

## ZYMAFLORE RX60

*Saccharomyces cerevisiae*

### ORIGIN

New yeast especially selected for the production of fruit forward wines such as Syrah and other Rhone varieties. This strain develops a high aroma intensity allowing the RX 60 strain to be used for wines that are targeted for quick release and consumption (Premium to Super Premium segments). Zymaflore RX60 demonstrates robust fermentation rates and production/expression of aromas and excellent mouth-feel characteristics.

### SENSORY CHARACTERISTICS

Favors the expression of the varietal aromas (exotic fruits)  
 Ester production (red fruit-like flavors)  
 Low production of H<sub>2</sub>S/ VA

### FERMENTATION CHARACTERISTICS

High alcohol tolerance: up to 15.0 % vol.  
 Medium lag phase (allows a better monitoring of cold soaking)  
 Open range of temperature of fermentation: (68–90 °F)

### USAGE

Due to the excellent production/expression of aromas, ZYMAFLORE RX60 is suitable for the vinification of Syrah and fruit forward wines for quick release and consumption with a high aroma intensity. After fermentation the wines are fruity with a balanced mouthfeel (round and silky) and exhibiting an intense color.

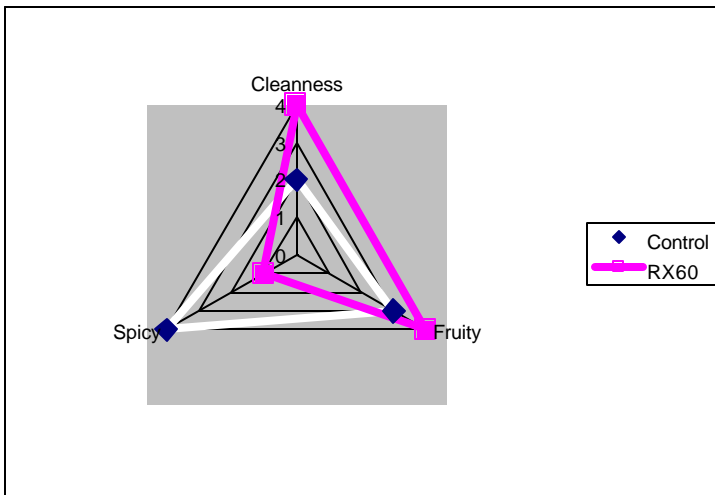


Table 1 : Aroma profile of Syrah wine made with RX60

### TRIAL CONDITIONS:

Syrah (South West Australia).  
 Fermentation 24°C during 7 days.  
 Control of implantation of the yeast : positive.  
 Blind tasting with a panel of 20 wine experts : finished wine after MLF.

### DOSAGE

20g/hl (2lbs/1000 gallons).