



MaloBacti™ HF2

MaloBacti™ HF2 was isolated in Burgundy from a Pinot Noir wine with 15.4% alcohol. The strain has unique physiological properties for a fast and secure malo-lactic fermentation in wine conditions with high alcohol, low pH and low temperature. MaloBacti™ HF2 is suitable for both red and white wines and shows an exceptional sensory profile with more fruit driven varietal characters. In addition to this, the use of MaloBacti™ HF2 helps reduce harsh and vegetal characters in wines. The high activity and speed of which the malo-lactic fermentation is conducted inhibits the parallel growth of undesired spontaneous bacteria, this result in a quality assurance for the wine and a gain of time reduction.

Highly Functional MLF Strain for All Wines

MaloBacti™ HF2 has a very low β -glucosidase activity which means the bacteria does not cut down long chain anthocyanins as much as standard strains do.

Properties

- Conducts a fast malolactic fermentation at high alcohol or low pH
- Excellent sensory profile, accentuation of the varietal character of the wine
- Improved colour retention and stability after the MLF
- Outstanding temperature tolerance down to 13-14°C
- pH range from 3.0 to 4.2
- Ethanol tolerant to 16% vol
- SO₂ tolerance at pH 3.3 < 40ppm
- Temperature range: 13-26°C
- For red and white wine

Special Activation Feature

Once activated correctly (pH < 3.6) the fully viable bacteria suspension can be placed in a refrigerator at 4-5°C for five days without any loss of cell count. This gives winemakers the flexibility to activate a larger suspension of bacteria and use it over the course of a week.

Simply remove the suspension from the fridge and measure out the volume required i.e. 90ml per barrel. Place remaining suspension back in fridge. Stir measured out suspension and let it warm to wine temperature, then inoculate.

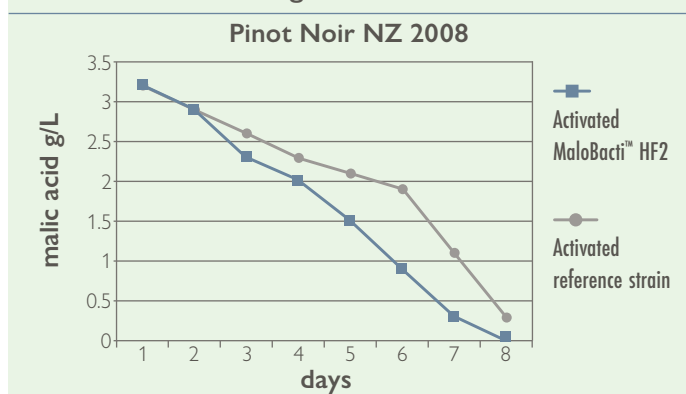
Package Content

Contains freeze-dried *Oenococcus oeni* with a minimum cell count of $> 2 \times 10^{11}$ CFU/g. DSM21224. Min 3 years at -18°C, 4 weeks at 4°C.

Practical Example MaloBacti™ HF2

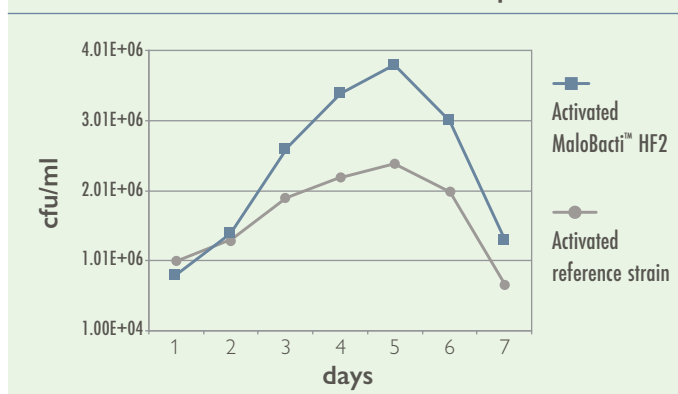
Pinot Noir - pH: 3.45; alc.13.8%; TSO₂ 16mg/L; Temp 18°C

GRAPH 1: Degradation of Malic Acid



The wine with MaloBacti™ HF2 shows a faster and more consistent malic acid degradation when compared with the reference strain.

GRAPH 2: Cell Count Development



The purple curve shows the higher activity and faster growing rate of MaloBacti™ HF2 using the new adaptation media, whereas in comparison the activity of the standard activated reference strain (grey curve) is much lower.

