



100%
vegetarian & vegan
free from known allergens

VitiFerm™ BIO Rubino Extra

Organic yeast to achieve full varietal expression in red wines.
A highly robust strain for re-starts.

VitiFerm™ BIO (Species *Saccharomyces cerevisiae*) was the first yeast strain in the world to be produced in a fully organic method. In the selection process, special attention was given to select a strain with special properties for fermenting red wines. This yeast strain has been selected due to its physiological feature of a natural enzymatic extraction capacity. VitiFerm™ BIO Rubino Extra naturally enhances the colour intensity and the flavour typicity, in order to produce wines dominated by the impact of the particular terroir and selected grape variety.

Varietal Recommendations

Shiraz, Pinot Noir, Cabernet Sauvignon, Merlot, Grenache, Tempranillo, Rosé (full bodied), Sauvignon Blanc plus more!

Properties

- Amplified xylanase activity for increased tannin and colour
- Low ester and low VA formation
- Strong fermenter and restart strain
- High alcohol tolerance up to 17 vol%

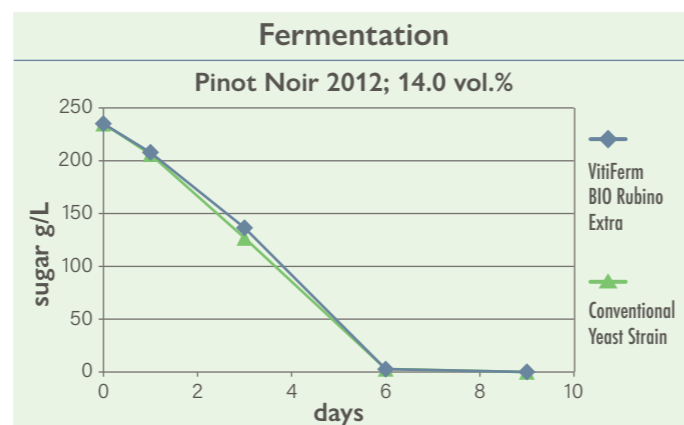
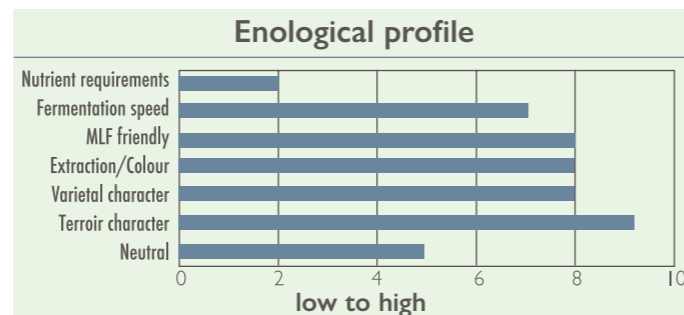
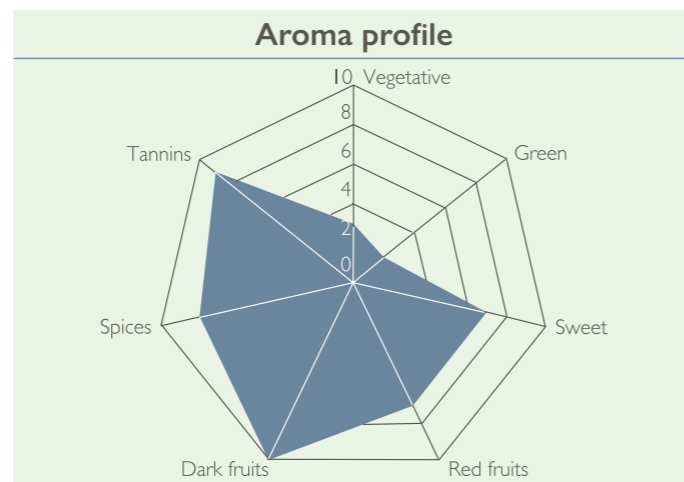
Required Base Parameters in Juice

| | |
|----------------------------|-----------|
| Max. alcohol tolerance: | 17 vol.% |
| Max. sugar level: | 28°Brix |
| Optimum fermentation temp: | 16-32°C |
| Min. recommended YAN: | > 130 ppm |

Highly Compatible with MLF Bacteria

Due to an extremely low SO₂ production of this strain during fermentation, VitiFerm™ BIO Rubino Extra is an excellent natural tool to secure a safe and reliable malolactic fermentation.

