

CIDER & PERRY STYLE GUIDE

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FERMENTATION PROTOCOL

HARVEST, TRANSPORTATION AND PRE-FERMENTATION

1. Pre-fermentation processing is key to flavor development, optimization and final style.
 - a. Enzymatic extraction if using whole fruit, if not then ensure juice has been de-pectinized.
 - i. Use [Scottzyme® Pec5L](#) in conjunction with [Scottzyme® HC](#) at fruit reception or at the crusher/miller to help with aroma extraction, juice release and clarification. Try to allow at least two hours of contact time before pressing.
 - b. Controlling early oxidation of aromas and color:
 - i. To scavenge quinones (pre-cursor for oxidation), add 30 g/hL (2.5 lb/1000 gals) [Glutastar™](#) directly to the juice post pressing.
 - ii. To scavenge oxygen, 5 g/hL (0.42 lb/1000 gals) of [Scott'Tan™ FT Blanc](#), [FT Blanc Soft](#) or [FT Blanc Citrus](#) can be added to the juice.
 - c. Settling aids can be used to reduce the solid content as well as provide organoleptic advantages.
 - i. Trial [Bentolact S](#), [Freshprotect](#) and [NaCalit PORE-TEC](#).
 - ii. Rack once fining aid has settled to pre-determined, pre-fermentation solids goal.

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2. See chart on following page.

POST-FERMENTATION

3. Avoid ML (unless desired) and the oxidation of the volatile aromatics. Add 20 g/hL (1.67 lb/1000 gals) of [Pure Lees Longevity +™](#) to scavenge oxygen thereby protecting color and aromas. [Bactiless™](#) 20 g/hL (1.67 lb/1000 gals) or [Lysovin](#) 30-50 g/hL (2.5-4 lb/1000 gals) can be used for bacterial stability. Consider the use of a β -glycosidase ([Scottzyme® BG](#) or [Rapidase® Revelation Aroma](#)) to reveal any bound varietal aromatic compounds or [Scottzyme® Spectrum](#) for simple clarification. If volatile sulfide compounds like H₂S appear, then [Reduless®](#) can help.

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STEP	CRISP/CLEAN STYLE	TROPICAL/CITRUS STYLE	FLORAL STYLE
Inactivated Yeast for Aroma & Color Protection	Add 30 g/hL (2.5 lb/1000 gals) Glutastar™ directly to pressed juice		
Pre-Fermentation Solids Goal	50 – 80 NTU	80 – 100 NTU	80 – 120 NTU
Non-Saccharomyces Yeast	Biodiva™ can be used to enhance aromas and mouthfeel Laktia™ can be used to increase freshness and acidity		
Rehydration Nutrient	30 g/hL (2.5 lb/1000 gals) of Go-Ferm Protect Evolution™		
Yeast Strain at 25 g/hL (2 lb/1000 gals)	EC1118™ or DV10™	CVW5™ , Exotics Mosaic or VIN13	Cross Evolution™ or R2™
	If hydrogen sulfide production is a concern, try ICV Opale 2.0™ or Sensy™ (54-77°F)		
Fermentation Temperature (adapt per yeast strain)	50-65°F	57-72°F	59-77°F
Nutrient Regime at 2-3 Brix Drop*	Fermaid K™ 25-50 g/hL (2-4 lb/1000 gals)	Stimula Sauvignon blanc™ 40 g/hL (3.3 lb/1000 gals)	Fermaid O™ 10-40 g/hL (0.83-3.3 lb/1000 gals)
Inactivated Yeast at	Opti-WHITE™ 25-50 g/hL (2-4 lb/1000 gals) if enhanced roundness is desired		
Nutrient Regime at 1/3 Brix Drop*	Fermaid O™ 10-40 g/hL (0.83-3.3 lb/1000 gals)	Fermaid O™ 10-40 g/hL (0.83-3.3 lb/1000 gals)	Stimula Chardonnay™ 40 g/hL (3.3 lb/1000 gals)

*Additional nutrition may be required to secure the fermentation depending on starting YAN, sugar and individual yeast strain requirements.

Last updated 8/6/2020