ELEGANCE

CONTRIBUTION TO WINE
Elegance is noted for its ability to impart fragrant, perfume-like aromas to the wine. This strain has the capacity also to express high β-glucosidase activity, resulting in the release of fruity varietal aromas of terpene origin.

RATE OF FERMENTATION
Elegance displays a short lag phase and a medium, steady rate of fermentation at cooler temperatures of 10–18°C (50-65°F). The fermentation rate of Elegance is more vigorous at warmer temperatures of 20–30°C (68-85°F).

NITROGEN REQUIREMENT
Elegance is considered a low to moderate nitrogen consumer, displaying good fermentation characters when fermenting clarified musts. A nitrogen supplement may be required when fermenting musts with low levels of nitrogen.

FRUCTOSE CONSUMPTION
Elegance favours the consumption of fructose toward the end of fermentation. It can be used to restart stuck fermentations with higher fructose:glucose ratios.

APPLICATIONS
With its ability to ferment clarified juices at cooler temperatures and its capacity to lift varietal aromas from increased β-glucosidase activity, Elegance has become a popular strain for a range of fruit-driven white varietals such as Semillon, Riesling, Sauvignon Blanc, Chardonnay and Pinot Gris/Grigio. Elegance is highly suited to restarting stuck fermentations containing high residual sugar levels.

The information presented is based on our research and commercial testing and provides a general assessment of product performance. Nothing contained herein is representative of a warranty or guarantee for which the manufacturer can be held legally responsible.