

# Your Guide for the Right Use of SIHA Active Dry Yeasts

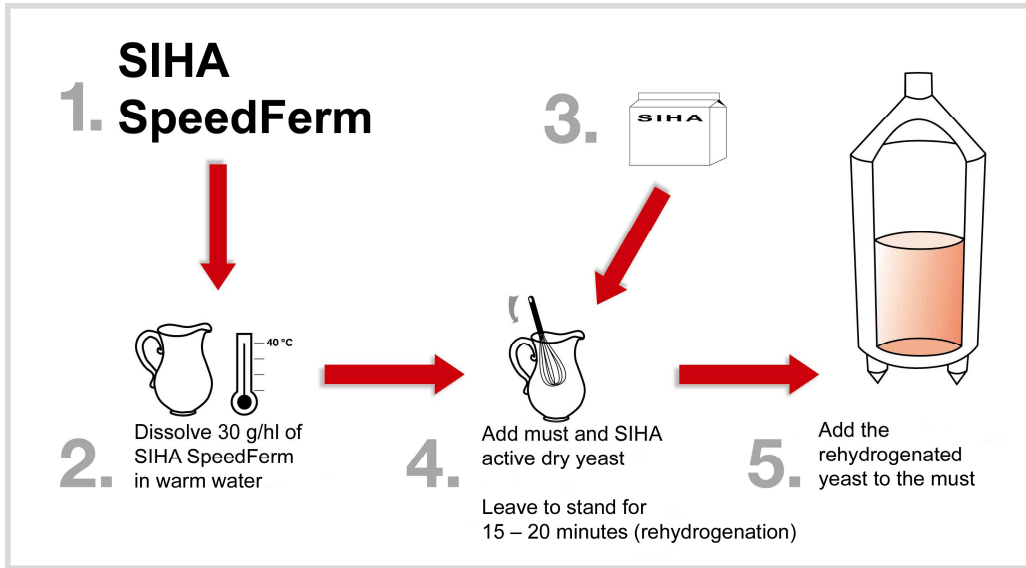
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## Selected Specialised Yeast for Individual Demands

Type of Yeast	Features	Variety/Flavours
▶ SIHA Active Yeast 3	<ul style="list-style-type: none"> <li>– For elegant, fruity white and red wines</li> <li>– „Primeur“ character at the reds</li> </ul>	<ul style="list-style-type: none"> <li>– Silvaner, Müller-Thurgau, Pinot Blanc, Pinot Gris, Chasselas</li> <li>– Ugni Blanc</li> <li>– Gamay, light reds</li> </ul>
▶ SIHA Active Yeast 4	<ul style="list-style-type: none"> <li>– Very reliable yeast</li> <li>– Fine „Mousseux“</li> <li>– Tolerant against low temperatures</li> <li>– Produces less acetaldehyde</li> </ul>	<ul style="list-style-type: none"> <li>– typical champagne flavours</li> <li>– apple and nutty aromas, emphasises natural aromas of the variety</li> </ul>
▶ SIHA Active Yeast 5 Agglocompact	<ul style="list-style-type: none"> <li>– Agglomerating yeast</li> <li>– Uncomplicated handling</li> <li>– No unpleasant „remuage“</li> </ul>	<ul style="list-style-type: none"> <li>– sensorial identical like SIHA-Active-Yeast 4</li> <li>– emphasises also natural aromas of the variatel</li> </ul>
▶ SIHA Active Yeast 7 (Riesling Yeast)	<ul style="list-style-type: none"> <li>– Flavour yeast, terpen liberating, high <math>\beta</math>-glucosidase activity</li> <li>– Supports the aroma profile of the variety like tropical fruit, ananas and citrus</li> </ul>	<ul style="list-style-type: none"> <li>– Riesling, Müller-Thurgau, Muscat, Gewürztraminer, Sauvignon Blanc,</li> <li>– for fine sweet dessert wines</li> <li>– Ice wines, late harvest selections</li> </ul>
▶ SIHA Active Yeast 8 (Burgundy Yeast)	<ul style="list-style-type: none"> <li>– Rapid Fermentation strat and a full fermentation</li> <li>– High quality red wine yeast</li> <li>– For full-bodied red wines</li> <li>– High colour reception</li> <li>– Resistent against autolysis</li> <li>– Typical aromas of red berries like cassis</li> </ul>	<ul style="list-style-type: none"> <li>– Pinot Noir, Syrah, Merlot, Malbec, Cabernet Sauvignon</li> <li>– excellent suitable for „Barrique“ wines</li> </ul>
▶ SIHA Active Yeast 10 (Red Roman)	<ul style="list-style-type: none"> <li>– Tolerates up to 16 vol.% alcohol</li> <li>– Quickly suppresses wild yeasts and bacteria</li> <li>– Higher yield of sensoric important polysaccharides</li> <li>– A biological deacidification will be assisted</li> </ul>	<ul style="list-style-type: none"> <li>– Cabernet Sauvignon, Lemberger, Syrah, Zinfandel, Dornfelder, Saint Laurent</li> </ul>

