II.3.4.21 Malolactic fermentation activators

Definition:

Addition of malolactic fermentation activators at the end or after the alcoholic fermentation to facilitate malolactic fermentation.

Objective:

Promote the initiation, kinetics or completion of malolactic fermentation:

- by enriching the environment with nutrients and growth factors for acid lactic bacterias,
- by the adsorption of some bacteria inhibitors.

Prescriptions:

a) Activators are microcrystalline cellulose or products derived from the degradation of yeasts (autolysates, inactivated yeasts, yeast walls);

b) activators can be added to wine or fermenting wine before or during malolactic fermentation;

c) the activators do not have to induce to organoleptic deviations in wine

d) Malolactic fermentation activators must comply with the prescriptions contained in the International Oenological Codex.

Note: The use of malolactic fermentation activators might foster the growth of undesirable microorganisms with the production of undesirable compounds.

Recommendation of the OIV:

Admitted