

# maurivin™

## AWRI R2

### PRODUCT

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

### TYPE

*Saccharomyces cerevisiae* (var. *bayanus*)

### ORIGIN

Bordeaux – deposited with The Australian Wine Research Institute culture collection.

### FERMENTATION CHARACTERISTICS

#### RATE OF FERMENTATION

At warmer temperatures of 18-25°C (65-77°F) AWRI R2 displays a short lag phase and strong fermentation vigour. At cooler temperatures of 14-18°C (58-65°F) this strain exhibits a medium fermentation rate. Temperatures as low as 11°C (54°F) can be used with a high quality juice/must.

#### NITROGEN REQUIREMENT

AWRI R2 is considered a moderate to high user of nitrogen. A nitrogen supplement is recommended when fermenting musts or juice exhibiting low nitrogen levels.

#### KILLER ACTIVITY

AWRI R2 has killer activity.

#### ALCOHOL TOLERANCE

This strain displays good alcohol tolerance in the range 14-15% v/v.

#### VOLATILE ACIDITY

Generally less than 0.3g/l.

#### FOAMING

A low to moderate foaming strain.

#### FLOCCULATION

AWRI R2 has excellent sedimentation properties after alcoholic fermentation.

### CONTRIBUTION TO WINE

AWRI R2 is noted for its high levels of fruity yeast aromatics such as tropical fruit, grapefruit and pineapple. AWRI R2 is popular for white wine making when there is need for a strong contribution of fruity aromas.

### APPLICATION

AWRI R2 is ideally suited for white winemaking, in particular, Riesling, Semillon and Gewürztraminer. Its ability to contribute fruity aromatics also makes this yeast popular for neutral varieties such as Colombard and Chenin Blanc.

### 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  $5 \times 10^6$  viable yeast 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 by slowly sprinkling it 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 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 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.