

# maurivin™

## EP2

### PRODUCT

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

### TYPE

Saccharomyces cerevisiae.

### ORIGIN

This strain was first isolated from Épernay, France.

### FERMENTATION CHARACTERISTICS

#### RATE OF FERMENTATION

Fermenting within an optimum temperature range of 18°C to 25°C (65-77°F), EP2 has a short to medium lag phase and a medium rate of fermentation. EP2 is susceptible to cooler temperatures. A fermentation temperature of 18°C (65°F) and above is recommended when fermenting to dryness.

#### NITROGEN REQUIREMENT

EP2 is considered a low to moderate nitrogen consumer. When fermenting highly clarified juice (low solids) of high alcohol potential a nitrogen supplement (100mg DAP/L) is recommended to ensure a healthy fermentation.

#### ALCOHOL TOLERANCE

This strain has good alcohol tolerance of up to 13% - 14% v/v.

#### VOLATILE ACIDITY

Generally less than 0.3 g/L.

#### FLOCCULATION

EP2 displays good sedimentation properties post alcoholic fermentation.

#### FOAMING

EP2 is a low to moderate foaming strain.

#### KILLER ACTIVITY

EP2 is a killer sensitive strain.

### CONTRIBUTION TO WINE

EP2 is an ester-producing yeast, typically floral and perfume-like in aroma. These aromatics are subtle in nature, which allows the varietal fruit to make a strong contribution.

### APPLICATIONS

EP2 is recommended for 'fruity, sweet' wine styles containing a higher level of residual sugar. EP2 is susceptible to cooler temperatures, making this yeast easy to arrest during fermentation. With its floral aromatics EP2 is a popular yeast for Rosé, White Zinfandel and similar fruity wine styles.

### 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  $5 \times 10^6$  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<sub>2</sub>) 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.