

## PRODUCT ☆

A pure Active Dry Wine Yeast selected for its aromatic characters.

## TYPE

*Saccharomyces cerevisiae*

## ORIGIN

First isolated from Épernay, France.

# EP2

## *product information*

### CONTRIBUTION TO WINE

EP2 is an ester-producing yeast, typically floral (rose) and perfume like in aroma. These aromatics are subtle in nature, which allows the varietal fruit to make a strong contribution.

### RATE OF FERMENTATION

Fermenting within an optimum temperature range of 18-25°C (65-77°F), EP2 has a short to medium lag phase and a medium rate of fermentation. EP2 is susceptible to cooler temperatures, and thus making a fermentation temperature of 18°C (65°F) and above is recommended when fermenting to dryness.

### NITROGEN REQUIREMENT

EP2 is considered a low to moderate nitrogen consumer. When fermenting highly clarified juice (low solids) of high alcohol potential a nitrogen supplement (100mg DAP/L) or Mauriferm fermentation aid is recommended to ensure a healthy fermentation.

### APPLICATIONS

EP2 is recommended for 'fruity, sweet' wine styles containing a higher level of residual sugar. EP2 is susceptible to cooler temperatures (<15°C; 59°F) making this yeast easy to arrest during fermentation. With its floral aromatics EP2 is a popular yeast for Rosé, White Zinfandel and similar fruity wine styles.



### ALCOHOL TOLERANCE

EP2 has good alcohol tolerance of up to 13-14% (v/v)



### VOLATILE ACIDITY

Generally less than 0.3 g/l



### FOAMING

EP2 is a low to moderate foaming strain



### KILLER ACTIVITY

EP2 is a killer sensitive strain



### FLOCCULATION

EP2 displays good sedimentation properties post alcoholic fermentation



### CONTRIBUTION TO AROMA

