

# AWRI CELEBRATE product information

## Product ☆

A pure active dry hybrid yeast used to enhance the aroma and mouthfeel in sparkling wines and premium white wines.

## Type ☼

*Saccharomyces cerevisiae* x *Saccharomyces mikatae* (non-GMO hybrid).

## Origin 🌐

The Australian Wine Research Institute and produced under licence by AB Biotek. Also known as AWRI 2526.

## RATE OF FERMENTATION

AWRI Celebrate has a short lag phase with a medium to fast fermentation speed at temperatures of 13–26°C (55–79°F).

## CONTRIBUTION TO WINE

AWRI Celebrate has a wide range of novel attributes that change the aroma and palate of sparkling and premium white wines. The primary fermentation characters have greater fruity, strawberry and floral characters, as well as pleasant biscuit and brioche aromas. Furthermore, this yeast exhibits reduced ethyl acetate (nail polish) aroma.

## APPLICATIONS

In winemaking trials around the world, AWRI Celebrate was successful in the UK for secondary fermentation of sparkling wines and has also been used in premium Chardonnay trials in Australia with excellent results. This yeast is perfect for intensifying fruity characters and brioche-like notes in premium wines.

## NITROGEN REQUIREMENT

AWRI Celebrate is considered a low to medium nitrogen consumer, hence only the standard additions of nitrogen to build yeast biomass in the first days of fermentation are required. It is recommended however in nutritionally challenging juices to add a nutritional supplement such as Mauriferm Plus to ensure minimum risk of stuck or sluggish fermentation.

## ALCOHOL TOLERANCE

AWRI Celebrate has very good alcohol tolerance up to 16% v/v.

## VOLATILE ACIDITY

This yeast has been shown to produce a maximum VA level of 0.2 g/L in application trials, even in very high sugar Chardonnay juices.

## TOTAL SO<sub>2</sub> PRODUCTION

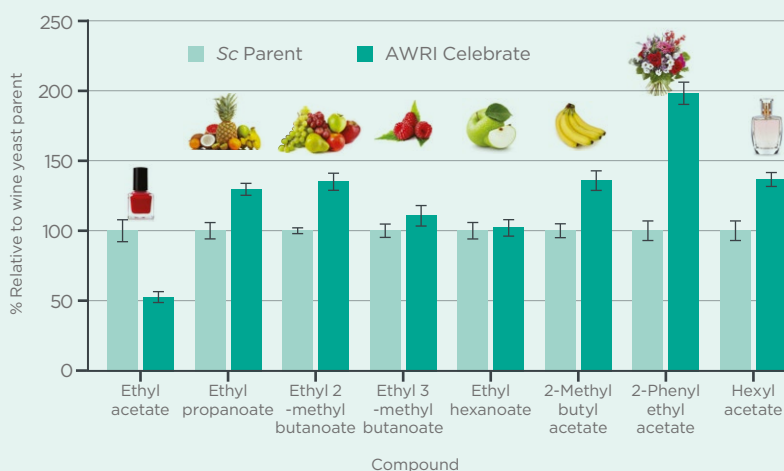
AWRI Celebrate can produce between 20–30 mg/L total SO<sub>2</sub> at the end of fermentation.

## KILLER ACTIVITY

AWRI Celebrate is able to produce Killer toxin, hence dominates the fermentation.

## FOAMING

AWRI Celebrate is a low to medium foaming yeast and hence caution should be used if undertaking barrel fermentation.



Yeast-derived volatile flavour-active metabolite comparison of AWRI Celebrate and the *S. cerevisiae* parent in Chardonnay wines (courtesy of Dr. Jenny Bellon, The Australian Wine Research Institute).