

# Laffort Harvest Essentials for White Fruit

## Barrel Fermented Whites

*Chardonnay, Viognier  
Vignoles, Seyval Blanc*



### **Yeast:** Zymaflore VL2

Enhances peach, apricot and pear aromas, with toasted bread characters. Contributes length and creamy mouthfeel.

**2lbs/1000 gal**

### **Yeast:** Zymaflore CH9

Contributes meyer lemon, fresh almond and hazelnut, with creamy mouthfeel.



### **Juice Fining:** Polyact

Remove phenolics and oxidation at juice settling. Polyact is a blend of PVPP and Casein, for removing bitter phenolics and oxidation.

**Clean juice:**  
**100-200 ppm**

**Oxidized juice:**  
**300-400 ppm**



### **Yeast Product:** Oenolees

Add at any time during the fermentation to enhance mouthfeel and create a rich style white wine. Oenolees is yeast hull and manno-protein combination that enhances sur lie aging characteristics.

**200-300 ppm**

## Crisp & Floral Whites

*Sauvignon Blanc,  
Muscat Cannelli,  
Gewurztraminer, Riesling,  
Catawba, Cayuga White,  
Chardonnay, Traminette,  
Vidal Blanc*



### **Yeast:** Zymaflore X5

Bright clean fermentation profile, helps express thiols, like citrus fruits and boxwood.

**2lbs/1000 gal**

### **Yeast:** Zymaflore Delta

High expression of grapefruit and passion fruit, enhances mouthfeel.



### **White Pressing Enzyme:** Lafazym Press

Increase free run juice yield, shorten press cycles, and extract aroma precursors from the skins.

**30g/ton**  
*added to fruit  
before pressing*



### **Juice Fining:** Polyact

Polyact is a blend of PVPP and Casein for removing bitter phenolics and oxidation.

**Clean juice:**  
**100-200 ppm**

**Oxidized juice:**  
**300-400 ppm**

Use at juice settling for a gentle fining.



### **Aroma Protection:** FreshArom

FreshArom is a glutathione based product that will help protect wine aromatics from oxidation during cellar aging and bottling, giving the wine greater aging potential.

**300 ppm**  
*at 1/3rd  
fermentation  
completion  
(15 brix).*

# Laffort Harvest Essentials for White Fruit

## Yeast Nutrition



### Nutrient: Superstart Blanc

Yeast re-hydration nutrient, rich in sterols and minerals that help yeast develop more intense fermentation esters. Dissolve in yeast re-hydration water at 104°F before adding yeast.

**2.5lbs/1000 gal**  
*calculated on total juice  
volume in tank*



### Nutrient: Nutristart Org

Complex yeast nutrient rich in amino acids.

- **First Addition - 1.5lbs/1000 gal**  
*At first sign of fermentation.*
- **Second Addition - 1.5lbs/1000 gal**  
*At 16-17 brix.*

**3-5 lbs /1000 gal**



### Nutrient: Thiazote PH

Diammonium Phosphate (DAP) with Thiamine.

- **First Addition – 1 lbs/1000 gal**  
*At first sign of fermentation.*
- **Second Addition - 2 lbs/1000 gal**  
*At 16 brix if you smell reduction, then add  
another 0.5lbs-1lb/1000 gallons*

**3-5 lbs /1000 gal**

## Quick Tip for Non-Vinifera Fermentations and Fruit Wines



### Yeast: Actiflore BO213

A strong fermenter with a very clean profile. BO2013 has low nutrient needs, making it ideal for lower nutrient musts/juices.



### Nutrients: Nutristart Org

The non-vinifera and fruit juices are generally lower in nitrogen and micronutrients. Use a complex nutrient like Nutristart ORG with Thiazote PH for your mid fermentation additions. Use at higher dosage recommendations.

# Laffort Harvest Essentials for Red Fruit

## Bordeaux Reds

*Cabernet Sauvignon,  
Merlot, Cab Franc  
Chambourcin, Cynthiana,  
St. Vincent, Noiret*



### **Yeast:** Zymaflore FX10

High polysaccharide production contributes to mid palate length, helps mask green character, and preserves fruit. 16% alcohol tolerance and wide temperature range (68-95F).

**2lbs/1000 gal**



### **Yeast:** Zymaflore XPure

Aromatic purity, low production of negative sulfur compounds, good mouthfeel with notes of cherry and blackberry. 16% alcohol tolerance and low nitrogen requirements.

**3lbs/1000 gal**  
*on higher brix must*



### **Red Maceration Enzyme:** Lafase HE Grand Cru

For wines designed for aging, rich in coloring matter and elegant tannins. Add to fruit at first tank mixing.

**20g-40/ton**



### **Fermentation Tannin:** Tanin VR Supra

Will enhance structure, stabilize color, and inhibit oxidative action of enzymes from mold infected fruit.

**200-500 ppm**

## Novel Reds

*Syrah, Sangiovese,  
Tempranillo, Grenache  
Concord*



### **Yeast:** Zymaflore RX60

Contributes lots of red fruit and berry aromas, good fermentation kinetics and higher alcohol tolerance, 16.5%. Good temperature range (68-86).

**2lbs/1000 gal**

**3lbs/1000 gal**  
*on higher brix must*



### **Red Maceration Enzyme:** Lafase Fruit

For wines intended for early release; fruity, colorful and rounded wines. Add to fruit at first tank mixing.

**20g-40/ton**



### **Fermentation Tannin:** Tanin VR Color

Helps to stabilize color for varieties with low anthocyanin/tannin ratio. Enhance the elegant tannin profile for aging potential.

**200-400 ppm**

# Laffort Harvest Essentials for Red Fruit



## **Nutrient** Superstart Rouge

Yeast re-hydration nutrient, rich in sterols to help build healthy yeast membranes. Dissolve in yeast re-hydration water at 104°F before adding yeast.

**2.5lbs/1000 gal**  
*calculated on total juice  
volume in tank*



## **Nutrient:** Nutristart Org

Complex yeast nutrient rich in amino acids.

- **First Addition - 1.5lbs/1000 gal**  
*At first sign of fermentation.*
- **Second Addition - 1.5lbs/1000 gal**  
*At 16-17 brix.*

**3-5 lbs /1000 gal**



## **Nutrient:** Thiazote PH

Diammonium Phosphate (DAP) with Thiamine.

- **First Addition – 1 lbs/1000 gal**  
*At first sign of fermentation.*
- **Second Addition - 2 lbs/1000 gal**  
*At 16 brix. If reduction develops, add  
additional 0.5-2lbs/1000 gallons.*

**3-5 lbs /1000 gal**



## **HIGH BRIX PRECAUTION:**

If your high brix ferments get sluggish towards the end, it is recommend to throw in a “kicker” yeast, Actiflore BO213, to get the job done. This procedure is for sluggish ferments. BO213 is also a restart yeast, but a different protocol must be followed.



- **Detoxify the Wine:** Before adding the BO213 Yeast, add 300ppm Bi-Activ to the sluggish ferment. Bi-Activ is a yeast hull preparation that will help detoxify the wine and give micronutrients to the yeast.
- **Kicker Yeast:** Add BO213 at 1.5lbs/1000 gallons. It is very important to use Superstart Rouge to build this culture up because you will be pitching the yeast into a high alcohol medium. Slowly acclimate the yeast to the sluggish wine by doubling yeast culture volume with the stuck wine every hour, for 4 hours before adding to the tank.