

LALVIN

EC 1118

SACCHAROMYCES CEREVISIAE VAR. BAYANUS

TECHNICAL INFORMATION

1. ORIGIN

- A strain selected in the Champagne region for its excellent properties in producing base wine for Champagne as well as in-bottle fermentation.

2. MICROBIOLOGICAL PROPERTIES

- Classified as *Saccharomyces cerevisiae* var. *bayanus*.
- Optimum temperature range 8-30°C.
- Killer active.

3. PHYSICAL PROPERTIES

- Very low foaming strain.
- Compact lees leaving a bright wine.

4. OENOLOGICAL PROPERTIES

- Alcoholic fermentation to 16% (V/V).
- Osmotolerant and alcohol tolerant giving a vigorous fermentation requiring cooling at higher fermentation temperatures.
- Production of SO₂ binding compounds and Hydrogen Sulphide is low.
- Acetic Acid formation 0.2-0.3 g/l during fermentation.
- Very little sensory contribution by the yeast to the wine.
- Useful in starting stuck fermentations.
- Some fermentation conditions with EC1118 will result in metabolism of L-malic acid increasing the concentration of ethanol in wine.

5. APPLICATION

- Used extensively in the United States, Australia, New Zealand and South Africa for both red and white wines, but now being replaced by Lalvin DV10.
- Used in production of sparkling wines.
- EC1118 is a yeast which will often ensure completion of fermentation even when mishandled in the winery.

6. USAGE

- Use 25g active dried yeast in 100 litres of juice. This amount of yeast will supply a minimum of 5×10^6 viable yeast per ml which will ensure a⁶shortlag time, dominance of the fermentation over wild yeast and result in fermentation to dryness.
- Rehydrate yeast in suspension 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.
- For red musts it is recommended that half the total dried yeast required in the ferment be rehydrated and added to the fermenter just prior to crushing. The remaining yeast should be rehydrated and added during crushing. This will ensure dominance of the ferment by the active dry yeast.

LALLEMAND