



# Springer Oenologie®

WINE YEAST



VIN ROUGE

VIN BLANC

## UCLM S325

*Saccharomyces cerevisiae*

For an optimum expression of varietal characteristics

### ORIGIN

UCLM S325 was selected by the Castilla La Mancha University for its ability to reinforce the structure of white wines while optimizing the expression of their character.

### OENOLOGICAL CHARACTERISTICS

- |                           |  |
|---------------------------|--|
| Fermentation Abilities    | <ul style="list-style-type: none"><li>- Rapid fermentation start</li><li>- Good fermentation strength on clarified musts</li><li>- <b>Alcohol tolerance: Not recommended above 13% vol./vol.</b></li><li>- <b>Strong nitrogen requirement:</b> In a must whose available nitrogen is between 150 &amp; 180 mg/L, this strain requires at least 2 nitrogen supplies (20 g/hl DAP + 20 g/hl Bioferm® 24 hours after inoculation and 20g/hl DAP or Bioferm® at mid fermentation)</li><li>- Fermentation temperature: 12 to 35°C</li></ul> |
| Metabolic Characteristics | <ul style="list-style-type: none"><li>- Sugar/Alcohol yield: 16.5 g/L for 1% vol./vol.</li><li>- Low production of volatile acidity, SO<sub>2</sub> and acetaldehyde (less than 24 mg/L)</li><li>- <b>High glycerol production: 10 g/L</b></li><li>- <b>β-glycosidase activity increasing the aromatic potential of terpenic varieties</b></li></ul>   |

### SUGGESTIONS OF USE

- For white wines with low structures

With its high glycerol production this strain brings structure to light and low aromatic varieties (Airen, Trebbiano, Colombard)

- For aromatic cultivars

Its β-glycosidase activity enables the release of terpenic type varietal aromas (Malvasia, Muscat, Alvarinho, Loureiro, Riesling, Viognier, Gewürztraminer, Pinot Gris) but UCLM S325 also gives very good results on very aromatic cultivars such as Sauvignon Blanc or Sémillon.

Above 13% vol./vol., UCLM S325 metabolism may be disturbed. Its resistance to alcohol decreases. For wine making above that degree, associating UCLM 325 with BC S103 may be beneficial to keep the aromatic potential of the variety while achieving a correct fermentation.

**FERMENTIS**

Division of S.I.Lesaffre

Bio Springer  
103, Rue Jean Jaurès – 94704 Maisons Alfort Cedex France  
Tel : +33 (0)1 49 77 18 46 – Fax : + 33 (0)1 49 77 03 58  
www.fermentis.com

LESAFFRE  
GROUP

Represented in Australia by Classic Oak Products Pty Ltd

**CLASSIC**  
OAK PRODUCTS  
PART OF THE TONNELLERIE FRANÇOIS FRÈRES GROUP

**Australia**  
Suite 13, 14 Narabang Way, Belrose  
NSW 2085 Australia  
Phone (02) 9986 2277 Fax (02) 9986 2299  
or email sales@classicoakproducts.com

**South Australia and Western Australia**  
28 Basedow Road, Tanunda SA 5352  
Phone Richard Bate on (08) 8563 6262  
or email rbate@classicoakproducts.com

## USAGE

- › Rehydrate the desired quantity of yeast with the same amount of sugar (ideally with heated must) in 10 times its weight of water at 35-38°C.  
*For example: For a 100hl vessel pitched at 20g/hl, rehydrate 2kg of yeast in 20L of water + 2kg of sugar or in 20L of water + 8L of must.*
- › **Stir** avoiding the formation of lumps and leave to rest for 20 minutes.
- › **Progressively** add must from the tank (2 or 3 additions) so that the temperature difference between the yeast starter and the initial must does not exceed 10°C. This stage allows the yeast to become acclimatized and avoids thermal shocks  
*Example: If must that needs to be pitched is 16°C, the yeast starter temperature should not be more than 26°C prior to inoculation.*
- › **Stir** and leave to rest for 5 minutes.
- › Incorporate the yeast starter in the fermentation tank during a pumping over with aeration.

The rehydration procedure should not exceed 45 minutes.

## DOSAGE

Still wines: 20 g/hl to 30g/hl

In case of musts with a potential high degree: 20g/hl + 20g/hl of BC S103 at mid fermentation (with a preliminary acclimation)

## PACKAGING

Carton of 20 vacuum-packed sachets of 500g each (Full box: 10 kg)  
10 kg vacuum-packed box

## GUARANTEE

The high rate of dry matter of our yeasts assures an optimum storage in its original packaging at a temperature not higher than 20°C (during 2 years) and 10°C for an extended storage (3 years).

Springer Oenologie guarantees the product complies with the International Oenological Codex until its Best Before End Date in the storage conditions mentioned above.

Each Springer Oenologie yeast is developed under a specific production scheme and benefits from the know-how of the Lesaffre group, world leader in yeast manufacturing. This guarantees the highest microbiological purity and maximum fermentation activity.

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