



18-2007™

ORIGIN AND APPLICATION

IOC 18-2007™ is the reference yeast for sparkling wine production. It is a specialised sparkling wine yeast for the fermentation of both base wines and secondary bottle fermentation.

This yeast produces high quality wines, preserving both the grape varietal character and terroir.


Renowned for the production of sparkling wine by the traditional method, this yeast is also valued for the production of still wine worldwide. It copes well with difficult fermentation conditions (low pH and temperature) facilitating a complete utilisation of sugar without undesirable secondary compounds.

It is particularly suited for:

- Fermentation in bottle
- Fermentation at low temperature



MICROBIAL AND OENOLOGICAL PROPERTIES

- White, rosé, red and sparkling wines 
- *Saccharomyces cerevisiae* (ex-bayanus)
- M High resistance to alcohol (over 15 % vol.)
- Killer factor: active K2
- Good production of glycerol (6 g/L)
- Very low production of SO₂
- Resistance to sulphur dioxide
- Very low foam formation
- Controlled, regular fermentation across the range 10 to 30 °C
- Viable yeast > 10 billion cells/g

PACKAGING AND STORAGE

- 500 g and 10 kg packed in a laminated aluminium polyethylene sachet.
- Store in a cool dry place. Once opened, the product must be used quickly

INSTRUCTION FOR USE

Dosage Rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5×10^6 viable cells/mL)
- 30g/hL of Go-Ferm Protect® / Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid™ range

Procedure for 1000L ferment.

- 1) Add 300g of Go-Ferm Protect® / Go-Ferm Protect Evolution™ to 5L of 40-43°C clean, chlorine free water. Stir until an homogenous suspension free of lumps is achieved.
- 2) When the temperature of this suspension is between 35-40°C, sprinkle 250g of yeast slowly and evenly onto the surface of the water, whilst gently stirring. Ensure any clumps are dispersed.
- 3) Allow to stand for 20 minutes before further gently mixing.
- 4) Mix the rehydrated yeast with a little juice, gradually adjusting the yeast suspension temperature to within 5-10°C of the juice/must temperature.
- 5) Inoculate into the must.

Further Notes

- Steps 1-5 should be completed within 30 minutes.
- It is best to limit first juice/must volume addition to one tenth the yeast suspension volume and wait 10 minutes before the addition to juice.
- To minimize cold shock, ensure temperature changes are less than 10°C.
- It is recommended that juice / must be inoculated no lower than 18°C.
- It is recommended to use complex nutrition nitrogen source, such as either **Fermaid AT™** or **Fermaid O™**.

The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee, expressed or implied, or as a condition of sale of this product.