



METHOD TO RESTART A STUCK FERMENTATION

PRE-TREATMENT OF THE WINE

Before proceeding with any restart protocol, we recommend assessing for bacterial activity, yeast viability, alcohol, glucose/fructose, etc. Our Panel 9 – Fermentation Assessment Panel provides a snapshot of the wine's condition and potential for a successful restart. To prepare the wine for restart, add 1-2 lb/1000 gallons of yeast hulls and/or Celferm which can help to adsorb autolytic toxins. After 24 hours, rack off the lees into a new tank or container.

SELECT ACTIVE DRY WINE YEAST AND NUTRIENT

Select a strain that is both alcohol tolerant and a vigorous fermenter, such as Enartis Ferm EZ Ferm 44 or Enartis Ferm Top 15. Calculate the amount of yeast required for the total volume of stuck wine @ 2-4 lb/1000 gallons. Rehydrate this amount of yeast in ten times its weight at 104°F in clean water (approx. 1 lb yeast /1 gallon water), allow 15 minutes to rehydrate.

ACTIVATE THE REHYDRATED YEAST WITH NUTRIENTS AND SUGAR

The nutrient content of the stuck fermentation will be low and unable to support adequate yeast growth. Further, yeast are unable to take up nutrients when the alcohol is above about 10%. Nutrients should never be added directly to the stuck fermentation as they can leave residues that would support spoilage organisms and contribute to the possibility of ethyl carbamate production.

Prepare the following initial mixture:

2.5 % of volume of stuck wine (25 gal/1000 gal)

2.5 % of volume as water (25 gal/1000 gal)

1 lb Nutriferm Energy/1000 gallons of stuck wine (approx. 500 g/1,000 gallons).

Adjust sugar level of this mixture to 5°Brix with juice, concentrate or sugar (40 lb sugar/100 gal wine/water mix).

START THE FERMENTATION AND ADD THE STUCK WINE IN BATCHES

Add the rehydrated yeast to this wine/water mix and maintain the temperature at 70°-75°F.

Monitor the sugar level of the starter. When the sugar level has dropped by half (<2.5°Brix), begin to add the stuck wine to the starter. Add in batches of 20% of the total stuck wine volume (total of five additions to the starter). Upon the first 20% addition of stuck wine to the starter, add Nutriferm Advance at a rate of 2 lbs/1000 gallons (of starter + first 20%). When the sugar has decreased by half, add the next batch.