

# RESTART STUCK FERMENTATION PROTOCOL

The probability of a stuck fermentation increases due to:

- Low turbidity
- High sugar concentrations
- Low assimilable nitrogen
- Late anti-*Botrytis* treatments
- Difficult to ferment cultivars

**1** Add 40-60 g/hL of Extraferm 24-48 hours prior to restart.



**2** After 24-48 hours, rack the wine off the Extraferm lees.



**3** Add a complex yeast nutrient to the stuck wine:



| STUCK WINE SUGAR CONCENTRATION: | DOSAGE OF COMPLEX YEAST NUTRIENT TO ADD: |
|---------------------------------|--|
| >3°B                            | 6-12 g/hL                                |
| 1-2°B                           | 6 g/hL                                   |
| <1°B                            | no nutrient addition required            |

Add Delvozyme at 100 mg/L to reduce the bacteria population.

**4** Create a mother tank containing 1% of the stuck wine volume and an equal amount of chlorine-free water.



**5** In a separate vessel:



- Dissolve Anchorferm at 20 g/hL in 20 times its weight in chlorine-free hot water (43°C). Stir to disperse and let the mixture cool to 37°C.
- Select a vigorous, alcohol tolerant strain like Fermivin Champion or Anchor VIN 13. Slowly add the yeast (30-60 g/hL) to the rehydration mixture. Stir gently. Let the suspension stand for 20 minutes.
- Allow the yeast suspension to cool down to within 10°C of the wine/water mixture in the mother tank.

**6** Add the yeast suspension to the mother tank. Wait 20-30 minutes.



**7** Add 10% of the stuck wine to the mother tank. Wait 20-30 minutes.



**8** Add 20% of the stuck wine to the mother tank. Wait 20-30 minutes.



**9** Repeat step 8. Then add the remaining stuck wine to the mother tank.