

# PROTOCOLS

## OPTIMAL YEAST REHYDRATION PROTOCOL

Yeast rehydration is one of the most important steps in winemaking. It ensures a strong and healthy fermentation. The recommended inoculation dosage for active dried wine yeast is 20-30 g/hL to ensure a viable yeast population of approximately  $3-4 \times 10^6$  viable yeast cells per millilitre of must. After inoculation there is a slight increase in yeast biomass after which the fermentation starts. Increased inoculation rates are required for more challenging fermentation conditions.

