

PRODUCT ☆

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

TYPE

Saccharomyces cerevisiae

ORIGIN

First isolated from the University of California, Davis Campus

maurivin™



UCD 522

product information

suitable for
DIRECT PITCH

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. This yeast is popular with winemakers wanting to produce a complex wine or requiring another blending option.

RATE OF FERMENTATION

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

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 supplement (100mg DAP/L) or a Mauriferm™ fermentation aid will help produce a high population of healthy yeast.

MALIC ACID CONSUMPTION

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

APPLICATIONS

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

ALCOHOL TOLERANCE

UCD 522 displays 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

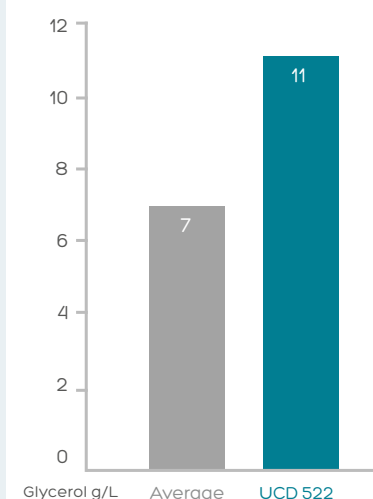


FLOCCULATION

UCD 522 displays good sedimentation properties



GLYCEROL PRODUCTION



Research conducted by Dr Vladimir Jiranek and Dr Paul Grbin, University of Adelaide, Australia (2005)