

PRODUCT ☆

A pure Active Dry Wine Yeast selected for its ability to enhance the varietal flavours and aromas of red wines

TYPE

Saccharomyces cerevisiae

ORIGIN

France

maurivin™



BP 725

product information

suitable for
DIRECT PITCH

CONTRIBUTION TO WINE

BP 725 is noted for its ability to enhance the varietal flavour of red wines through increased colour extraction and minimal colour loss during fermentation. BP 725 can also contribute yeast aromatics, although subtle in nature, allowing the varietal fruit to make a strong contribution.

RATE OF FERMENTATION

BP 725 has a short lag phase and is a strong fermenter at warmer temperatures of 18-30°C (65-85°F). BP 725 displays a medium, steady rate of fermentation at cooler temperatures.

NITROGEN REQUIREMENT

BP 725 is considered a moderate to high nitrogen consumer. When fermenting highly clarified juice (low solids) of high alcohol potential a nitrogen supplement (100mg DAP/L) or Mauriferm™ fermentation aid is recommended to ensure a healthy fermentation.

APPLICATIONS

BP 725 is ideally suited for varietal red wine making. With its ability to enhance colour and possessing a high alcohol tolerance, BP 725 is often used for fruit driven red varieties such as Shiraz/Syrah, Zinfandel, Cabernet Sauvignon, Grenache and Merlot.

ALCOHOL TOLERANCE

BP 725 displays high alcohol tolerance of up to 16% (v/v)



VOLATILE ACIDITY

Generally less than 0.3 g/l



FOAMING

BP725 is a low foaming strain, suitable for barrel fermentation



KILLER ACTIVITY

BP725 is killer sensitive

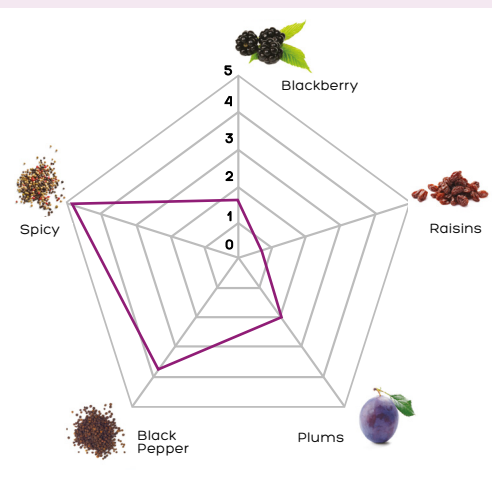


FLOCCULATION

BP 725 displays excellent sedimentation properties



CONTRIBUTION TO WINE



Research undertaken by Professor G. Skurray & T. Walsh, of University of Western Sydney, Australia (2006)