

maurivin™

AWRI 350

PRODUCT

A pure Active Dry Wine Yeast selected for its aromatic characteristics.

TYPE

Saccharomyces cerevisiae (var. *bayanus*)

ORIGIN

The Australian Wine Research Institute culture collection.

FERMENTATION CHARACTERISTICS

RATE OF FERMENTATION

AWRI 350 is a moderate rate fermenter at warmer temperatures (20-30°C) with a short lag time. Low fermentation temperatures (10-15°C) are not suitable for this strain due to its inherent flocculating characteristics.

NITROGEN REQUIREMENT

AWRI 350 is considered a low nitrogen consumer.

ALCOHOL TOLERANCE

This strain displays moderate alcohol tolerance in the range 12-13% v/v.

VOLATILE ACIDITY

Generally less than 0.3g/L.

FOAMING

A low to moderate foaming strain.

FLOCCULATION

AWRI 350 is a flocculating strain and displays rapid sedimentation properties toward the end of fermentation, forming very compact lees.

CONTRIBUTION TO WINE

AWRI 350 produces high levels of aroma and flavour compounds to the wine with the contributing characters often described as "fruity esters". It is a highly desirable yeast strain when the Oenologist requires a positive and obvious contribution from the yeast.

APPLICATIONS

A general purpose yeast strain recommended for white wine production from neutral grape varieties where the Oenologist requires a positive and obvious aromatic contribution from the yeast. Due to its flocculation characteristics, AWRI 350 is suitable for the production of naturally sweet wines produced from arrested fermentations. AWRI 350 is also suitable for the production of highly aromatic wines from grape varieties such as Gewurztraminer and Muscat where the aromatic esters of the yeast are complimentary. AWRI 350 is also suitable for the production of nouveau red wine styles from grape varieties such as Gamay and Grenache.

USING ACTIVE DRIED WINE YEAST

Please note that no special equipment is required and the procedure can be accomplished in about 30 minutes. Cold water or juice containing preservatives will significantly decrease yeast viability during rehydration. Reconstituting 20g-40g of Maurivin dried yeast per 100 litres of must/juice will achieve a minimum of 5×10^6 viable yeast cells per ml of must/juice. This inoculation density will ensure a rapid onset of fermentation and dominance over wild yeast.

- Rehydrate Maurivin dried yeast by slowly sprinkling it into 5 to 10 times its weight of clean water/juice/must (no SO₂) pre-heated to between 35 to 40°C. Gentle stirring may be used to improve yeast wetting.
- Allow to stand for 15 minutes without stirring.
- Adjust the temperature of the rehydrated yeast solution to within 5°C of the must/juice to be inoculated. This can simply be achieved by adding sufficient quantities of juice/must to the rehydrated yeast suspension at five minute intervals, to give successive 5°C reductions in temperature.
- Use the yeast within 30 minutes of rehydration.
- It is recommended that must/juice be inoculated 15°C or higher to avoid extended lag time.
- When the yeast are fermenting actively, careful temperature control can then be used to maintain the required rate of fermentation.