

PRODUCT ☆

A unique Active Dry Wine Yeast selected for its ability to enhance the aromas of white wines

TYPE

Saccharomyces cerevisiae

ORIGIN

A novel strain from the Wine Science Group at the University of Auckland, New Zealand

maurivin™



UOA MAXITHIOL

product information

suitable for
DIRECT PITCH

CONTRIBUTION TO WINE

UOA MaxiThiol has the ability to produce aromatic thiols which contribute significant fruity esters of 'tropical fruit' and 'passion fruit' to the finished wine. The extra fruit aromas add a depth of complexity to the wine.

RATE OF FERMENTATION

UOA MaxiThiol is a good fermenter at cooler temperatures (12-15°C; 54-59°F) with a short lag phase. It is advisable to allow the temperature towards the end of fermentation to rise to 15°C (59°F) or above.

NITROGEN REQUIREMENT

UOA MaxiThiol is considered a moderate user of nitrogen. A nitrogen supplement is strongly recommended when fermenting juice exhibiting low nitrogen levels and/or a high initial sugar level.

ALCOHOL TOLERANCE

UOA MaxiThiol displays good alcohol tolerance of up to 14-15% (v/v)



VOLATILE ACIDITY

Generally less than 0.4 g/l



FOAMING

A low foaming strain



KILLER ACTIVITY

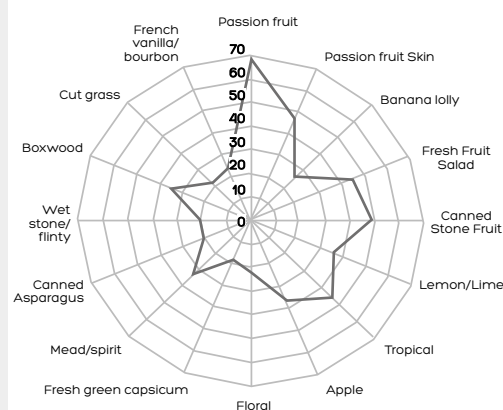
UOA MaxiThiol has killer activity



PHENOLIC OFF FLAVOURS (POF)

UOA MaxiThiol is POF negative

CONTRIBUTION TO WINE



Results are the average of seven wines made from different New Zealand Marlborough Sauvignon Blanc juices and assessed in duplicate by 12 trained sensory panellists. Research undertaken in the laboratory of Professor Richard Gardner at the University of Auckland, New Zealand (2012)

APPLICATIONS

UOA MaxiThiol is highly recommended for Sauvignon Blanc to enhance the aromatic profile. The high aromatic thiol production combined with being POF negative ensures strong varietal characteristics for this varietal. UOA MaxiThiol can also be used in other white grape varietals such as Colombard, Chenin Blanc and Chardonnay when there is a need for a strong contribution from the yeast toward aromatics.