



**CHR HANSEN**

## Viniflora<sup>®</sup> MELODY<sup>™</sup>

Product Information

### Description

A unique blend of *Saccharomyces cerevisiae*, *Kluyveromyces thermotolerans*, and *Torulaspota delbrueckii* in a ratio of 60:20:20. Chr. Hansen's mixed yeast cultures ensure a safe and reliable alcoholic fermentation in both red and white wines, while giving increased flavor impact.

The above non-*Saccharomyces* strains have been especially selected for their enhancement of complexity and mouthfeel in wine. Grape musts fermented with MELODY<sup>™</sup> produce wines that have been noted to have a more complex character, compared to fermentations with pure *Saccharomyces* yeast products.

The very low production of SO<sub>2</sub> during the alcoholic fermentation with MELODY<sup>™</sup> ensures an easy malolactic fermentation with the Viniflora<sup>®</sup> range of bacteria cultures.

### Application

MELODY<sup>™</sup> is provided as a dried culture that should be rehydrated and activated before addition to the wine, as the standard procedure for active dry yeast.

MELODY<sup>™</sup> will conduct a secure alcoholic fermentation in medium to high alcohol potential red must. The culture can tolerate an alcohol level of 17 % vol. MELODY<sup>™</sup> produces very low levels of SO<sub>2</sub> and volatile acids.

*Recommended for both red and wine grape varieties where a reliable alcoholic fermentation is desired, together with an improved complexity:*

- Merlot
- Cabernet Sauvignon
- Shiraz
- Carignan
- Pinot Noir
- Grenache
- Tempranillo
- Zinfandel
- Petit Shiraz
- Chardonnay
- Riesling
- Sauvignon Blanc
- Pinot Gris
- Pinot Blanc

### Instructions for use

#### 1. Rehydration

Add the yeast to unchlorinated tap water in a ratio of 1:10 (25-30°C / 77-86°F). Let the yeast absorb water for at least 10 minutes and stir again to a homogenous suspension.

#### 2. Activation

Add unsulphered grape must to the yeast suspension in a ratio of 1:3. Leave the mixture for approx. 20 minutes.

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### 3. Acclimatization

When small bubbles are visible on the surface of the yeast/must mixture, add it to the must tank and pump over to make sure that the yeast is well suspended.

If the must has a low temperature (10-15°C / 50-59°F) adjust the temperature of the yeast suspension slowly to approx. 20°C / 68°F before adding to the must.

### Dosage

It is recommended to use one 500 g pouch in 35-50 hl / 900-1300 US gallons under easy/ normal conditions, and in 25-35 hl / 650-900 US gallons under harsh conditions.

### Technical data

Temperature range <sup>*)</sup> : tolerance limits/ optimum temperature	10-32°C (50-90°F) / 15-28°C (59-82°F)
pH minimum <sup>*)</sup>	3.2
SO <sub>2</sub> tolerance <sup>*)</sup>	30 ppm total at crush
Alcohol maximum <sup>*)</sup>	17.0 % vol
Sugar/Alcohol yield	17.7 g/ % vol
Glycerol yield	Approx. 5 - 8 g/l
Storage and shelf life	Dried yeast stored at 5°C / 41 °F will have a shelf life of 24 months from the date of manufacture. Upon opening, the sachet should be used at once
Appearance	Light brown granulate
Packaging	Vacuum packed aluminum foil sachets

*\*) Note: that a combination of several inhibitory factors will have a negative effect. The individual tolerances are valid only if other conditions are favorable.*

### Packing

**Packing size**  
1 × 500 g

**Material number**  
679922

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## Product Information

The logo for Chr. Hansen, featuring the text "CHR HANSEN" in white capital letters on a dark blue rectangular background. Below the text is a small green diamond shape pointing downwards.

### Product content

The drying process used to get Active Dry Yeasts is extremely harsh for living organisms like yeasts. In order to protect the yeast during this production step, an emulsifier is added to the yeast batch. This emulsifier addition is a common practice for all yeasts produced at industrial scale such as bakery yeasts, brewing yeasts or wine yeasts. In 2010, the International Association of Wine Ingredients Manufacturers, OENOPPIA, decided to voluntarily label on wine yeast package the use of this necessary processing aid in order to increase the level of information provided to winemakers.

Today, each and every wine yeast product available on the market contains an emulsifier used as a processing aid in production. Chr. Hansen wine yeasts products contain less than 1% of mono and di-glycerides of fatty acids from vegetable sources. This emulsifier is broadly authorised in food products around the world and has a proven record of safety demonstrated by its E number (E471).

Chr. Hansen wine yeasts products content is strictly identical to previous batches delivered in the past. The only change is the voluntary labelling of the emulsifier used in production as a processing aid.

### Technical service

Chr. Hansen's worldwide facilities and the personnel of our application and technology center are at your disposal with assistance and instructions.

**VISIT US! And learn more about fermentation management with Viniflora®**

[www.chr-hansen.com/wine](http://www.chr-hansen.com/wine)

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