



Customer Information

Dear Madam, Dear Sir

After a very interesting wine tasting in 2008 of old Räschling wines, a white autochtones variety grown on the Lake of Zurich in Switzerland, the owner of the winery Hermann Schwarzenbach and Jürg Gafner a scientist at the Research Institute in Wädenswil had the unusual idea to look for living yeast cells in this old wine bottles. The research team of Jürg Gafner could find living yeast cells. Altogether six different *Saccharomyces cerevisiae* strains could be found among other yeast species.

In the oldest bottle from 1895 we could select three different *Saccharomyces cerevisiae* strains. In a first approach we focused our interest on the strain called 1895C. Fermentation experiments with this strain in small scale up to 100 liters and in large scale up to 10'000 liter and higher showed that the strain have very good fermentation properties: fast fermentation start, low foam production, very moderate production of H₂S, of acetic acid, of SO₂, of diacetyl and in addition the formed biomass is not more than one third of all other commercial yeast strains. Also a very interesting property for second fermentation in bottles for sparkling wines. In addition this yeasts makes also very high quality distillates from fruits.

Since 1990 the research team of Jürg Gafner is interested in prevention and cure stuck fermentations which were based on a glucose to fructose ratio which is below 0.1 which means ten times more fructose to glucose. Up to 97% of wines stuck worldwide in fermentation because of this low GFR below 0.1. All dry yeasts which were commercial available (at least 300 products) were not able to prevent and cure such stuck fermentations.

BUT, strain 1895C is able to prevent and cure stuck fermentations without losing the very good properties for high quality wines.

Therefore, in 2011 we found a company Swiss Wineyeasts GmbH, because we would like that worldwide the whole industry can profit from this new finding to improve wine quality.

Sincerely

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General Manager

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