

# Fermicru®

## 4F9

Wine Yeast  
*Saccharomyces cerevisiae*

In-Line Ready

Another advanced winemaking solution by Oenobrand & Silverson



**Yeast for producing aromatic white wines,  
particularly suited to ageing on lees**

### Origin

Strain n° 4F9 isolated and selected in the region of Nantes (France) by the Centre Technique Interprofessionnel de la Vigne et du Vin (ITV France).

### Application

Fermicru® 4F9 allows the winemaker to obtain aromatic whites and rosé wines. This strain is particularly recommended for ageing on lees.

Fermicru® 4F9 favours the production of fine, perfectly balanced (round and full) wines with characteristic fruity and floral aromas. This strain gives great results on several varieties including Chenin, Chardonnay, Sauvignon,...

### Wine making qualities

- **Fermentation kinetics**
  - Short lag phase.
  - Fast and steady fermentation.
- **Sugar/alcohol yield**
  - 16,3 g sugar for 1 % alcohol.
- **Technical characteristics**
  - Optimum temperature range: 15 to 25 °C, (59 to 77 °F).
  - Alcohol tolerance: 15.5 % vol.
  - Resistance to free SO<sub>2</sub> : 50 mg/l.
  - Average production of foam.
- **Metabolic characteristics**
  - Low volatile acidity production, generally less than 0,15 g/l.
  - Average glycerol production, generally 5 to 7 g/l.
  - Average acetaldehyde production.
  - Does not produce any SO<sub>2</sub>.
  - Very low H<sub>2</sub>S production.
- **Increases the thiol type varietal aromas (3-mercapto-1-hexanol and its acetate ester) concentration from grape precursors.**
- **Releases important quantities of manoproteins. Allows the production of full wines with great mouthfeel.**
- **The use of an adapted yeast nutrient may allow to reach alcohol levels higher than 15.5 %.**
- **Phenotype: killer.**

### Dosage

Fermicru® 4F9 contains 10 billion active dried yeast cells per gram. Recommended dose: 30 g/hl (≈ 2 lbs/M).

### Fermentation management

#### ■ Daily check

Monitor specific gravity or Brix daily to ensure a healthy progression of fermentation.

#### ■ Temperature monitoring

It is of most importance to adhere to the temperature limits.

#### ■ At mid fermentation

(16 to 14 Brix - 1060 to 1040 specific gravity)

Pumping over with air will provide the yeast with vital oxygen and prevent fermentation problems. At this stage oxygen doesn't affect wine aroma and there is no risk of oxidation. The addition of MAXAFERM® a fermentation bio-regulator, combining inactivated yeast, thiamin and ammonium salts, will provide the yeast with nutrients and allow to complete fermentation.



### Packaging

Fermicru® 4F9 is vacuum-packed in 10 Kg sachets. It must be stored in a cool (5 - 15 °C, 41 - 59 °F) dry place, sealed in its original packaging.

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Levaduras Wine Yeast

Patent pending

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