CONTRIBUTION TO WINE
EP2 is an ester-producing yeast, typically floral (rose) and perfume like in aroma. These aromatics are subtle in nature, which allows the varietal fruit to make a strong contribution.

RATE OF FERMENTATION
Fermenting within an optimum temperature range of 18–25˚C (65-77˚F), EP2 has a short to medium lag phase and a medium rate of fermentation. EP2 is susceptible to cooler temperatures, and thus making a fermentation temperature of 18˚C (65˚F) and above is recommended when fermenting to dryness.

NITROGEN REQUIREMENT
EP2 is considered a low to moderate nitrogen consumer. When fermenting highly clarified juice (low solids) of high alcohol potential a nitrogen supplement (100mg DAP/L) or Mauriferm fermentation aid is recommended to ensure a healthy fermentation.

APPLICATIONS
EP2 is recommended for ‘fruity, sweet’ wine styles containing a higher level of residual sugar. EP2 is susceptible to cooler temperatures (<15˚C; 59˚F) making this yeast easy to arrest during fermentation. With its floral aromatics EP2 is a popular yeast for Rosé, White Zinfandel and similar fruity wine styles.

CONTRIBUTION TO AROMA

ALCOHOL TOLERANCE
EP2 has good alcohol tolerance of up to 13-14% (v/v)

VOLATILE ACIDITY
Generally less than 0.3 g/l

FOAMING
EP2 is a low to moderate foaming strain

KILLER ACTIVITY
EP2 is a killer sensitive strain

FLOCCULATION
EP2 displays good sedimentation properties post alcoholic fermentation