

# Good Practices for Restarting a Stuck Fermentation

## ► Why?

- A sluggish or stuck alcoholic fermentation (AF) can be avoided by using good rehydration practices, yeast protection and balanced nutrition. However, certain physical or chemical factors remain uncontrollable and accidents can happen during the winemaking process, resulting in problems for the AF.

## Key Points



- **ACT EARLY.** The restart protocol is a lengthy procedure during which the stuck or sluggish wine is vulnerable to both microbiological contamination and loss of quality. Therefore, action must be taken quickly, as soon as fermentation is observed to be problematic.



- **USE A SELECTED FRUCTOPHILIC YEAST.** A stuck fermentation generally has much more fructose left than glucose. As classic yeasts prefer glucose, you need a yeast with a greater capacity to consume the residual fructose.

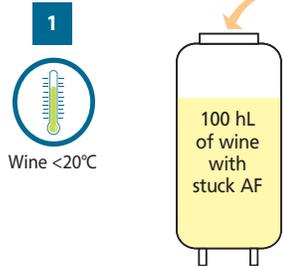


- **TAKE PROTECTION AND NUTRITION INTO CONSIDERATION.** As a stuck wine is a medium that may be resistant to yeast implantation and development, the restart yeast should be protected with a **GoFerm Protect®** protector and fed with a complex nutrient made up of inactivated yeast.



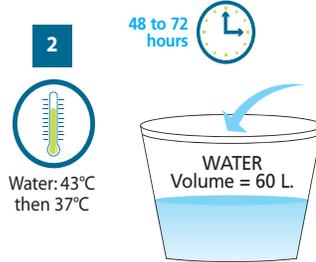
- **CARRY OUT A COMPLETE ANALYTICAL ASSESSMENT.** Before launching a fermentation restart protocol, it is important to have a thorough knowledge of your wine, including certain conditions (e.g., alcohol level, quantity of residual fermentable sugars, volatile acidity and malic acid level). A microbiological analysis is helpful to assess the populations present. If conditions are concerning, contact your Lallemand representative for guidance.

# Restarting a Stuck Fermentation in 5 Steps



## 1. Prepare the stuck wine

- SO<sub>2</sub>: 20 to 40 ppm, according to analysis
- Nutrient VitEnd: 2 kg (white and rosé wines) to 4 kg (red wines) and mix
- Rack the wine after 48 to 72 hours

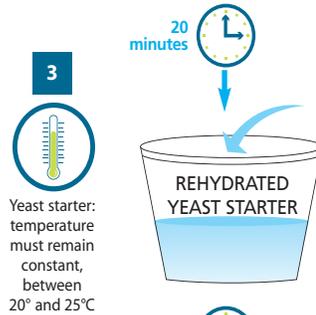


## 2. Rehydrate the yeasts



- GoFerm Protect® yeast protector: 3,5 kg
- UVA FERM 43 YSEO® yeast: 3 kg

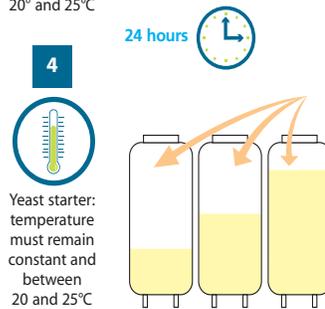
• Note: Wait for the temperature to drop to 37°C before adding the yeast, then stir gently and allow to settle for 20 minutes.



## 3. Prepare the initial yeast starter

Add to the rehydrated yeast starter:

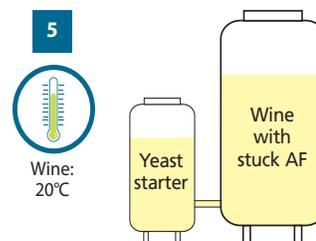
- Water (at room temperature): 90 L
- Wine: 60 L (add gradually)
- Sugar: 15 kg
- Fermaid®: 120 g



4. Carry out the successive acclimatization steps by adding wine, water, sugar and nutrients to the yeast starter:

	at step	Step a): 24 hours	Step b): 24 hours	Step c)*: 24 hours
add				
Stuck wine		1,5 hL	4.65 hL	10 hL
Water (at room temperature)		90 L	60 L	0
Sugar		30 kg	30 kg	0
Fermaid®		240 g	500 g	0

\*Step c): optional, only for very stubborn wines.



5. Stir acclimatized yeast starter into stuck wine.