production of fatty acid ethyl esters
- High polysaccharide production
- High glycerol production
- Low SO₂ production
- Retains higher total acidity

DOSAGE

Red winemaking:	25 to 40 g/hl
White & Rosé winemaking:	25 to 35 g/hL

Note: dosage range is based on the must sugar content and sanitary state of the grapes and winery.

WINERY TRIAL IN MARSANNE 2003



Note : Ethyl hexanoate (pineapple) from the Rhône 4600 was ten times higher than the perception level in wine.

Ethyl octanoate (apricot) from the Rhône 4600 was double the perception level in wine.

At low temperature: isoamyl acetate) from the Rhône 4600 was three times the perception level in wine

HOW TO USE

Rehydrate Rhône 4600 in 10 times its weight of water at 40°C. If using GoFerm or Fortiferm, prepare GoFerm or Fortiferm suspension in 20 times its weight of water at 42 °C prior to adding the active dried yeast. Let stand for at least 20 minutes then gently stir occasionally to break up any clumps. Add to the must.

- THE TOTAL REHYDRATION DURATION SHOULD NEVER EXCEED 45 MINUTES
- AVOID COLD SHOCKING THE YEAST. THE TEMPERATURE DROP BETWEEN THE MUST TO BE INOCULATED AND THE REHYDRATION MEDIUM SHOULD NEVER BE >10°C (if any doubt, please contact your supplier or Lallemand)
- IT IS ESSENTIAL TO REHYDRATE THE YEAST IN A CLEAN CONTAINER.
- INITIAL REHYDRATION IN MUST IS NOT ADVISABLE.

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