

BC S103

THE strain for extreme conditions!

INGREDIENTS

Yeast (*saccharomyces bayanus*) Emulsifier: E491 (sorbitan monostearate)

ORIGIN

BC S103 was selected in the Champagne region on Chardonnay for its excellent fermentation characteristics and its great resistance to extreme wine making conditions.

OENOLOGICAL CHARACTERISTICS

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| Fermentation abilities | <ul style="list-style-type: none">- Excellent settling strength- Wide fermentation temperature spectrum: 10-35 °C- Excellent fructose assimilation- Very good alcohol tolerance: up to 18% vol./vol.- Low nitrogen requirements |
| Metabolic Characteristics | <ul style="list-style-type: none">- Sugar/Alcohol yield: 16.2 g/l for 1% vol./vol.- No production of sulfur compounds- Low foam production- Low production of higher alcohols- Volatile acidity production below 0.2g/L |

SUGGESTIONS OF USE

▪ **Securing fermentations in difficult conditions:**

BC S103 adapts to all kinds of musts such as those with a potential high degree, very clarified ones or musts containing high SO₂ levels.

▪ **To respect varietal typicity:**

BC S103 makes varietal characteristics more intense and plays a role in producing fine wines typical of their terroir. It is particularly recommended for Chardonnay with a well-rounded and fat mouth feel.

▪ **As a curative:**

Thanks to its resistance to alcohol (18%) and to SO₂, **BC S103** is particularly adapted to restart fermentations (high alcoholmetric strength and high SO₂ content). Refer to the Springer Oenologie® protocol to restart a stuck fermentation.

▪ **For prise de mousse:**

With its technical characteristics, **BC S103** may be used in secondary fermentation whether in bottle under the classic method or in tank under the Charmat one.



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 a thermal shock.
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 White & Red wines: 10 to 20 g/hl

Barrel fermentation: divide the inoculation rate by 2 to allow a regular fermentation without generating a too important temperature increase.

Fermentation restart: 30 to 40 g/hl

Prise de mousse: 15 to 40 g/hl

PACKAGING

Carton of 20 sachets of 500 g vacuum packed (full box net weight: 10 kg)

Box of 10 kg of vacuum packed yeast

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.