



LALLEMAND WINE YEAST STRAIN QUICK REFERENCE CHART

Section 1

This chart aims to help you choose the right yeast for every fermentation. The chart is only intended as a quick reference guide and provides data on strains from the Enoferm, Uvaferm and Lalvin brand ranges. Please also refer to the individual Yeast Strain descriptions, the Grape and Yeast Pairing Guide, and www.lallemmandwine.com

Yeast Strain	Ferment Vigour	Nitrogen Demand	Alcohol Tolerance (% v/v)	Ferment Temp. Range (°C)	Potential for SO ₂ production	Potential for H ₂ S production		Killer Factor	Sensory Effect	Whites	Rosé	Reds	Late Harvest Whites	Secondary Ferment	Restart Stuck
						60 ppm N	170 ppm N								
Cross Evolution	Moderate	Low	15	10 to 20	Low			Active	EVC	4	4	1	1	1	1
Enoferm Assman.	Low		15	20 to 30		Low	Low	Sensitive	EVC	2	1	4	1	1	1
Enoferm BDx	Moderate	Medium	16	18 to 30	Low	Medium	Low	Sensitive	EVC	1	1	4	1	1	1
Enoferm BGY	Low	High	15	24 to 30		Low	Low	Sensitive	Neutral	1	1	4	1	1	1
Enoferm CSM	Moderate	Medium	14	15 to 32	Low	Medium	Medium	Active	EVC	1	1	4	1	1	1
Enoferm M1	Low	High	16	12 to 30		Low	Low	Sensitive	Esters	4	2	1	2	1	1
Enoferm M2	Moderate	High	15	15 to 30		Low	Low	Active	Esters	4	4	4	1	1	1
Enoferm Simi White	Low		14	15 to 30		Low	Low	Sensitive	Esters	4	1	1	1	1	1
Enoferm Syrah	Moderate	Medium	16	15 to 32		High	Low	Active	EVC	1	2	4	1	1	2
Enoferm T306	Moderate	High	14	15 to 30		Low	Low	Active	EVC	4	2	2	1	1	1
Enoferm VQ15	Moderate	Medium	17	20 to 30		Low	Low	Active	EVC	1	1	4	1		1
Uvaferm 43	High	Low	18+	13 to 35		Low	Low	Active	Neutral	2	1	3	3	1	4
Uvaferm PM	High	Low	18	10 to 30				Active	Neutral	4	2	2	2	4	2
Uvaferm SVG	Moderate	Medium	15	16 to 25		Low	Low	Active	EVC	4	1	1	1	1	1
Uvaferm VRB	Moderate	Medium	17	15 to 28	Low	High	Low	Sensitive	EVC	1	2	4	1	1	1

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Section 2

Yeast Strain	Ferment Vigour	Nitrogen Demand	Alcohol Tolerance (% v/v)	Ferment Temp. Range (°C)	Potential for SO ₂ production	Potential for H ₂ S production		Killer Factor	Sensory Effect	Whites	Rosé	Reds	Late Harvest Whites	Secondary Ferment	Restart Stuck
						60 ppm N	170 ppm N								
Lalvin AC-	Moderate		14	13 to 30				Active	EVC	4	1	1	1	1	1
Lalvin Ba11	Moderate	High	16	12 to 25		Low	Low	Sensitive	Esters	4	3	1	2	1	1
Lalvin BM45	Moderate	High	16	18 to 28	High	Low	Low	Active	EVC	2	1	4	1	1	1
Lalvin BM 4X4	Moderate	Medium	16	16 to 28	Medium			Active	EVC	4	1	4	1	1	1
Lalvin BRL 97	Moderate	Medium	16	17 to 29		Low	Low	Active	EVC	1	1	4	1	1	1
Lalvin C	High	Low	16	15 to 30				Sensitive	Neutral	4	1	1	1	1	1
Lalvin CY3079	Moderate	High	15	15 to 25	Medium	Low	Low	Neutral	EVC	4	2	1	1	1	1
Lalvin DV10	High	Low	18	10 to 35	High	Low	Low	Active	Neutral	4	2	4	4	4	3
Lalvin EC1118	High	Low	18	10 to 30	Medium	Low	Low	Active	Neutral	4	2	2	4	4	3
Lalvin ICV D21	Moderate	Low	16	15 to 28	Medium	Low	Low	Active	EVC	3	3	4	1	1	1
Lalvin ICV D47	Moderate	Low	14	15 to 20	Medium	Low	Low	Active	EVC	4	4	2	1	1	1
Lalvin ICV D80	Moderate	High	16	15 to 28	Low	Low	Low	Active	EVC	1	1	4	1	1	1
Lalvin ICV D254	Moderate	Medium	16	12 to 28	Low	Low	Low	Neutral	EVC	4	1	4	1	1	1
Lalvin ICV GRE	Moderate	Medium	15	15 to 30	Low	Low	Low	Active	EVC	4	4	4	1	1	1
Lalvin M	Moderate	Low	14	20 to 30				Sensitive	Esters	3	2	4	1	1	1
Lalvin M69	Fast	Medium	15	15 to 35				Sensitive	Esters	4	3	3	4	1	1
Lalvin QA23	Fast	Low	16	15 to 32	Medium	Low	Low	Active	EVC	4	1	1	3	1	3



