

maurivin™

MAURIVIN PDM

PRODUCT

A pure Active Dry Wine Yeast selected for its medium aromatic characteristics.

TYPE

Saccharomyces cerevisiae (var. *bayanus*)

FERMENTATION CHARACTERISTICS

RATE OF FERMENTATION

This strain is suitable for low fermentation temperatures due to its inherent vigour. PDM is a steady fermenter at lower temperatures (8-15°C) with a high demand for cooling or refrigeration control. PDM is a rapid rate fermenter at warmer temperatures (20-30°C) with a short lag time.

NITROGEN REQUIREMENT

Fermentation at high temperatures may result in accelerated depletion of free amino nitrogen in the must/juice. In these situations it may be necessary to add free or available nitrogen.

ALCOHOL TOLERANCE

This strain displays very good alcohol tolerance in the range 14-17% v/v.

VOLATILE ACIDITY

Generally less than 0.3g/L.

FOAMING

A low to moderate foaming strain.

FLOCCULATION

PDM has excellent sedimentation properties after alcoholic fermentation.

SO₂ PRODUCTION

PDM is considered a low to moderate SO₂ producer (up to 40 mg/L total SO₂).

CONTRIBUTION TO WINE

PDM produces moderate to low levels of aroma and flavour compounds to the wine. It is a highly desirable yeast strain when the Oenologist requires a subtle but positive aromatic contribution from the yeast.

APPLICATIONS

A general purpose yeast strain recommended for white and red wine production, particularly varietal wines such as Chardonnay, Chenin Blanc, Sauvignon Blanc, Semillon and Riesling, Cabernet, Merlot and Shiraz for example. PDM is also suitable for the production of méthode champenoise wine styles.

USING ACTIVE DRIED WINE YEAST

Please note that no special equipment is required and the procedure can be accomplished in about 30 minutes. Cold water or juice containing preservatives will significantly decrease yeast viability during rehydration. Reconstituting 20g-40g of Maurivin dried yeast per 100 litres of must/juice will achieve a minimum of 5×10^6 viable yeast cells per ml of must/juice. This inoculation density will ensure a rapid onset of fermentation and dominance over wild yeast.

- Rehydrate Maurivin dried yeast by slowly sprinkling it into 5 to 10 times its weight of clean water/juice/must (no SO₂) pre-heated to between 35 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 can simply be achieved by adding sufficient quantities of juice/must to the rehydrated yeast suspension at five minute intervals, to give successive 5°C reductions in temperature.
- Use the yeast within 30 minutes of rehydration.
- It is recommended that must/juice be inoculated 15°C or higher to avoid extended lag time.
- When the yeast are fermenting actively, careful temperature control can then be used to maintain the required rate of fermentation.