

maurivin™

ELEGANCE

PRODUCT

A pure Active Dry Wine Yeast selected for its ability to enhance the varietal aromas of white wines.

TYPE

Saccharomyces cerevisiae

ORIGIN

First isolated from Portugal.

FERMENTATION CHARACTERISTICS

RATE OF FERMENTATION

Elegance displays a short lag phase and a medium, steady rate of fermentation at cooler temperatures of 10°C to 18°C (50-65°F). The fermentation rate of Elegance is more vigorous at warmer temperatures of 20°C to 30°C (68-85°F).

NITROGEN REQUIREMENT

Elegance is considered a low to moderate nitrogen consumer, displaying good fermentation characters when fermenting clarified musts. A nitrogen supplement may be required when fermenting musts with low levels of nitrogen.

ALCOHOL TOLERANCE

Elegance has an alcohol tolerance of 13-14% v/v.

VOLATILE ACIDITY

Generally less than 0.3g/L.

FLOCCULATION

Elegance displays good sedimentation properties.

KILLER ACTIVITY

Elegance has killer activity.

FOAMING

Elegance is a low foaming strain, suitable for barrel fermentation.

CONTRIBUTION TO WINE

Elegance is noted for its ability to impart fragrant, perfume-like aromas to the wine. This strain has the capacity also to express high β -glucosidase activity, resulting in the release of fruity varietal aromas of terpene origin.

APPLICATIONS

With its ability to ferment clarified juices at cooler temperatures and its capacity to lift varietal aromas from increased β -glucosidase activity, Elegance has become a popular strain for a range of fruit-driven white varietals such as Semillon, Riesling, Sauvignon Blanc and Chardonnay.

USING ACTIVE DRIED WINE YEAST

The procedure can be accomplished in less than 30 minutes. Rehydrating 20g-40g of Maurivin active dried wine yeast per 100 litres of must/juice will achieve a minimum of 5×10^6 viable yeast cells per ml. This cell density will ensure a rapid onset of fermentation and dominance over wild yeast. Please note, cold water or juice containing preservatives will significantly decrease yeast viability during rehydration.

- Rehydrate by slowly sprinkling the active dried wine yeast into 5 to 10 times its weight of clean water/juice/must (no SO_2) pre-heated to between 35°C 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 is easily 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 the must/juice to be inoculated is 15°C or higher to avoid extended lag time.
- Once fermentation has begun temperature control can be employed to maintain the required rate of fermentation.