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Section 3

Yeast Strain	Ferment Vigour	Nitrogen Demand	Alcohol Tolerance (% v/v)	Ferment Temp. Range (°C)	Potential for SO ₂ production	Potential for H ₂ S production		Killer Factor	Sensory Effect	Whites	Rosé	Reds	Late Harvest Whites	Secondary Ferment	Restart Stuck
						60 ppm N	170 ppm N								
Lalvin QD145	High	Medium	15	15 to 30				Active	Neutral					1	
Lalvin R2	High	Medium	16	10 to 30		<i>High</i>	<i>Moderate</i>	Active	Esters	4	3	1	4	1	3
Lalvin RA17	Moderate	High	15	16 to 29		Low	Low	Sensitive	EVC	1	2	4	1	1	1
Lalvin RC212	Moderate	Medium	16	20 to 30		Low	Low	Neutral	EVC	1	1	4	1	1	1
Lalvin Rhône 2056	Moderate	Medium	16	15 to 28		High	Low	Active	Esters	4	3	4	1	1	1
Lalvin Rhône 2226	High	High	18	15 to 28	Medium	Low	Low	Active	EVC	2	2	4	4	1	3
Lalvin Rhône 2323	Moderate	High	15	15 to 30		High	High	Active	EVC	1	2	4	1	1	1
Lalvin Rhône 4600	Moderate	Low	15	18 to 22	Medium			Active	Esters	4	4	2	2	1	1
Lalvin R-HST	Moderate	Medium	15	10 to 30		Medium	Low	Active	EVC	4	1	1	1	1	1
Lalvin S6U	Low	Medium	15	10 to 32		Low	Low	Sensitive	EVC	4	1	2	1	1	1
Lalvin T73	Moderate	Low	16	18 to 35		Low	Low	Active	Esters	1	1	4	1	1	1
Lalvin V1116	High	Low	18	15 to 35		Low	Low	Active	Esters	4	2	4	3	1	3
Lalvin W15	Moderate	High	16	15 to 30		Low	Low	Active	EVC	4	4	3	(3)	1	2
Lalvin W27	Low	Medium	14	10 to 30				Sensitive	EVC	4	4	2	1	1	1
Lalvin 016 Agglo	Moderate		15	10 to 15				Sensitive	Esters	3	1	1	1	4	1
Lalvin 71B	Moderate	Low	14	15 to 30		Low	Low	Sensitive	Esters	3	4	4	2	1	1

Explanatory notes:

- EVC = Enhances Varietal Character
- Highest rating = 4, Lowest rating = 1
- Please note that the “temperature range” column does not indicate the “optimum temperature range”.
- Keep in mind that a yeast’s ability to ferment within the given temperature range will depend on the alcohol potential and other antagonistic conditions.
- The “relative nitrogen requirement” refers to how much nitrogen one strain requires relative to the other strains on the chart under nitrogen-limiting conditions.
- The “Potential for SO₂ production” column refers to the yeast’s relative ability to produce SO₂ in a Chardonnay juice (potential alcohol 12.5%, 18°C, inoculation rate 20 g/hL, & sulfite addition to grapes (30 mg/L) and must (20 g/hL)).
- The “Potential for H₂S production” columns refer to Australian experience (italic), & the yeast’s relative H₂S production in a Chardonnay juice (pH 3.58, 24.2°Brix, sterile filtered, 24°C), at 60 ppm (limiting conditions) and at 170 ppm assimilable nitrogen.

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WINE YEAST STRAIN

QUICK REFERENCE CHART