

 The ideal strain for aromatic white and rosé wines



SafCEno™ CK S102

INGREDIENTS

Yeast (*Saccharomyces cerevisiae**), Emulsifier: E491 (sorbitan monostearate)

ORIGIN

SafCEno™ CK S102 was selected in the **Val de Loire region on Sauvignon Blanc**, for its ability to intensify aromatic profiles of white wines in difficult winemaking conditions.

OENOLOGICAL CHARACTERISTICS

Fermentation abilities

- Excellent settlement strength thanks to its Killer phenotype
- Short lag phase & rapid fermentation (in 10 days at 15°C)
- **Fermentation from 8°C**
- **Complete fermentation even on very clarified musts (<50 NTU)**
- Alcoholic strength: 14.5% vol./vol.
- **Strong nitrogen requirement** : In a must where available nitrogen is between 150 and 180 mg/L, this strain requires a minimum of 2 nitrogenous inputs (20 g/hl of DAP + 20 g/hl of Springferm® at yeast inoculation and 20g/hl of DAP or Springferm® between third and mid-fermentation) to avoid any risk of organoleptic deviations (sulfur notes)

Metabolic Characteristics

- Sugar / alcohol yield: 16,3 g/L for 1% vol./vol.
- Low production of volatile acidity (less than 0.24g/L)
- **High volatile thiols release abilities**
- High ester production
 - at 10-12°C : production of **tropical aromas like mango & pineapple**
 - at 16-18°C : production of **citrus aromas like grapefruit.**
- **SafCEno™ CK S102** is not recommended for grapes that have been recently treated with copper-sulfate due to its tendency to produce SO₂ when sulfur residues are present in the must.

SUGGESTIONS OF USE

▪ Contributes to the organoleptic profile of aromatic cultivars

SafCEno™ CK S102 encourages the expression of fruity thiols of aromatic cultivars like **Sauvignon Blanc, Gros and Petit Mangeng**. This advantage also makes it a yeast of choice to produce varietal rosés with a great aromatic finesse from cultivars like **Cabernet Sauvignon** or **Merlot**. It reinforces the aromatic potential of terpenic cultivars like **Muscat, Gewürztraminer** and **Riesling**.

▪ Promotion of neutral varieties

Thank's to its high ester production, **SafCEno™ CK S102** is an ideal choice to value neutral grape varieties to obtain white and fruity rosés wines with different aroma profiles depending on the fermentation temperature. On **Ugni Blanc, Chardonnay...** **SafCEno™ CK S102** enables the production of wine with an important aromatic strength and great freshness. **It is the ideal strain for Vinho Verde type wines.**

SafCEno™ CK S102 gives optimal results when it is associated to **Springarom®**, an inactivated yeast rich in antioxidant substances.

* According to « The Yeasts, A Taxonomic Study » 5th edition, C.P. Kurtzman, J.W. Fell and T. Boekhout, 2011.

The obvious choice for beverage fermentation    



USAGE



Lesaffre know-how and continuous yeast production process improvement lead to obtain an **exceptional quality of dry yeasts able to resist to a very wide range of use, cold or no rehydration included, without affecting their viability, kinetic and/or analytical profile.**

Winemakers can choose usage conditions that fit the best their needs, i.e.:

Direct inoculation:

- Pour the yeast on the surface of **at least 10 times their weight of must** (possibly 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 via a 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 via a pumping over with aeration.**

DOSAGE

Still wines: 20 g/hl

Fermentation restart: 30 to 40 g/hl

PACKAGING

Carton of 20 vacuum-packed sachets of 500g each (Full box net weight: 10 kg)

Carton of 1 vacuum-packed box of 10 Kg (Full box net weight: 10 kg)

GUARANTEE

The high rate of dry matter of our yeasts assures an optimum storage in its original packaging at a temperature not higher than 20°C (during 3 years) and 10°C for an extended storage (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, world leader in yeast manufacturing. This guarantees the highest microbiological purity and maximum fermentation activity.

The data contained in this technical sheet 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 of the user responsibility to make sure that the usage of this particular product complies with the legislation.