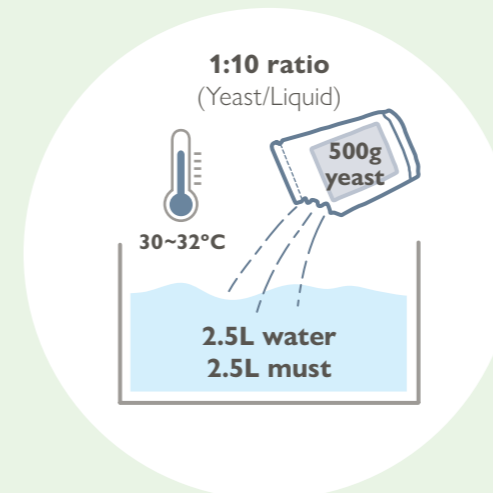
To obtain maximum security and functionality of the malo-lactic fermentation, we recommend our starter cultures: MaloBacti™ CN1, HF2 and AF3.



VitiFerm BIO™ Rubino Extra shows an optimal fermentation curve through to complete sugar dryness. There is no difference in fermentation kinetics when compared to a widely used reference strain.

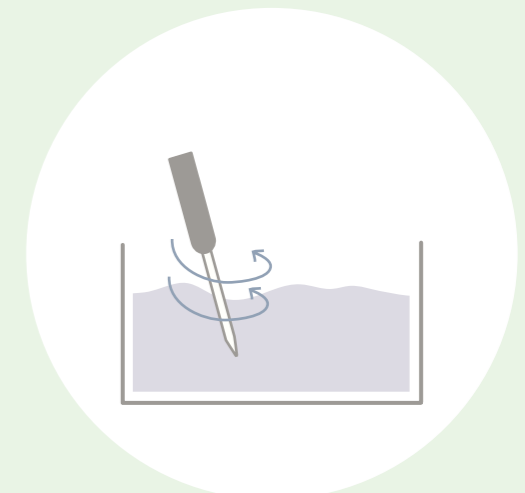
VitiFerm™ BIO Activation Instructions – OUR YEAST ARE DIFFERENT!

Due to our organic approach to selection and production VitiFerm™ BIO yeast are different from other yeast and are NOT to be rehydrated in pure water, but rather activated in 50% juice/must and 50% water mixture.



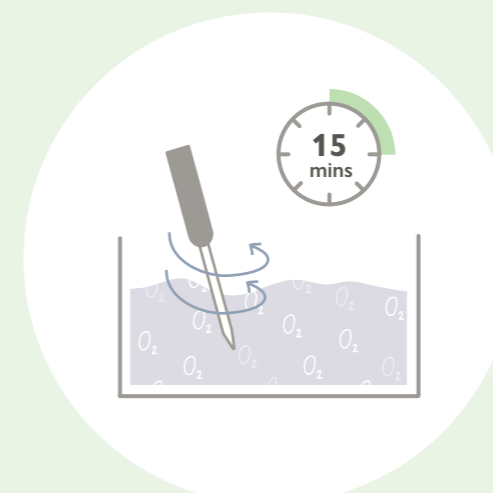
STEP 1

Add yeast to juice/water mixture at 30-32°C.



STEP 2

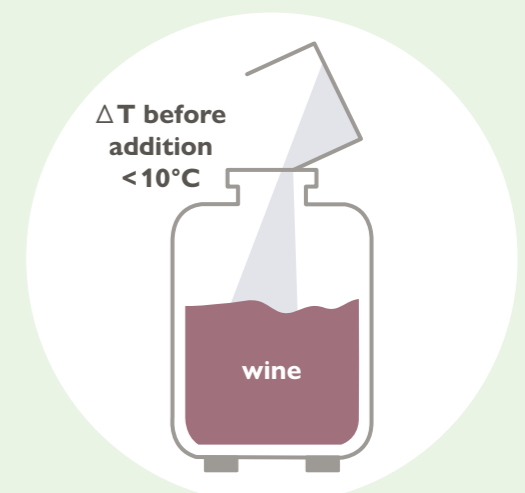
Stir well until you have a homogenous suspension without any solids.



STEP 3

Allow to activate for 15 minutes. Stir 1-2 times during activation to incorporate oxygen.

Reactivation with FermControl is recommended in case of YAN < 130 ppm.



STEP 4

Stir activated suspension and then inoculate into wine making sure the suspension is evenly distributed.

Note: Heated macerations or juices should first be inoculated after cooling down to around 20°C!

500g pouch = 2.5L water + 2.5L juice/must

10kg pouch = 50L water + 50L juice/must

| APPLICATION RATES | Normal Conditions | Difficult Conditions |
|------------------------|-------------------|----------------------|
| White, Red & Rosé | 25-30g/hL | 30-40g/hL |
| Sparkling Wine | 25-35g/hL | 35-60g/hL |
| Cold Maceration < 15°C | na | 30-40g/hL |
| Stuck Fermentation | na | 50-60g/hL |

For optimum results please follow the above guide. Lower dosage rates may result in delayed, sluggish or stuck fermentations.

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