



# FermControl™ BIO Yeast Nutrition

The complete solution for an optimal fermentation

FermControl™ is an one of a kind yeast nutrient. It's a 4-in-1 solution that fulfills all your yeast needs during fermentation. Using ONLY FermControl™ will maximise the potential of your wine, providing natural fruit expression, brighter acidity and freshness, better long-term stability and no reductive off-flavours. It truly is unique. The alcoholic fermentation in wine puts all yeast through a lot of challenges. Low pH and high osmotic pressure influences the yeast's metabolism substantially. To achieve the main objectives for winemaking, the yeast requires optimal conditions to ferment reliably and give the best sensory results.

The addition of only nitrogen to fermentations is insufficient to ensure a reliable and "clean" fermentation with optimal flavours. It is essential to provide all co-factors that help regulate the yeast's metabolism. Supplements other than nitrogen ensure an efficient utilisation of the natural nitrogen sources in the juice to conduct a secure, clean and flavourful fermentation. They enable the yeast to complete fermentations in optimum condition to produce high quality wines.

## Suitable for all fermentations

- Protects and enhances varietal aromas and flavours
- Inhibits the formation of H<sub>2</sub>S and reductive off-flavours
- Increases the formation of fruity esters
- Supports glutathione production by yeast leading to increased stability of the wine
- Facilitates an easy MLF due to lowering the SO<sub>2</sub> production by yeast
- Highly complex, lower purification level so ideal for highly clarified juice
- FermControl™ BIO is certified organic

## Properties

FermControl provides all specific co-factors to the fermentation by adding a balanced combination of yeast nutrition compounds and co-factors that compensate for natural deficits in the grapes. All metabolic functions of the yeast will be improved. FermControl™...

- stimulates an efficient utilisation of free ammonia and amino acid in all juices
- eliminates the requirements to add DAP in most juices.
- ensures a reliable fermentation under difficult conditions, such as high alcohol or botrytis conditions
- can be used in all kinds of juices and musts

Better amino acid utilisation with FermControl™ Figure 1. compares the use of FermControl™ v's DAP in a fermentation. The grey bar indicates the initial amino acid content of the juice and the two coloured bars show the residual amino acids left in the wine after fermentation. It is clear that by using FermControl™ you achieve a more complete utilisation of amino acids.

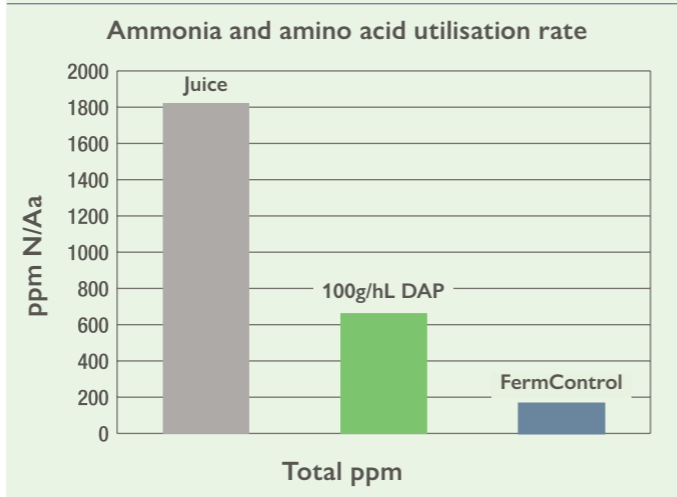
**CAUTION!**

Do NOT use other yeast nutrient, yeast rehydration nutrient, yeast supplement products or DAP\* in conjunction with FermControl.

