



ACTIVE DRY YEAST

NEW

SafOEno™ SH 12

TO REVEAL INTENSE
AND HARMONIOUS THIOLS



KEY ELEMENTS

This active dry yeast has been specifically selected to reveal the aromatic potential of thiol varieties at their best by **promoting the release of fruity and green thiol compounds**. Its complexity is strengthened by a **predominant production of ethyl esters** and its crispness brings a **nice balance and aromatic persistence in mouth**. We heartily recommend the use of SafOEno™ SH 12 for fresh fruity white and rosé wines, rich and complex in thiols.

Ingredients: yeast (*Saccharomyces cerevisiae*), emulsifier (sorbitan monostearate).





Its properties

1- OFFERS NICE FERMENTATION ABILITIES

- Short lag phase, regular kinetics
- Wide fermentation temperature spectrum: 10-30 °C (50-86°F)
Temperature > 18°C (64°F) at fermentation start is recommended for thiol release.
- Recommended maximum alcohol: 14.5% vol./vol.
- Low nitrogen requirements: ratio $\frac{\text{YAN (mg/L)}}{\text{Sugars (g/L)}} > 0.7$

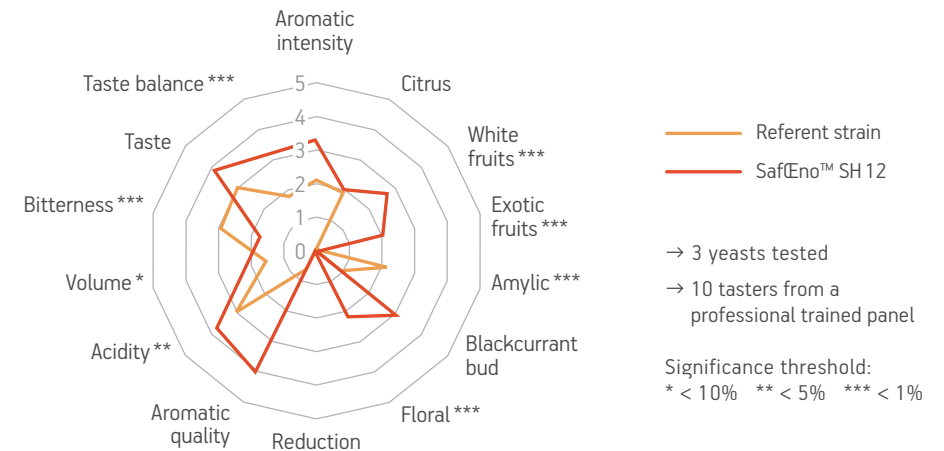
In case of strong nitrogen deficiency, only an organic nutrient supply at yeast inoculation is recommended to facilitate uptake of thiol precursors.

2- VERY INTERESTING ON A METABOLIC PLAN

- High total acidity maintenance
- Low H₂S and medium-low SO₂ production
- High thiol release, particularly 4MMP
- Medium-high ethyl esters production

Origin: SafEno™ SH 12 comes from a selection program carried out in partnership with IFV (Institut Français de la Vigne et du Vin) mainly oriented towards revealing thiol's aromatic compounds.

Lesaffre applies its expertise and continuously improves its yeast production process in order to generate exceptional quality dry yeasts able to adapt to a wide range of uses, including low temperature redryhation and absence of rehydration, without affecting their viability, kinetic and/or analytical profile. Winemakers can choose the usage conditions that best fit their needs, e.g., with or without redryhation.

**ORGANOLEPTIC PROFILE**

Trial: Loire Valley – Sauvignon Blanc, 13.7% v/v, pH 3.1, Ratio YAN/S¹ adjusted to 0.83.

¹ YAN: Yeast Available Nitrogen (mg/L) / S: Sugars (g/L)

WE RECOMMEND IT...**FOR FRUITY WHITE AND ROSÉ WINES, RICH AND COMPLEX IN THIOLS**

Thanks to its specific enzymatic pool, SafEno™ SH 12 allows a **high thiol release, particularly of the 4-Mercapto-4-MethylPentan-2-one/4MMP** (boxwood, blackcurrant bud) balanced by the 3-MercaptoHexanol/3MH (grapefruit) and its limited conversion into 3-MercaptoHexyl Acetate/3MHA (passion fruit). **It harmoniously reveals the aromatic potential of thiol type cultivars** (Sauvignon

Blanc, Colombard, Gros and Petit Manseng, Syrah, Grenache, etc...) **by bringing citrus and tropical fruit notes** to wines. This aromatic balance is supported by high ethyl esters production, which **strengthens complex fruity notes** (particularly red fruits on rosés and white fruits on whites) which are not masked by amylic flavors.

Its ability to maintain total acidity **allows combining freshness and aromatic persistence**, thus offering a **well-balanced mouthfeel towards fresh fruits**.

HOW TO USE IT

DIRECT INOCULATION

- Pour the yeast on the surface of **at least 10 times their weight of must** (this may be done directly on the top of the tank or during tank filling after settling for whites and rosés).
- Gently stir to avoid or break clumps.
- **Immediately transfer into the tank by pumping over with aeration** (or homogenize tank volume).



WITH PRIOR REHYDRATION

- Pour the yeast on the surface of **10 times their weight of tap water at room temperature**.
- Gently stir to avoid or break clumps.
- **Wait for 20 minutes and transfer into the tank by pumping over with aeration**.

DO S A G E Still white and rosé wines: 20g/hl



GUARANTEE

The high rate of dry matter of our yeasts assures optimum storage in its original packaging at a temperature no higher than 20°C (for up to 3 years) and 10°C for an extended storage (for up to 4 years).

Fermentis® guarantees **the product complies with the International Oenological Codex** until its Best Before End Date in the storage conditions mentioned above.

Each Fermentis® yeast is developed under a specific production scheme and benefits from the know-how of the Lesaffre group, a world leader in yeast manufacturing. This guarantees the highest microbiological purity and maximum fermentation activity.

The data contained in this document are the exact transcription of our knowledge of the product at the mentioned date. They are the exclusive property of Fermentis®-Division of S.I.Lesaffre. It is the user's responsibility to make sure that the usage of this particular product complies with the legislation.

For more information, please contact us by phone +33 (0)3 20 81 62 75 or e-mail to fermentis@lesaffre.com

