



Stimula™

Cabernet

Description

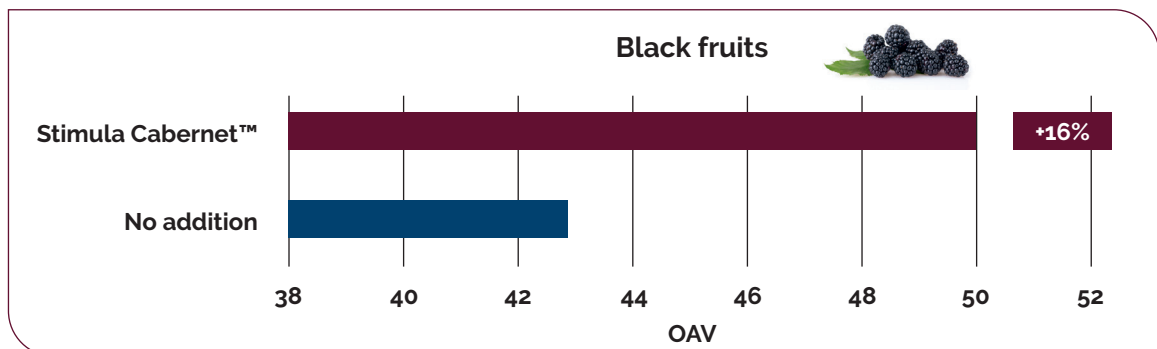
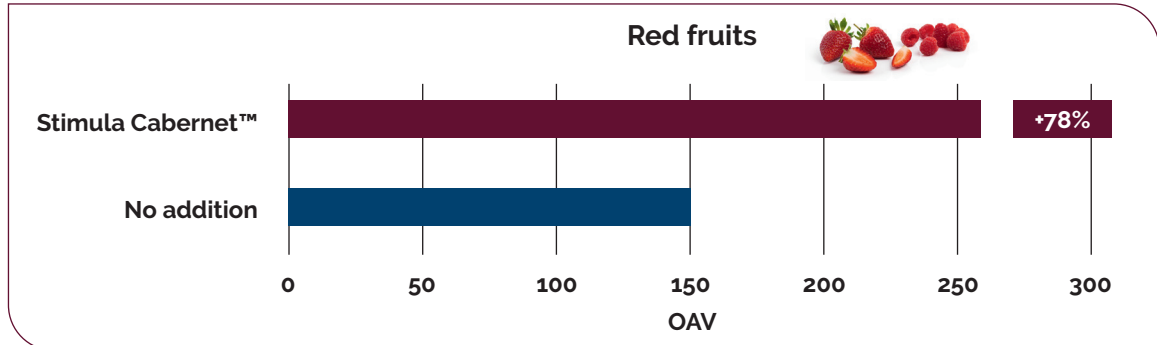
Stimula™ is a new range of 100% yeast autolysate products developed to supply the optimal levels of organic nitrogen sources in order to optimize the yeast metabolism and to promote the aromatic profile of different grape varieties.

Stimula Cabernet™ is an organic nutrient particularly rich in different nitrogen sources (especially small peptides), vitamins (biotin) and minerals (Magnesium, Zinc).

Through our knowledge of the yeast metabolism and with recent results with our research partners, transporters of small peptides (dipeptides and tripeptides) have been identified. In the presence of sufficient oligo-elements, this peptide uptake results in increased yeast ester synthesis.

The addition of **Stimula Cabernet™** at the end of the growth phase enhances yeast metabolism of aroma biosynthesis. This over-expression of the fruity aromatic potential also leads to a reduction in vegetal character. The well-balanced nutrition provided by **Stimula Cabernet™** reduces yeast stress throughout the alcoholic fermentation (AF).

