



Liquid wine yeasts Wyeast



Activator

Pure pitchable yeast

The Activator has a minimum of 50 billions cells of pure, ready to- pitch yeast, plus an internal nutrient packet. This package (125ml) is designed to inoculate up to 5 gallons (19 l) of juice or must.

The Smack-pack system allows yeast metabolism to begin, providing proof of healthy yeast ready for inoculation of must or juice. This package does not need to be fully swollen before use.

Instructions:

- to activate, move inner packet to upper corner, place this area in palm of one hand and firmly smack package with the other hand to break inner nutrient packet
- shake the package well to release the nutrients
- allow package to incubate and swell for three hours or more at 70-75°F (21-24°C) or immediately direct pitch into must or juice
- use sanitizing solution to sanitize the package before opening
- shake well, open and pour Activator into five gallons (19 l) of well-aerated or oxygenated juice or must at 70-75°F (21-24°C). Maintain temperature until fermentation is evident: CO₂ bubble formation, bubbling airlock or foaming on top of juice or must

4021 Dry White/Sparkling

Used in many white wine fermentations, and also some red wines. Also used for secondary fermentation of barley wine. Ferments crisp and dry, ideal for base wines in champagne making. Low foaming, excellent barrel fermentation and good flocculating characteristics. Dry White Wines, Spumante, Sauvignon Blanc, Semillon, Pinot Blanc, Gewürztraminer.

4028 Red

Ideal for red or white wines, which mature rapidly with Beaujolais type fruitiness, and for bigger reds requiring aging. Low foaming, low sulfur production over a broad temperature range. Cabernet, Red varietals, Gamay Beaujolais, Zinfandel, Rhone, Burgundy and Pinot Noir.

4134 Saké

Sake yeast used in conjunction with Koji for making a wide variety of Asian rice based beverages. Full bodied profile with true Sake character. Sake, Nigori, Dai Gingo, Fruit, Plum Wine and Rice Beer.

4184 Sweet Mead

One of two strains for sweet mead making. Leaves 2-3% residual sugar in most mead's. Rich, fruity profile complements fruit-mead fermentation. Use additional nutrients for mead making. Ciders, Cysers, Fruit wines, Ginger ale, Cherry, Raspberry and Peach.

4242 Fruity White

Produces extremely fruity profile, high ester formation, breadly, vanilla notes. Allows fruit character to dominate aroma and flavour profile. Finishes slightly sweet and soft. Fruity white wines, Chardonnay, Chablis, Ciders, Gewurtztraminer, Chenin Blanc, Pinot Gris.

4244 Italian Red

Rich, very big, bold, well rounded profile. Nice soft fruit character with dry crisp finish. Excellent choice for most Italian grape varieties. Barolo, Barbera, Barbaresco, Nebbiolo, Chianti, Valpolicella, Sangiovese.

4267 Summation Red

Produces distinctive intense berry graham cracker nose, jammy, rich, very smooth complex profile, slightly vinous. Well suited for higher sugar content musts. French Cabernet, Pinot Noir, Merlot, Petit Syrah, Rioja, Valdepenas.

4347 Extreme Fermentation

A very good choice for alcohol tolerance and stuck fermentations. Produces a very clean dry profile, low ester and other volatile aromatics. 21% alcohol tolerance. Cordials, Grappa, Barley Wine, Eau de Vie and Single Malts.

4632 Dry Mead

Best choice for dry mead. Used in many award-winning meads.

Low foaming with little or no sulfur production. Use additional nutrients for mead making. Mead, Fruit Mead, Herbal Mead, Dry Ciders, Cysers.

4766 Cider

Crisp dry fermenting yeast with big, fruity finish. Creates a nice balance for all types of apples, pears and other fruit or fermentables. Allows fruit character to dominate the profile.

4767 Dry/Fortified

Mild toast and vanilla nose. Mild fruit profile with balanced depth and complexity. Very dry finish. Dry red and white wines, add brandy for classic ports. Used for big red wines and high sugar musts.

4783 Sweet White

Produces distinct Riesling character. Rich flavour, creamy, fruity profile with nice dry finish and a hint of Riesling sweetness in the aftertaste. Rhine Wines, Fruity Ciders, Riesling, Ice Wine.



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4946 Bold red/High Alc

Dominating, strong fermentation characteristics. Alcohol tolerant to 18% (v/v). Ideal for Zinfandel, pinot Noir, Syrah or any high sugar must. Good choice for restarting stuck fermentations.

Malo-lactic culture

4007 Malo-lactic Blend (*Leuconostoc oenos*)

Fresh liquid cultures of *L. oenos* ER1A and EY2D provide rapid and complete malic acid to lactic acid reduction to balance and soften wines. ER1A and EY2D perform well in conditions of low pH and cool cellaring. Typical conditions of high wine acidity can be improved by reducing the harsh, sharp malic acid in the wine to the softer and smoother lactic acid. Other flavour improvements including vanilla and buttery notes can be anticipated.

Natural occurring malic acid bacteria on fruit may be of inferior quality or quantity to complete malo-lactic fermentation.

Vintner's Choice™ malo-lactic cultures are suitable of pH 2.9 or greater and cellar temperatures as low as 55°F (13°C). The volume of this package (125ml) is designed to inoculate 5 gallons (19 l) of wine that has completed or nearly completed alcoholic fermentation. Free SO₂ levels should be less than 15 ppm.

Instructions:

- use a sanitizing solution to sanitize package before opening
- shake well and cut open package
- pour into five gallons (19 l) of wine
- maintain fermentation or cellaring temperature between 55-75°F (13-24°C)
- malo-lactic fermentation is generally complete within 1-3 months

Revision: 2

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