maurivin™

BP 725

PRODUCT
A pure Active Dry Wine Yeast selected for its ability to enhance the varietal flavours and aromas of red wines.

TYPE
Saccharomyces cerevisiae

ORIGIN
France

FERMENTATION CHARACTERISTICS

RATE OF FERMENTATION
BP 725 has a short lag phase and is a strong fermenter at warmer temperatures of 18ºC - 30ºC (65ºF - 85ºF). At cooler temperatures BP 725 displays a medium, steady rate of fermentation.

NITROGEN REQUIREMENT
BP 725 is considered a moderate to high 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
High alcohol tolerance of up to 15.5% v/v.

VOLATILE ACIDITY
Generally less than 0.3g/L.

FLOCCULATION
BP 725 displays excellent sedimentation properties.

KILLER ACTIVITY
BP 725 is killer sensitive.

FOAMING
BP 725 is a low foaming strain, suitable for barrel fermentation.

CONTRIBUTION TO WINE
BP 725 is noted for its ability to enhance the varietal flavour of red wines through increased colour extraction and minimal colour loss during fermentation. BP 725 can also contribute yeast aromatics, although subtle in nature, allowing the varietal fruit to make a strong contribution.

APPLICATIONS
BP 725 is ideally suited for varietal red winemaking. With its ability to enhance colour and possessing a high alcohol tolerance, BP 725 is often used for fruit driven red varietals such as Shiraz, Zinfandel, Cabernet Sauvignon, Grenache and Merlot.

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 $5x10^6$ 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 35ºC to 40ºC. 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 5ºC 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 5ºC reductions in temperature.
- Use the yeast within 30 minutes of rehydration.
- It is recommended the must/juice to be inoculated is 15ºC or higher to avoid extended lag time.
- Once fermentation has begun temperature control can be employed to maintain the required rate of fermentation.