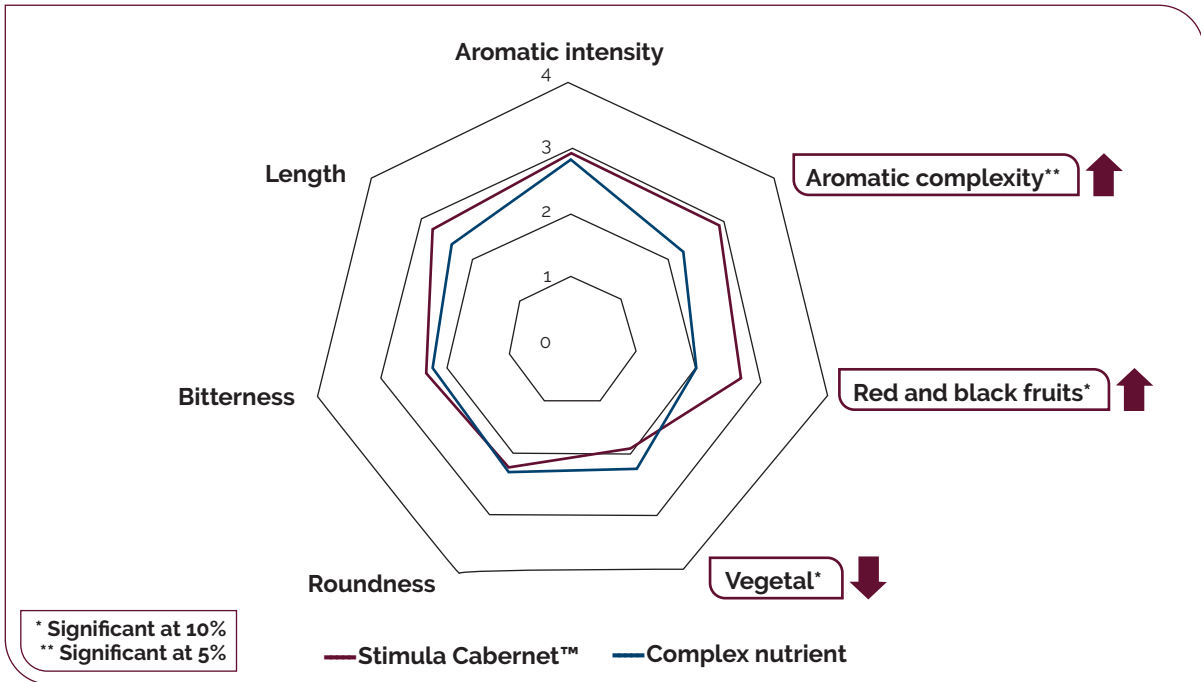
Application and results



Aromas index based on Odor Activity Value (OAV).

Comparative trial on a Cabernet sauvignon wine (Bordeaux, France, 2019) no addition vs Stimula Cabernet™ added at 40 g/hL at 1/3rd of AF.

(Must analysis: sugar content = 238 g/L - YAN = 218 mg/L - pH = 3.46).



Sensory analysis conducted by an expert panel (March 2020, 15 tasters). Comparative trial on a Cabernet sauvignon wine (South Africa, 2019) complex nutrient vs **Stimula Cabernet™**, both added at 40 g/hL at 1/3rd of AF. 10 out of 15 tasters preferred the wine fermented with **Stimula Cabernet™**.

Dosage and instructions for use

- **Stimula Cabernet™** is an organic nutrient supplying highly available amino acids, peptides, vitamins and minerals.
- Recommended dosage is 40 g/hL added at 1/3rd of AF (40 g/hL brings 48 mg/L of YAN equivalent to inorganic sources).
- **Stimula Cabernet™** should be suspended with water (1 kg **Stimula Cabernet™** in 10 L water) and added immediately to the tank. If prepared in advance, re-suspend the product prior to its addition to the fermenter.

Packaging and storage

- 10 kg (10 x 1 kg bags) and 10 kg box.
- Store in a cool dry place.
- Shelf-life at the recommended storage temperature is 4 years from production time.

Must YAN*	Start of AF	1/3 rd of AF
> 200 mg/L		Stimula Cabernet™ 40 g/hL
125-200 mg/L	FERMAID O™ 10-20 g/hL	Stimula Cabernet™ 40 g/hL
< 125 mg/L	FERMAID E™ 10-20 g/hL	Stimula Cabernet™ 40 g/hL

*YAN: Yeast Assimilable Nitrogen

OYA™ Process

Optimised Yeast Autolysate

OYA™ (Optimised Yeast Autolysate): Process to breakdown the full yeast cell enabling the release of all the intracellular components such as amino acids, vitamins, minerals and sterols.

DISTRIBUTED BY:

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