

maurivinTM

AWRI 1503

PRODUCT

A pure Active Dry Wine Yeast selected for its neutral characteristics and ability to enhance mouth-feel.

TYPE

Saccharomyces cerevisiae x *Saccharomyces kudriavzevii* (hybrid).

ORIGIN

This non-GMO hybrid was made at The Australian Wine Research Institute.

FERMENTATION CHARACTERISTICS

RATE OF FERMENTATION

A rapid rate fermenter at warmer temperatures (20-30°C) with a relatively short to moderate lag phase.

NITROGEN REQUIREMENT

AWRI 1503 is considered a moderate nitrogen consumer. 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 in the range 15-15.5% (v/v).

VOLATILE ACIDITY

Generally less than 0.3g/L.

FLOCCULATION

AWRI 1503 has excellent sedimentation properties after alcoholic fermentation.

FOAMING

AWRI 1503 is a low to moderate foaming strain.

CONTRIBUTION TO WINE

The main advantage of this strain is its contribution to mouth-feel, with the palate being intense, round and full. AWRI 1503 has similar fermentation characteristics to Maurivin PDM, allowing the varietal fruit characters to be displayed. There also appears to be an enhancement of palate length and fruit concentration with this strain.

APPLICATIONS

AWRI 1503 should be used for varietal winemaking when there is a need to increase mouth-feel and palate intensity of wine.

USING ACTIVE DRIED WINE YEAST

The procedure can be accomplished in less than 30 minutes. Rehydrating 20-40g of Maurivin active dried wine yeast per 100 litres of must/juice will achieve a minimum of 5×10^6 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 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 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.