

# maurivin™

## MAURIVIN B

### PRODUCT

A pure Active Dry Wine Yeast selected for its neutral characteristics.

### TYPE

*Saccharomyces cerevisiae*

### FERMENTATION CHARACTERISTICS

#### RATE OF FERMENTATION

A moderate to rapid rate fermenter at warmer temperatures of 20°C to 30°C (68-86°F) with a relatively short to moderate lag time. The optimum temperature range for Maurivin B is 25°C to 30°C (77-86°F) where the fermentation rate is moderate.

#### NITROGEN REQUIREMENT

Maurivin B is considered a low nitrogen consumer.

#### ALCOHOL TOLERANCE

This strain displays good alcohol tolerance in the range 14-15.5% v/v.

#### VOLATILE ACIDITY

Generally less than 0.3 g/L.

#### FLOCCULATION

Maurivin B has excellent sedimentation properties after alcoholic fermentation.

#### FOAMING

Maurivin B is a low foaming strain.

#### ETHANOL YIELD

Maurivin B has the capacity to convert up to 18% (w/v) of the starting sugar into metabolites other than ethanol. As a result the ethanol concentration in the final wine is lower when fermenting with this strain (reference: Maurivin Ethanol Yield research data sheet).

#### MALIC ACID CONSUMPTION

Maurivin B has the capacity to consume up to 56% L-malic acid during primary fermentation (reference: Maurivin Malic Acid research data sheet).

### CONTRIBUTION TO WINE

Maurivin B produces low levels of aroma and flavour compounds, allowing the full expression of varietal characters. Also noted for its ability to enhance colour extraction of red varieties during fermentation. The ethanol content is on average lower in wines fermented with Maurivin B, as are the levels of L-malic acid.

### APPLICATIONS

Due to its ability to enhance varietal aroma, flavour and colour, Maurivin B is recommended for red varieties such as Shiraz, Cabernet Sauvignon, Zinfandel, Pinotage, Grenache and Pinot Noir. Maurivin B is highly recommended when wanting to lower a wine's ethanol content, as the case may be when fermenting high brix musts and juices. Maurivin B is popular also with winemakers wanting to reduce L-malic acid levels during primary fermentation.

### USING ACTIVE DRIED WINE YEAST

The procedure can be accomplished in less than 30 minutes. Rehydrating 20-40g of Maurivin active dried wine yeast per 100 litres of must/juice will achieve a minimum of  $5 \times 10^6$  viable yeast cells per ml. This cell density will ensure a rapid onset of fermentation and dominance over wild yeast. Please note, cold water or juice containing preservatives will significantly decrease yeast viability during rehydration.

- Rehydrate by slowly sprinkling the active dried wine yeast into 5 to 10 times its weight of clean water/juice/must (no SO<sub>2</sub>) pre-heated to between 35°C to 40°C. Gentle stirring may be used to improve yeast wetting.
- Allow to stand for 15 minutes without stirring.
- Adjust the temperature of the rehydrated yeast solution to within 5°C of the must/juice to be inoculated. This is easily achieved by adding sufficient quantities of juice/must to the rehydrated yeast suspension at 5 minute intervals, to give successive 5°C reductions in temperature.
- Use the yeast within 30 minutes of rehydration.
- It is recommended the must/juice to be inoculated is 15°C or higher to avoid extended lag time.
- Once fermentation has begun, temperature control can be employed to maintain the required rate of fermentation.