

# maurivin<sup>TM</sup>

## UCD 522

### PRODUCT

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

### TYPE

Saccharomyces cerevisiae

### ORIGIN

UCD 522 was first isolated from the University of California, Davis Campus.

### FERMENTATION CHARACTERISTICS

#### RATE OF FERMENTATION

UCD 522 is a medium rate fermenter with an optimum temperature range of 16°C to 30°C (60-85°F). Within this temperature range UCD 522 displays a short lag phase.

#### NITROGEN REQUIREMENT

UCD 522 is technically a moderate nitrogen consumer, displaying a nitrogen requirement similar to Maurivin strain AWRI 796. For potentially high alcohol, low solids fermentations, two to three additions of nitrogen (100mg DAP/L) will help produce a high population of healthy yeast.

#### ALCOHOL TOLERANCE

Good alcohol tolerance of up to 13.5% -14% v/v.

#### VOLATILE ACIDITY

Generally less than 0.3 g/L.

#### FOAMING

A low to moderate foaming strain.

#### KILLER ACTIVITY

UCD 522 is a killer sensitive strain.

#### FLOCCULATION

UCD 522 displays good sedimentation properties.

#### MALIC ACID CONSUMPTION

UCD-522 has the capacity to consume up to 30% L-malic acid during primary fermentation.

### CONTRIBUTION TO WINE

UCD 522 exhibits complex aromatics during fermentation whilst still respecting the varietal characters of the fruit. The yeast aromatics of UCD 522 are often described as 'old wine world', reminiscent of the complexity of good indigenous 'natural' fermentations. Popular with winemakers wanting to produce a complex wine or requiring another blending option.

### APPLICATIONS

UCD 522 is a general purpose yeast recommended for both red and white winemaking, but popular more so for the production of complex, varietal red wines such as Shiraz, Zinfandel, Merlot and Grenache.

### 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  $5 \times 10^6$  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<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 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.