A yeast for the varietal expression of white wines, this intensely aromatic strain releases an exceptional amount of esters, and also has the unique ability to reveal grapefruit, passion fruit, mango and gooseberry aromas created by three volatile thiols: 4-mercapto-4-methylpentan-2-one (4MMP), 3-mercaptohexan-1-ol (3MH) and its acetate ester (3MHA). These thiols are formed from non-volatile cysteinylated precursors found in the grapes, and then released by the yeast as a result of beta-lyase enzymatic activity during fermentation. As an H₂S-preventing strain, the yeast maintains a clean and pronounced aromatic profile. It is a reliable fermenter that produces above average glycerol for a white strain and has low to moderate nitrogen requirements.

This strain is specifically bred to enhance a wine’s aromatic potential and is ideal for aromatic expression of varietals such as Sauvignon Blanc, especially from New Zealand. In addition, the yeast also complements other aromatic varietals such as Riesling, Chenin Blanc and Semillon.

**Recommended Varietals:**
- Sauvignon Blanc
- Riesling
- Chenin Blanc
- Semillon

**Fermentation of Sauvignon Blanc Juice (RS 225 g/L, YAN 275 mg/L)**

<table>
<thead>
<tr>
<th>Sulfur Off Flavors</th>
<th>TR-313</th>
<th>Commercial</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vanilla / Oak / Toast</td>
<td>High</td>
<td>Medium</td>
</tr>
<tr>
<td>Black Pepper / Eucalyptus</td>
<td>High</td>
<td>Medium</td>
</tr>
<tr>
<td>Boxwood / Blackcurrent Bud</td>
<td>High</td>
<td>Medium</td>
</tr>
<tr>
<td>Tropical Fruit</td>
<td>High</td>
<td>Medium</td>
</tr>
<tr>
<td>Apricot / Peach</td>
<td>High</td>
<td>Medium</td>
</tr>
<tr>
<td>Pear / Apple</td>
<td>High</td>
<td>Medium</td>
</tr>
<tr>
<td>Grapefruit / Lemon / Lime</td>
<td>High</td>
<td>Medium</td>
</tr>
</tbody>
</table>

**YAN Levels:**
- Low: 150-225
- Moderate: 225-300
- High: 300+

**Dosage:** 0.2-0.35 g/L

**Conversion Factor:** 16.3 g/L

**Glycerol:** 7.0-8.5 g/L

**Volatile Acidity:** Low

**SO₂ Production:** Low - Moderate

**H₂S Production:** None

**Foam Production:** Low

**Nitrogen Requirements:** Low - Moderate

**Killer Factor:** Active

**Flocculation:** High

* Once active fermentation has been established.

**Grams of sugar required to produce 1% alcohol (v/v). Variates depending on the sugar and nutrients composition of the must and environmental conditions.
Please follow the Rehydration Instructions to avoid stuck or sluggish fermentations.

Inoculation Rate:
0.2-0.35 g/L (1.7-2.9 lbs/1000 gallons)

Rehydration Instructions:
1. In an inert and sterile container, prepare chlorine-free water at 38-42 °C (100-108 °F) that is 10 times the weight of the yeast to be rehydrated.
2. Gently mix the yeast into the water and allow 20 minutes for rehydration.
3. After rehydration, begin to slowly add full strength juice into the yeast mixture every 5 minutes to allow for acclimation. Do not decrease the temperature of the mixture by more than 5 °C (9 °F) with each juice addition.
4. When the temperature of the yeast suspension is less than 10 °C (18 °F) warmer than the must or juice to be inoculated, slowly add the yeast mixture into the fermentation vessel.

Note: Directly adding dry yeast to the must or juice tank is not advised.