



# SAINT GEORGES S 101

**Oenological Active Dry Yeast**  
**Saccharomyces cerevisiae cerevisiae**

*Specific yeast for primeur type red wines and young fruity red wines*  
**SAINT GEORGES S 101 is an aromatic yeast respecting**  
*the aromas of the varieties.*

## **1. ORIGIN:**

Beaujolais area (France), reference S-101 selected by SPRINGER laboratories.

## **2. PROPERTIES:**

- Good alcoholic yield: 16.5 g/l for 1 % alcohol by volume
- Alcohol tolerance : 12,5 to 13% alc/vol
- Low H<sub>2</sub>S and SO<sub>2</sub> productions
- Low production of volatile acidity
- Low production of higher alcohols
- Low froth and foam production
- **Glycerol producer (5g/l)**
- Fermentation temperature : from 10°C
- **Rapid autolysis at the end of alcoholic fermentation, provides the necessary growth factors for the malolactic fermentation.**

## **3. APPLICATIONS:**

**For primeur and fruity young red wines:**

- SAINT GEORGES S 101 is well known for the fruity, floral bouquet wines it produces (e.g. Gamay, Merlot, Shiraz...).
- This strain is recommended for cold soak and carbonic fermentations.



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#### **4. METHOD OF USE:**

This strain should be rehydrated in ten times its weight of sugared water or in a mixture of one-third must and two-thirds water. The mixture temperature should be 30/35°C. The rehydration time should be between 20 to 25 minutes. Then adjust the temperature by adding must to be inoculated every 5 to 10 minutes to the culture media in order to lower the temperature. The difference of temperature between the rehydrated yeast and the tank should not exceed 15°C, optimum being 5°C.

This mixture can be added directly in the fermentation tank with uniform mixing.

#### **5. DOSAGES:**

Red wines: 100 - 200 ppm

#### **6. MICROBIOLOGICAL ANALYSIS:**

Contains:

- no more than 10 wild yeast per million yeast cells available,
- no more than 10 bacteria per million yeast cells available,
- no salmonella in 25 grams of product.

#### **7. PACKAGING:**

- Cartons of 20 vacuum-packed poly/alu, sachets 500 g each
- Cartons of 1 vacuum-packed poly/alu bag, 10 kg each.

#### **8. SHELF-LIFE:**

If storing **Springer Oenologie** in its original packing, we suggest storage at temperatures not exceeding 25°C. For longer periods, store below 10°C.