

## PRODUCT ☆

A pure Active Dry Wine Yeast selected for its aromatic characteristics

## TYPE

*Saccharomyces cerevisiae*  
(var. *bayanus*)

## ORIGIN

Bordeaux, France.  
Deposited with The  
Australian Wine Research  
Institute culture collection

**maurivin™**



# AWRI R2

## *product information*

suitable for  
**DIRECT PITCH**

### CONTRIBUTION TO WINE

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

### 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 (52°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 strongly recommended when fermenting musts or juice exhibiting low nitrogen levels (see *Yeast Assimilable Nitrogen Research Information sheet*).

### APPLICATIONS

AWRI R2 is ideally suited for white wine making, 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.


### ALCOHOL TOLERANCE

AWRI R2 displays good alcohol tolerance in the range of 14-15% (v/v) 

### VOLATILE ACIDITY

Generally less than 0.3 g/l 


### FOAMING

A low to moderate foaming strain 

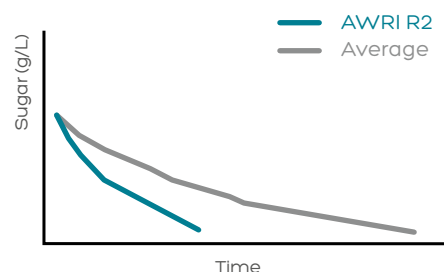
### KILLER ACTIVITY

AWRI R2 has killer activity 

### FLOCCULATION

AWRI R2 has excellent sedimentation properties after alcoholic fermentation 

### FERMENTATION CURVE AT 12°



Reflective of fermentation curves under typical Australian conditions, at 12°C and using high quality grape juice