



Vines to Vintages Inc.

For All Your Winemaking Needs



905.562.0142

Yeasts

Product	Description	Quantity	Price CA\$
Actiflore BO213	Use for restarting stuck fermentations and with very high Brix level grapes and white wines. Very strong ability to restart stuck or slow ferments. Ferments at low temperatures. Suitable for sparkling wine.	5 g 500 g	1.00 40.00
Actiflore F33	For use with red and white wines. Low nitrogen requirements. Good temperature tolerance and alcohol tolerance (14.5%v/v). Creates wines with superior balance due to high colloidal polysaccharide production. Can produce high complex white wines when barrel fermented. Very low VA production	5 g 500 g	1.00 25.00
Actiflore Rosé	Specific for rosé production. Excellent for production of fruit-driven rosé wines. High levels of fermentation aromas.	5 g 500 g	1.00 25.00
Zymaflore Alpha		5 g 500 g	1.00 60.00
Zymaflore F15	Good alcohol tolerance to 14.5%v/v. High production of glycerol and consequent lower sugar to alcohol conversions. Compatible with bacteria for maloactic fermentation. Wines are suitable for ageing. Suggested for ripe fruit.	5 g 500 g	1.00 40.00
Zymaflore F83	High glycerol production. Recommended for fruity and floral wines. Strongly expresses characteristics of Mediterranean grape varieties.	5 g 500 g	1.00 * 40.00
Zymaflore FX10	Preserves terroir and varietal characteristics. Good for ageing on lees. Helps to mask the perception of green characteristics. Low producer of H ₂ S. Use with wines for ageing. Good for under ripe fruit.	5 g 500 g	1.00 40.00

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Product	Description	Quantity	Price CA\$
Zymaflore RB2	Good fermentation kinetics, low VA and improved red and violet hues. Improves colour intensity but respects varietal organoleptics. Recommended for fruity, elegant wines. Can use VR colour to draw out more colour from grapes.	5 g 500 g	1.00 40.00
Zymaflore RX60	High aroma production, low production of H ₂ S. Recommended to co-inoculate with maloactic bacteria culture to preserve aroma. Recommended for fruity, spicy wine.	5 g 500 g	1.00 40.00
Zymaflore Spark	Recommended for white wine fermentation and secondary fermentation of sparkling wines.	5 g 500 g	1.00 40.00
Zymaflore ST	This strain elected in Sauternes. Sensitive to SO ₂ . Resistant to high sugar concentrations. Recommended for late harvest and Botrytised grapes.	5 g 500 g	1.00 40.00
Zymaflore VL1	Slow fermentation with low production of VA, H ₂ S and SO ₂ . Notable for its beta-glucosidase activity for floral terpenes (found in Muscat, Gewurztraminer, Viognier and Chardonnay), leading to excellent organoleptic results. Low production of vinyl phenols. Helps create wines with superior balance and elegance. Note: Requires high nutrients. Best to pay attention to ferment.	5 g 500 g	1.00 40.00
Zymaflore VL2	Produces fresh Chardonnay wines with strong varietal character. Good alcohol tolerance (15.5%v/v) and low production of VA, H ₂ S and SO ₂ . Moderate ester and high polysaccharide production that results in intensified varietal aroma and improved mouthfeel. Low production of vinyl phenols. Yields wines with clean aromas. Recommended for both tank and barrel fermentation. Excellent option for elegant and fruity Chardonnay.	5 g 500 g	1.00 40.00

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Product	Description	Quantity	Price CA\$
Zymaflore VL3	Well suited for ageing on the lees. Produces very low levels of VA and SO ₂ . Enhances typical Sauvignon Blanc varietal characteristics. Aromas also good on Riesling and Pinot Gris. Notable for excellent fermentations of Sauvignon Blanc worldwide.	5 g 500 g	1.00 40.00
Zymaflore X5	Good fermentation results even under difficult conditions of low temperature and low turbidity. Helps reveal varietal aromas rich in citrus and tropical fruit while contributing light, fresh floral notes. Low production of VA, H ₂ S. Great for aromatic wines.	5 g 500 g	1.00 40.00
Zymaflore X6	Recommended for tank fermented Chardonnay. Strong fermentor at low temperatures and low turbidity. Lots of fermentation aromas. Very aromatic floral, rose and citrus. Intense mouthfeel. Note: Cool fermentation recommended to obtain desired aromas.	5 g 500 g	1.00 40.00
Mother Vinegar Yeast (for red & white wine)	Please note that this is not a Laffort product.	500 ml	18.00

* Special Order



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