**FERMCONTROL™ IS A ONE POUCH SOLUTION** developed to cover ALL requirements for ALL fermentations.

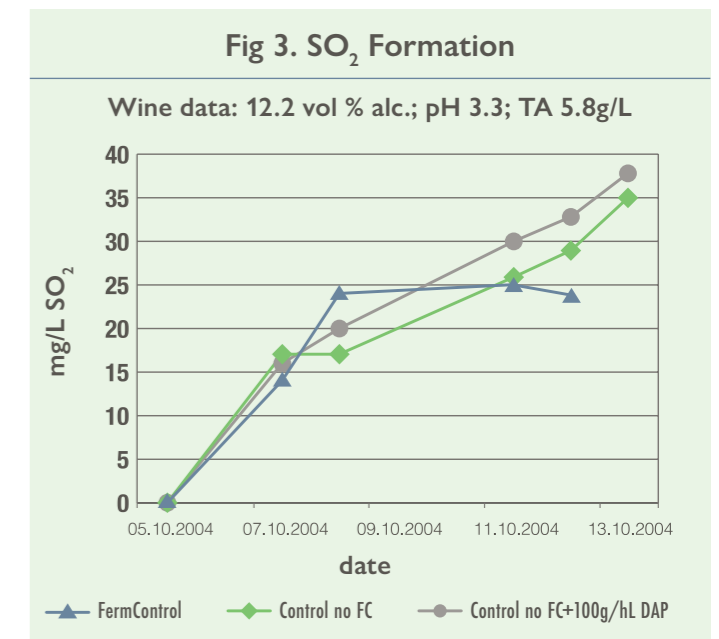
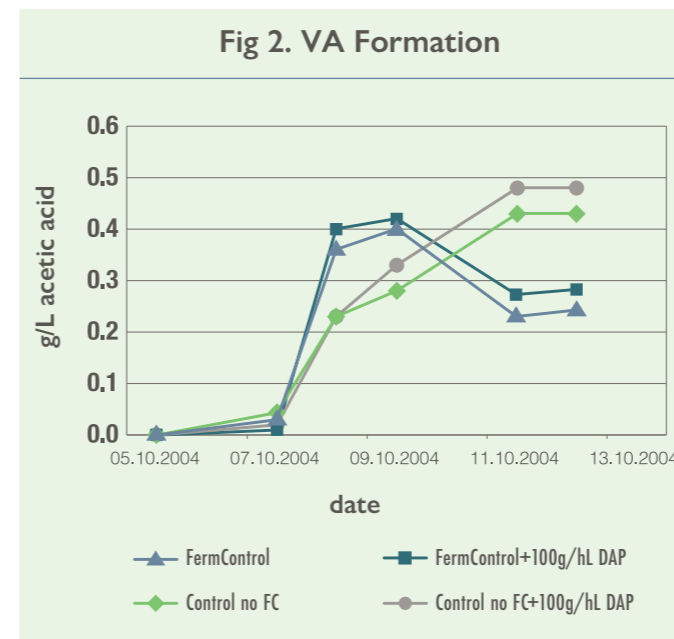
*\*DAP may be required in low YAN conditions*

Fig 1. Study on amino acid utilisation improvement



## Lower Production of Acetic Acid and SO<sub>2</sub> from Yeast

Figure 2 and 3 show the effect of FermControl™ on the VA and SO<sub>2</sub> formation capacity of the yeast. The FermControl™ treated wines have a significantly lower level of VA and SO<sub>2</sub>. The addition of DAP has limited effect.



## Flavour Management

FermControl™ improves the aromatic quality and ageing potential in all wines. The effect will become visible once the wines are sulphured and clarified. The application of FermControl™ in poor juices will show already an instant effect on the sensorial profile during the fermentation.

With the addition of FermControl™ to the alcoholic fermentation, the formation of undesired sulphur compounds of yeast will be avoided. This results in clean wines with enhanced varietal character and without reduced off-flavours.

- Improves the ability of the yeast to produce fruity esters
- Controls the formation of any sulphide components deriving from the fermentation
- Reduces the need for copper sulphate fining
- Stimulates the glutathione production of all yeast
- Increases the ageing potential so wines stay fresher for longer

## Ingredients

FermControl™ and FermControl™ BIO are specially purified inactivated yeast preparations that incorporate naturally derived vitamins, trace elements and amino acids. The special purification process ensures a microbial integrity, DAP and GMO-free, packed under CO<sub>2</sub> atmosphere, and compliant with FSANZ food standards.

FermControl™ BIO is produced using certified organic ingredients and is compliant with the organic regulation EC 834/2007 and 889/2008.

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## Kauri Winemaking Innovation

AU: 1800 127 611

NZ: 0800 528 749

info@kauriwine.com

www.kauriwine.com

