maurivin™

AWRI 796

PRODUCT
A pure Active Dry Wine Yeast selected for its neutral characteristics.

TYPE
Saccharomyces cerevisiae

ORIGIN
First isolated in South Africa
(The Australian Wine Research Institute culture collection).

FERMENTATION CHARACTERISTICS

RATE OF FERMENTATION
A moderate to rapid rate fermenter at warmer temperatures (20-30°C) with a relatively short lag time. For high maturity, white grape juice of low solids AWRI 796 may require careful management and temperature acclimatisation to ferment at lower temperatures (below 15-18°C) and to successfully ferment to a high potential alcohol. Under these conditions it is advisable to allow the temperature towards the end of fermentation to rise above 15°C.

NITROGEN REQUIREMENT
AWRI 796 is technically an average to high nitrogen consumer, but normally completes fermentation of low nitrogen musts of moderate maturity (<13°Bé) without nitrogen addition. Whites: For high potential alcohol, low solids fermentations, several additions of nitrogen (100mg DAP/L) will help produce a high population of healthy yeast. Reds: This yeast is more tolerant of low nitrogen high potential alcohol red musts, but will benefit from nitrogen addition. The AWRI believes that tolerance to low nitrogen in high solids red ferments is a result of lipids and amino acids which are released from the skins/solids during fermentation.

ALCOHOL TOLERANCE
This strain displays good alcohol tolerance in the range 13-15% v/v.

VOLATILE ACIDITY
Generally less than 0.3g/L.

FOAMING
A low foaming strain.

FLOCCULATION
AWRI 796 has excellent sedimentation properties after alcoholic fermentation.

CONTRIBUTION TO WINE
AWRI 796 produces low levels of aroma and flavour compounds and is considered to be reasonably neutral. It is a highly desirable yeast strain for the fermentation of distinctly varietal wines where the oenologist desires little or no interference from the yeast strain over the natural varietal character of the grape.

APPLICATIONS
AWRI 796 is generally recommended for red wine production, particularly varietal wines such as Shiraz, Cabernet, Merlot, and Pinot Noir for example. For successful white wine fermentations, such as Chardonnay, Sauvignon Blanc, Semillon and Riesling, it is advisable to carefully acclimatise the yeast to low temperatures prior to and during fermentation, and supplement the ferment with additions of nitrogen as required. Agitation and/or increasing the temperatures to above 18°C during the final stages of fermentation will assist to maintain the yeast in suspension.

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 5×10^6 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_2) pre-heated to between 35 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.