Type of Yeast	Features	Variety/Flavours
▶ SIHA CRYAROME (Cold Fermentation Yeast)	<ul style="list-style-type: none"> <li>– Combines excellent cool fermentation features with aroma liberation</li> <li>– Produces cripy and spicy wines</li> <li>– At sweet dessert wines elegance and complexity will be increased</li> </ul>	<ul style="list-style-type: none"> <li>– Riesling, Müller-Thurgau, Chenin Blanc, Muscat, Sauvignon Blanc</li> <li>– Semillon Blanc, Seyval Blanc, New breedings</li> </ul>
▶ SIHA VARIOFERM	<ul style="list-style-type: none"> <li>– Yeast combination of 3 strains</li> <li>– More slow fermenting yeast</li> <li>– Gives the wines more finesse and complexity</li> <li>– Very good aroma reception</li> </ul>	<ul style="list-style-type: none"> <li>– Chardonnay, Pinot Blanc</li> <li>– Pinot Gris,</li> <li>– excellent suitable for „Barrique“ wines</li> </ul>
▶ SIHA WhiteArome (Aroma Yeast)	<ul style="list-style-type: none"> <li>– Harmonic white wines with good fruit aromatics</li> <li>– Preservation of typical grape aromas</li> <li>– Promotes complexity and structure of the wine</li> </ul>	<ul style="list-style-type: none"> <li>– Riesling, Pinot Blanc, Pinot Gris, Gutedel, Muscat</li> </ul>
▶ SIHAFERM PureNature	<ul style="list-style-type: none"> <li>– Staggered yeast addition of SIHAFERM Pure and SIHAFERM Nature</li> <li>– Controlled spontaneous fermentation (18 – 20 °C)</li> <li>– Promotes aroma formation in the spontaneous grape must flora</li> </ul>	<ul style="list-style-type: none"> <li>– Riesling, Pinot Blanc, Pinot Gris, Silvaner</li> </ul>

For further information please read the technical information and application notes.



SIHA SpeedFerm should be dissolved in water (40 °C) prior to rehydrogenating the active dry yeast. After the product is dissolved, add it to the must until a SIHA SpeedFerm, water and must mixing ratio of 50:50 is attained. The mixing temperature should be 30 – 35 °C.

A 15 to 30-minute waiting period is required after stirring in the SIHA active dry yeast to reactivate the yeast cells. Please note that rehydrogenated yeast cells will not tolerate large temperature fluctuations (max. Δ 8 – 10 °C per hour).

Intended application	Application quantity (g/hl)	
	Normal	Difficult conditions
Rehydrogenation with yeast dosage of	20 – 30	35
For suspended fermentation rehydrogenation with	30 – 40	40

SIHA SpeedFerm specifically aids the active dry yeast during rehydrogenation and is not a replacement for nitrogen dosage prior to fermentation or during alcoholic fermentation. The yeast should be supplied with nutrients using SIHA fermentation salt (diammonium phosphate), using SIHA fermentation salt Plus (diammonium phosphate, SIHA Vitamin B1, cellulose) for intensively pre-clarified musts, or using the combined preparation SIHA PROFERM Plus (diammonium phosphate, ammonium, mineral nutrients, and yeast cell wall extracts).

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