

maurivin™

SAUVIGNON L3

PRODUCT

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

TYPE

Saccharomyces cerevisiae.

ORIGIN

First isolated from Bordeaux, France.

FERMENTATION CHARACTERISTICS

RATE OF FERMENTATION

When fermenting within the optimum temperature range of 15°C to 25°C (59-77°F), Sauvignon L3 has a short lag phase followed by a steady, moderate rate of fermentation.

NITROGEN REQUIREMENT

Sauvignon L3 is considered a low to moderate consumer of nitrogen. 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 displays good alcohol tolerance of up to 13% - 14% v/v.

VOLATILE ACIDITY

Generally less than 0.3 g/L.

FOAMING

Sauvignon L3 is a low to moderate foaming strain.

KILLER ACTIVITY

Sauvignon L3 is killer neutral. This strain is resistant to killer yeast but it does not produce killer activity.

FLOCCULATION

This strain displays good sedimentation properties following alcoholic fermentation.

CONTRIBUTION TO WINE

Sauvignon L3 has the ability to enhance the varietal aromas of Sauvignon Blanc, by converting odourless non-volatile precursors to aromatic thiols during fermentation*. This release of fruity aromatics is attributed to the high activity of a β -lyase enzyme specific to this yeast strain. Common descriptors for these released aromatics include passion fruit and tropical fruit.

*Reference: Murat et al. Am. J. Enol. Vitic. 52:2, 2001.

APPLICATIONS

Sauvignon L3 is highly recommended for Sauvignon Blanc and other white varieties displaying similar aromatic profiles. This strain has also had notable success with Riesling, Semillon and Cabernet Sauvignon.

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 SO₂) 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.