



P2Y3-2

PRODUCT INFORMATION AND SPECIFICATIONS

Description.

Good for white wine fermentations. Excellent for barrel-fermented Chardonnay. Also for fruit and aromatic expression of fresh fruit wines. Soft mouth feel characteristics. P2Y3 also excels at focusing the fruit either alone or as part of a blend.

Specifications:

- For Chardonnay, Sauvignon blanc, Chenin blanc, Colombard & Semillon
- Temp. Range: 15-32°C
- Fast fermenter
- Alcohol tolerance: 16%
- Low nitrogen requirements
- Low foam formation
- Eliminates H₂S in fermentation
- Low EC production
- Active competitive factor
- Gluten free, no wheat binders
- Non-GMO and lactose free
- Kosher (OU & KSA)
- Organic (USDA & EU)

Species: *Saccharomyces cerevisiae bayanus*

Viability/Living cells: > 0.5 - 3 x 10¹⁰ cells/gram

Package sizes: 500g and 10kg vacuum packed foil sachets.

Storage conditions: Store cool and dry at 39 - 45°F (4 - 7 °C). . **Do not freeze!**

Inoculation Rate: 1.0-1.5kg (2.2-3.3lbs)/1000 gallons (25 to 40g/hl)

Note: inoculation range is based on the juice sugar content and condition of grapes.

Inoculation guidelines:

- Pour 1 volume of yeast into ~5 volumes of a 3:1 clean, chlorine-free water to juice mixture at 95 - 104°F (35 - 40°C)
- Gently tap yeast into water-juice mix and allow 15 minutes for hydration
- Add 1 volume of juice to the yeast-water-juice slurry and allow to sit for 15 minutes
- Add 1 additional volume of juice to yeast-water-juice slurry and allow to sit for 15 minutes
- Pitch and gently fold into must or juice. The temperature difference between the warm yeast starter and the cool juice should not exceed 15°F (8 °C).
- Directly adding active dry yeast to the juice tank is not advisable

Quality Guarantee:

Phytterra Yeast guarantees the quality of its products sold in their original packaging, used in conformity with the expiration date and the storage conditions noted above.

The information is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.

For More Information: Please visit us at www.phytterra.com or call 707-258-8333

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