maurivin™

CRU-BLANC

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

TYPE
Saccharomyces cerevisiae.

ORIGIN
Cru-Blanc was first isolated from a vineyard in the Côtes du Rhône, France.

FERMENTATION CHARACTERISTICS

RATE OF FERMENTATION
At warmer temperatures of 20-30°C (68-86°F) Cru-Blanc has a short lag phase followed by a strong fermentation rate. At lower temperatures of 15-18°C (50-65°F) this strain displays a medium, steady fermentation rate. To ensure complete fermentation of barrel fermented Chardonnay a minimum temperature of 15°C is recommended when using this yeast.

NITROGEN REQUIREMENT
Cru-Blanc is considered a 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
Good alcohol tolerance of up to 14% v/v.

VOLATILE ACIDITY
Generally less than 0.3 g/L.

FLOCCULATION
Cru-Blanc displays excellent sedimentation properties.

KILLER ACTIVITY
Cru-Blanc has killer activity.

MALIC ACID CONSUMPTION
Cru-Blanc consumes little or no malic acid during fermentation. For white winemaking this strain consumes on average less than 10% L-malic acid.

FOAMING
Cru-Blanc is a low foaming strain, suitable for barrel fermentation.

CONTRIBUTION TO WINE
Cru-Blanc is noted for its ability to enhance mouth-feel, particularly for barrel fermented Chardonnay and during yeast lees maturation. This strain can also contribute fruity aromatics during fermentation such as tropical fruit, pear and grapefruit. Malolactic fermentation by lactic acid bacteria proceeds well following alcoholic fermentation with this yeast.

APPLICATIONS
Cru-Blanc is ideally suited for varietal white winemaking, in particular, for use in barrel fermenting Chardonnay. This strain also has notable success with neutral grape varieties such as Chenin Blanc and Trebbiano (Ugni Blanc), where the addition of yeast aromatics is favoured.

USING ACTIVE DRIED WINE YEAST
The procedure can be accomplished in less than 30 minutes. Rehydrating 25g of Maurivin active dried wine yeast per 100 litres of must/juice will achieve a minimum of 5 x 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.