



INOBACTER™

APPLICATION

The ideal bacterial strain for conducting MLF in low pH wines, such as sparkling wine.

Adding selected bacteria triggers malolactic fermentation for white and rosé wines.

INOBACTER™ is used following a three stage protocol (reactivation, acclimatisation, and seeding the tank) which enables bacteria to adapt to the lowest pHs.

INOBACTER™ can be used as co-inoculation with yeast or inoculated after the completion of alcoholic fermentation (Sequential)

The excellent tolerance of this strain to extreme wine conditions enables an effective malic acid metabolism.



MICROBIAL AND OENOLOGICAL PROPERTIES

- pH tolerance > 2.9
- Alcohol tolerance: up to 14 % vol.
- SO₂ tolerance: up to 50 mg/L total SO₂
- Low production of volatile acidity
- Limited production of diacetyl
- No production of biogenic amines

CHARACTERISTICS

Oenococcus oeni selected by the International Champagne Committee (CIVC).

The micro-organisms are not genetically modified.

Each batch is rigorously controlled by the CIVC.

PACKAGING AND STORAGE

- Sachet sizes: 25 hL wine and 100 hL wine
- The aluminium sachet packaging protects contents from oxygen and moisture. At minus 18 °C viability will last for two years.
- Once opened the contents should be used immediately. Use by the best before date stamped on the packaging.

INSTRUCTIONS FOR USE

FOR USE IN SEQUENTIAL INOCULATION

STEP 1: Reactive the bacteria

- a. Reactivation Medium (RM)
 - Make up a wine / non-chlorinated water mixture as per the volumes in Table 1.
 - The volume is based on the size of Inobacter kit used.
 - Ensure it's at 25°C, pH 3.2-3.3, total SO₂ <40ppm
 - Add the Activator and mix well.
- b. Bacteria Rehydration (BR)
 - Remove a volume of the Reactivation Medium into a separate container. The volume is specified in Table 1, dependent on the size of Inobacter sachet used.
 - Ensure the temperature of the medium is 23-25°C.
 - Add the contents of the bacteria sachet to this medium
 - Wait for 15 mins
- c. Incorporate the Bacteria Rehydration (BR) mixture from step (b) into the Reactivation Medium (RM) from step (a).
 - Maintain at 23-25°C.
 - *****WAIT** – This Reactivation Medium is ready when the Malic Acid is <1g/L

STEP 2: Acclimitisation stage

- d. Acclimitisation Mixture (AM)
 - Remove 3% of the volume of wine to be inoculated into a separate tank. Refer to Table 1 for an example.
 - Add the Reactivation Medium to this wine. Mix well and determine the malic acid concentration of this mixture.
 - Maintain at 20°C
 - This Acclimisation medium is ready when 2/3rds of the malic acid has been consumed.

STEP 3: Wine inoculation

- e. Add the acclimatisaton mixture (AM) to the total volume of wine. Gently mix. Maintain at 18-20°C.

