LALVIN

CY-3079

SACCHAROMYCES CEREVISIAE

TECHNICAL INFORMATION

LALLEMAND

1. ORIGIN

- A selection made by the Bureau Interprofessional des Vins de Bourgogne (B.I.V.B.) from yeast strains collected from Chardonnay fermentations in the Burgundy Region during the 1990 and 1991 vintages.

2. MICROBIOLOGICAL PROPERTIES

- Classified as Saccharomyces cerevisiae.
- Killer activity; CY-3079 is a neutral strain and not sensitive to the K2 toxin.
- Lag time short with implantation verified by PCR indicating above 80 percent of the CY-3079 strain. Implantation improves with increasing inoculum densities and juice low in wild yeast.
- Optimum fermentation temperature 15 to 25^0 C.
- CY-3079 ferments at an intermediate rate to dryness with alcohol resistance to about 14%(V:V).
- Volatile acid accumulation is low as is hydrogen sulphide. Musts containing low concentrations of amino acids require addition of Di-ammonium phosphate or Fermaid K.

3. PHYSICAL PROPERTIES

- Low foaming.
- Good sedimentation and responds well to conservation on lees.

4. APPLICATION

- Tank or barrel fermentation with extended lees contact.
- Recommended for production of Chardonnay wines for maturation and as a component in blends with wines made with yeast strains ICVD47, ICVD254, QA23 or M2.
- CY-3079 respects the varietal aroma of the grape while the contribution by the yeast strain has been described as having components of fresh butter, toasted bread, honey, hazel-nut, vanilla and almond. Soil type and grapes from cool and hot climates influences the aromas observed.

5. USAGE

- Use 25g active dried yeast in 100 litres of juice.
- Rehydrate yeast in 5 times its weight in clean water, initially at 40°C.
- Stir and allow to stand for 15 minutes.
- Mix the rehydrated yeast with juice to be fermented to adjust temperature to 15 to 20°C.
- It is recommended that white grape juice be inoculated at no lower than 15°C.
- When fermentation begins, then use temperature control to maintain required rate of fermentation.