Applications
Red is a reliable and robust fermenter with very high alcohol tolerance and the potential to enhance colour by not adsorbing high levels of anthocyanins in the grape juice. Red is best suited for varietal winemaking in red grape varietals such as Shiraz/Syrah, Zinfandel, Cabernet Sauvignon, Grenache and Merlot. We do not recommend this yeast for white winemaking due to application trial results achieved.

Fermentation characteristics
- Red is a strong fermenter at temperatures of 18-30°C (65-85°F) with a short lag phase.
- Cooler temperatures below 17°C (63°F) result in a more moderate fermentation rate.
- Alcohol tolerance of this yeast can reach up to 15.5-16% v/v.
- Red is a low foaming yeast and hence suitable for barrel fermentations.

Nitrogen requirements
Red is considered a medium nitrogen consumer. A fermentation aid is strongly recommended for low nutrient juices and/or high alcohol potential grape juices toward the end of vintage.

Volatile acidity
In common red grape juices, this yeast has shown not to produce VA levels above 0.3 g/L.

Flocculation
This yeast settles very well, thus allowing for easier filtration and downstream processing.

Killer activity
Red is sensitive to Killer toxin, hence we recommend not reducing dry yeast dosing during inoculation and to follow the manufacturer’s protocols.

Contribution to aroma
- Trials at UC Davis (USA) in the 2017 vintage with Merlot grapes were assessed by a sensory panel of 15 trained experts.
- Sensory revealed Red contributes dark fruit and spicy notes which correlates with the chemistry data overlayed above.