SEQUENTIAL INOCULATION

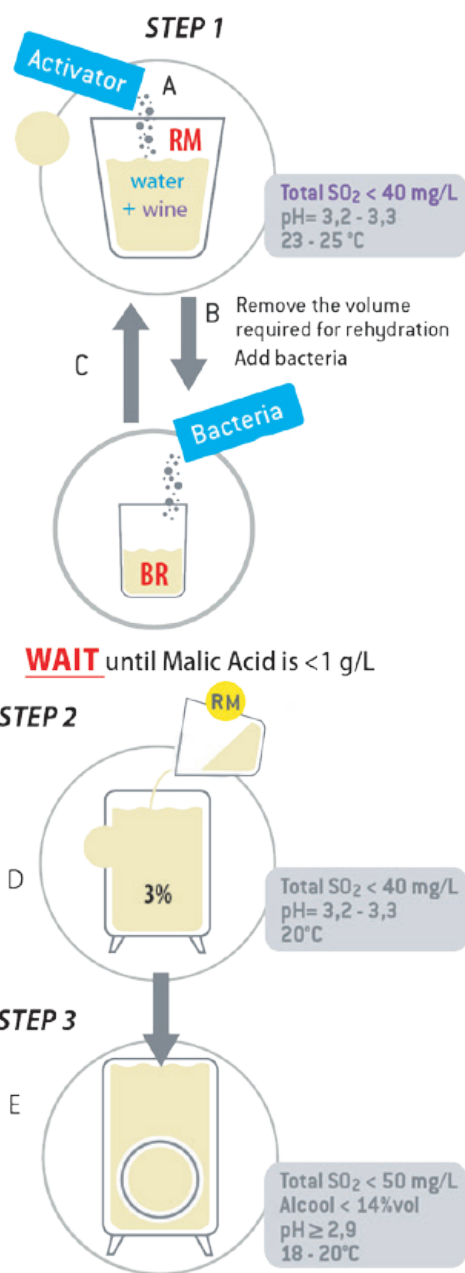


TABLE 1 – Guidelines for Sequential Inoculation

Total volume of wine to be inoculated	Inobacter Kit	Step 1 (a) - RM Total Reactivation volume	Step 1 (b) Volume to be used for bacterial rehydration	Step 2 (d) - AM 3% of total wine volume
2,500L	25hL	75L	5L (2.5L juice + 2.5L water)	1L
10,000L	100hL	300L	10L (10L juice + 10L water)	2L

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.

INSTRUCTIONS FOR USE

FOR USE IN CO-INOCULATION

STEP 1: Prepare the Bacteria Starter (BS) Medium

- Allow must to settle first day of harvest
 - Remove at least 3% of the volume of the tank into a separate vessel. Ensure the $\text{SO}_2 < 40\text{ppm}$, pH 3.2 - 3.3
 - Add 20-30g/hgL of yeast (the one to be use to ferment the base wine) and 50g/hL of **Fermaid® AT**. Maintain the temperature between 20-25°C
 - This will be used later in step 3.

STEP 2: Reactivate the Bacteria

- Prepare the Reactivation Medium (RM)
 - Make up a juice / non-chlorinated water mixture as per the volumes in Table 2.
 - The volume is based on the size of Inobacter kit used.
 - Ensure it's at 25°C, pH 3.2-3.3, total $\text{SO}_2 < 40\text{ppm}$
 - Add the Activator and mix well.
- Bacteria Rehydration (BR)
 - Remove a volume of the Reactivation Medium into a separate container. The volume is specified in Table 1, dependent on the size of **INOACTER™** sachet used.
 - Ensure the temperature of the medium is 23-25°C.
 - Add the contents of the bacteria sachet to this medium
 - Wait for 15 mins
- Incorporate the Bacteria Rehydration (BR) mixture from step (c) into the Reactivation Medium (RM) from step (a)
 - Maintain at 23-25°C.
 - ***WAIT** – This Reactivation Medium is ready when the Malic Acid is $< 1\text{g/L}$

STEP 3: Acclimitisation stage of the bacteria

- Acclimitisation Mixture (AM)
 - When the Reactivation Medium (RM, prepared in Step 2) is ready, add to the Bacteria Starter Medium (BS), prepared in Step 1.
 - Mix well and determine the malic acid concentration of this mixture.
 - Maintain at 20°C
 - This Acclimisation medium is ready when 2/3rds of the malic acid has been consumed.

STEP 4: Wine Inoculation

- Add the acclimatisaton mixture (AM), from Step 3, to the total volume of wine. Gently mix. Maintain at 18-20°C.

TABLE 1 – Guidelines for Co-Inoculation

Total volume of wine to be inoculated	Inobacter Kit	Step 1 (a) - AM 3% of total must volume	Step 2 (b) - RM Total reactivation volume	Step 2 (c) Volume to be used for bacterial rehydration
2,500L	25hL	75L	5L (2.5L juice + 2.5L water)	1L
10,000L	100hL	300L	10L (10L juice + 10L water)	2L

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CO-INOCULATION

