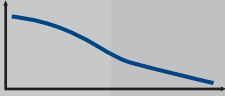



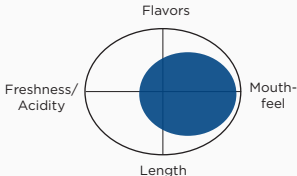

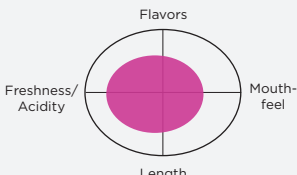

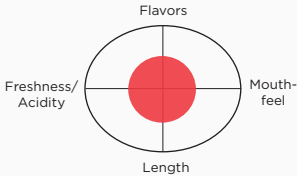

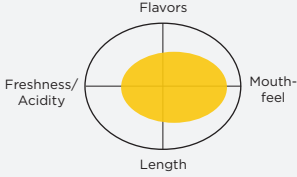


Viniflora® - specialty yeasts for winemakers

Sequential inoculation emulates successful 'wild ferments'

First part of AF *	Second part of AF	Product	Features	Technical consequences	Suggested applications	Summary
Non Saccharomyces yeasts						
			<ul style="list-style-type: none"> • Slow to very slow fermenter • High Osmotic resistance • Strong competitors • Flavour intensity and complexity 	<ul style="list-style-type: none"> • Perfect means to avoid excess of speed when initiating AF • Little to no volatile acidity produced during fermentation • Natural bio-protection against wild yeasts, bacteria or molds at recommended dosage • Natural producers of medium chain fatty esters giving the distinct 'wild ferment touch' 		
✓ Direct inoculation		FrootZen™ 10 x 1Kg 	<ul style="list-style-type: none"> • <i>Pichia kluyveri</i> yeast strain • Produces high levels of volatile thiols • Direct inoculation, frozen product 	<ul style="list-style-type: none"> • Maximise "flavour precursor" extraction • Reduces astringency, softens mouthfeel • No rehydration needed, saves time 	<ul style="list-style-type: none"> • Perfect for white, rosé, light red wines • Chardonnay (fruity style) • Sauvignon blanc • Pinot Gris, Riesling 	
✓		PRELUDE™ 20x500g box 	<ul style="list-style-type: none"> • <i>Torulasporea delbrueckii</i> yeast strain • Produces mannoproteins and polysaccharides • Specific notes of caramel/pastries 	<ul style="list-style-type: none"> • Ideal during cold soak/ pre-fermentation maceration • Rounder mouthfeel • Perfect with reds/whites fermented or aged in oak (chips or barrels) 	<ul style="list-style-type: none"> • Pinot Noir • Merlot, Grenache Noir • Gastronomique rosé • Barrel matured white wines 	
✓		CONCERTO™ 20x500g box 	<ul style="list-style-type: none"> • <i>Kluyveromyces thermotolerans</i> yeast strain • Lactic acid production • Specific black fruit flavours 	<ul style="list-style-type: none"> • Ideal for wines from Mediterranean/ warm climates • Natural acidification, smoother mouthfeel 	<ul style="list-style-type: none"> • Cabernet-Sauvignon • Shiraz, Grenache, Mourvedre, • Tempranillo, Sangiovese, Primitivo/Zinfandel 	
Saccharomyces yeasts						
✓	✓	MERIT™ 20x500g box 	<ul style="list-style-type: none"> • <i>Saccharomyces cerevisiae</i> yeast strain • Resistance to high alcohol levels (up to 16% v/v) • Red and black fruit flavours 	<ul style="list-style-type: none"> • Brings consistency to AF • Perfect for mediterranean red wines and secondary fermentation 	<ul style="list-style-type: none"> • Cabernet-Sauvignon • Grenache, Merlot, Shiraz • Sparkling wines - classic method 	
Blend of Saccharomyces and non Saccharomyces yeasts						
✓	✓	MELODY™ 20x500g box 	<ul style="list-style-type: none"> • Ready to use blend of <i>S. cerevisiae</i>, <i>T. delbrueckii</i>, <i>K. thermotolerans</i> • Mouthfeel, balance, complexity • Resistance to high alcohol levels 	<ul style="list-style-type: none"> • Helps winemakers to save time • Perfect with whites fermented or aged in oak (chips or barrels) • <i>S. cerevisiae</i> will complete the fermentation 	<ul style="list-style-type: none"> • Chardonnay • Pinot Noir, Merlot 	

* Alcoholic Fermentation