

maurivinTM

MAURIVIN SW

PRODUCT

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

TYPE

Saccharomyces cerevisiae

ORIGIN

The strain Simi White also known as French White was originally derived from the Pasteur Institute in Paris. An isolate of UCD 713, it originates from the ETS Laboratories Collection, St Helena, California, USA.

FERMENTATION CHARACTERISTICS

RATE OF FERMENTATION

A slow to medium rate fermenter at lower temperatures, this strain can ferment quite vigorously at higher temperatures. Ferments steadily between 10°C and 13°C, however, low temperatures require correct acclimatisation.

NITROGEN REQUIREMENT

Fermentation at high temperatures may result in accelerated depletion of free amino nitrogen in the must/juice. In these situations it may be necessary to add free or available nitrogen.

ALCOHOL TOLERANCE

This strain displays good alcohol tolerance and will ferment up to 14% v/v.

VOLATILE ACIDITY

Low VA production is associated with this strain.

FOAMING

A medium foaming yeast in the early stages of fermentation, however this property is variable depending on temperature and must composition.

FLOCCULATION

Experience has shown that this strain tends to form a crusty layer of yeast at the top of the ferment, particularly in barrels, however, it has good sedimentation properties at the end of fermentation.

CONTRIBUTION OF WINE

Contributes medium to high concentrations of aromatic compounds (ester & higher alcohols), depending on amino nitrogen content and the use of DAP.

APPLICATIONS

This yeast strain is a consistent performer for slow to medium rate fermentations and is recommended for white wine production, particularly Chardonnay, Chenin Blanc, Riesling & Rosé/blush styles wines.

USING 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 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 slowly by sprinkling it 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 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 at 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.