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CHR HANSEN

Viniflora® PRELUDE.nsac

Product Information

Description

This product is a pure strain of *Torulaspora delbrueckii* to be used in combination with your *Saccharomyces cerevisiae* strain (or strains) of choice.

Chr. Hansen's pure *Torulaspora delbrueckii* strain ensures a safe and reliable start of the alcoholic fermentation in both white, rosé or red wines. It gives a softer palate, rounder mouth feel and increases the longevity of aromas in your wine.

However, *Torulaspora delbrueckii* will not persist until the end of the alcoholic fermentation. Therefore, PRELUDE.nsac has to be inoculated with a *Saccharomyces cerevisiae* to achieve a safe, smooth and fast alcoholic fermentation in wines.

This non-*Saccharomyces* strain has been especially selected for its enhancement of complexity and mouth feel in wine. Grape musts inoculated with PRELUDE.nsac produce wines that have been noted to have a more complex character, compared to fermentations with pure *Saccharomyces* yeast products.

Chr. Hansen recommends the use of MERIT.ferm -a pure *Saccharomyces cerevisiae* strain- with PRELUDE.nsac. However, winemakers can safely use any type of *Saccharomyces cerevisiae* in combination with PRELUDE.nsac.

SO₂ and H₂S production by PRELUDE.nsac are low, and compatibility with malolactic cultures is good. To achieve fast and safe malolactic fermentations, always use a strain of *Saccharomyces cerevisiae* producing low levels of SO₂.

Application

PRELUDE.nsac is provided as a dried culture that should be rehydrated and activated before addition to the wine, as the standard procedure for active dry yeast.

Chr. Hansen recommends rehydrating PRELUDE.nsac in warm water at 20-25°C / 68-77°F separately from the rehydration of the *Saccharomyces cerevisiae* chosen (see detailed directions for use below).

PRELUDE.nsac will be present during the first stage of the alcoholic fermentation in the wine, depending on the wine and application; it is present approximately until the ethanol concentration reaches 9% (V/V). Then the culture dies and the alcoholic fermentation can be completed only by more alcohol tolerant species such as *Saccharomyces cerevisiae*.

PRELUDE.nsac produces very low levels of:

- SO₂ and H₂S,
- ethanal (acetaldehyde),
- acetic acid.

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Viniflora® PRELUDE.nsic

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Dosage

It is recommended to use one 500 g pouch in 35-50 hl / 900-1300 US gallons under normal conditions and in 25-35 hl / 660-920 US gallons under harsh conditions.

Technical data

Temperature range ^{*)} : Tolerance limits Optimum temperature	10-28°C (50-82°F) 15-25°C (59-77°F)
SO ₂ tolerance ^{*)}	30 ppm total at crush
Alcohol maximum ^{*)}	9.0 % V/V
Sugar/Alcohol yield	Non applicable here (ethanol production is not the purpose for using this product)
Glycerol yield	Standard (Approx. 5 - 8 g/l)
Storage and shelf life	Dried yeast stored at 5°C / 41 °F will have a shelf life of 24 months from the date of manufacture. Upon opening, the sachet should be used at once.
Appearance	Light brown granulate
Packaging	Vacuum packed aluminum foil sachets

^{*)} Note: that a combination of several inhibitory factors will have a negative effect. The individual tolerances are valid only if other conditions are favorable.

Packing

Packing size
1 x 500 g

Material number
699118

Technical service

Chr. Hansen's worldwide facilities and the personnel of our application and technology center are at your disposal with assistance and instructions.

VISIT US! And learn more about fermentation management with Viniflora®
www.chr-hansen.com/wine

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PRELUDE.nsac gives two simultaneous effects to added wines, increasing their complexity:

- ① *A rounder, smoother mouth feel described as an increase palate weight*
- ② *together with extended palate flavor ensuring the longevity of aromas produced from the grape by *Saccharomyces cerevisiae*.*

Warning

PRELUDE.nsac is not intended to achieve the alcoholic fermentation.

Never use PRELUDE.nsac without a strain of *Saccharomyces cerevisiae*.

Grapes

Recommended for both red and white wine grape varieties where an improved complexity is requested both on mouth feel and flavors longevity

- Merlot
- Cabernet-Sauvignon
- Shiraz
- Carignan
- Pinot Noir
- Grenache
- Tempranillo
- Zinfandel
- Mourvèdre
- Cinsaut
- Malbec
- Chardonnay
- Sauvignon Blanc
- Semillon
- Riesling
- Pinot Gris
- Pinot Blanc
- Ugni Blanc
- Chenin

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Instructions for use

1. Rehydration

Add the yeast to unchlorinated tap water or mineral water in a ratio of 1:10 at 20-25°C / 68-77°F. Let the yeast absorb water for at least 10 minutes and stir again to a homogenous suspension.

2. Activation

Add unsulfured grape must to the yeast suspension in a ratio of 1:3. Leave the mixture for approx. 20 minutes.

3. Acclimatisation

When small bubbles are visible on the surface of the yeast/must mixture, add it to the must tank and pump over to make sure that the yeast is well suspended.

If the must has a low temperature (10-15°C / 50-59°F) adjust the temperature of the yeast suspension slowly to 20-25°C / 68-77°F before adding to the must.

Timing for inoculation

Depending on the amount of time available for wine production and the desired effect, inoculation of PRELUDE.nsac can be done following two protocols:

Simultaneous inoculation

Together with *Saccharomyces cerevisiae* strain(s) of choice: this is recommended when time available at crush time is limited and/or the overall fermentation time needs to be kept the same. We recommend to rehydrate the two yeasts separately and to carefully follow the instructions for rehydration of both yeasts (especially water temperatures and the use of unchlorinated water). This will secure a mild 'wild effect' related to PRELUDE.nsac associated with a smooth start of the alcoholic fermentation.

Sequential inoculation

PRELUDE.nsac first followed by the inoculation of *Saccharomyces cerevisiae* strain(s) of choice. PRELUDE.nsac has to be inoculated:

- 24 hours before *Saccharomyces cerevisiae* inoculation when temperature is high (red wine production),
- 48 hours before *Saccharomyces cerevisiae* inoculation when temperature is low (white wine production). This will strengthen the 'wild ferment' effect.

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