

### Product Description

Hefix<sup>®</sup> 1000 is a special dry selected pure yeast. It is yeast strain LW 128-91 of the species *Saccharomyces cerevisiae*, selected from the point of view of optimal activity, propagated and dried in pure culture and vacuum packed. Permitted according to laws and regulations presently valid. Purity and quality are proved by specialized laboratories.

### Aim of Treatment

Hefix<sup>®</sup> 1000 is a specially selected pure yeast. The yeast strain was selected to assure a quick onset of fermentation, a clean fermentation course and that it ferments through securely. Further requirements were very little SO<sub>2</sub>-binding fermentation by-products as well as practically no formation of foam during fermentation. The Hefix<sup>®</sup> 1000 performance fulfills these demands.

### Dosage

For standard treatment add approximately 20 g Hefix<sup>®</sup> 1000/100 L of must/grape juice or mash/crushed grapes at a temperature of 15 °C. If must temperatures are lower, or in case of viscous mash, or when an especially quick fermentation onset is required, but also when the vintage is expected to cause fermentation difficulties, increase the dosage to up to 25 - 30 g/100 L. Use Vita<sup>®</sup> nutrient products to provide for a good nutrient supply.

### Application

The rehydration of Hefix<sup>®</sup> 1000 is carried through in an approximately tenfold quantity of a lukewarm 1:1 mixture of must and water (maximally 35 - 40 °C). Hefix<sup>®</sup> 1000 is stirred in slowly and is allowed to swell for 20 - 30 minutes. The yeast suspension which usually shows a slight foam formation is then added to the vessel under constant stirring. The temperature difference between the warm yeast starter and the cool must should not exceed 8 °C. Otherwise a so-called yeast shock might result and many yeast cells would be damaged. This can be prevented by a gradual adaptation of the temperatures of the yeast suspension and the vessel. It is advisable to add the biological yeast activator and yeast nutrient Vita<sup>®</sup>Drive<sup>®</sup> in the same amount as the yeast to the rehydrated yeast starter after about 10 minutes time. Vita<sup>®</sup>Drive<sup>®</sup> strengthens the yeast already at an early stage providing it with important amino acids, microelements and vitamins, promotes the proliferation rate, increases cell activity and improves resistance to better overcome stress situations. Thus the yeast ferments through completely, a tendency towards sulphide off-flavours is reduced and the development of clean aromas is successfully advanced and supported. As soon as the fermentation process is actively setting in, it is recommended to control the temperature to keep the fermentation process at the required level.

### Storage

Vacuum-packed. Please store in a dry and cool place. Take care of a tight resealing of the package. Reseal opened packages immediately and use them up within 2 - 3 days.