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ZYMAFLORE F15

Saccharomyces cerevisiae

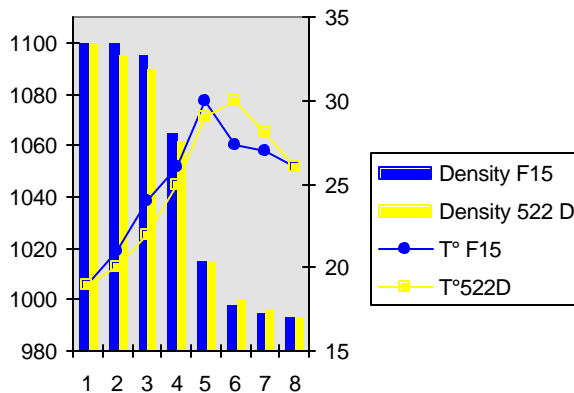
ORIGIN

Zymaflore F15 was isolated by the University of Bordeaux. It was selected specifically for its ability to produce round, aromatic and structured red wines. Particularly notable, is this strain's ability to produce high levels of glycerol. It is well suited for use on grapes coming from young vines, or in wines that lack phenolic structure.

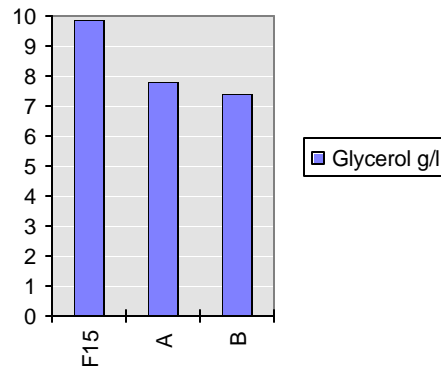
CHARACTERISTICS

F15 is a moderate speed fermenter with good implantation in the must. It can tolerate high temperatures and heat shock. F15 has been known to ferment up to 14.5% alcohol and produces low levels of volatile acidity. The strain however is best noted for its high glycerol production.

Kinetic of fermentation



Production of glycérol



USAGE

F15 is also characterised by its ability to enhance varietal characteristics of the grape and reveal aromas. Recommended for Merlot, Pinot Noir, Syrah, Zinfandel Grenache and Barbera.

DOSAGE

10 – 20g/hl (1 – 2lbs/1000 gallons). Rehydrate the active dried F15 strain by dissolving in 5 – 10 times its weight in clean 40°C(104°F) water. Lightly stir and allow suspension to stand for 15 – 20 minutes, then stir again. In order to help the yeast slurry temperature to prevent temperature shock (no more than 5° difference between yeast solution and must), slowly mix an equal amount of juice to be fermented, with the rehydrated yeast slurry. Add this mixture to the tank.

The information herein 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.