

ACTIVE DRY CIDER YEAST

Silver

product information

Type: *Saccharomyces cerevisiae*

Origin: Developed by AB Mauri and The Australian Wine Research Institute.

Contribution to cider: **Pinnacle Silver** is a unique cider yeast that cannot produce any detectable hydrogen sulphide. The use of this yeast eliminates any potential yeast-derived reductive characters, even when fermenting juices deficient in nitrogen. The resultant cider has increased aromatics favourable for high quality cider production.

Rate of fermentation: At warmer temperatures of 20-30°C (68-86°F) **Pinnacle Silver** exhibits a short lag phase and a rapid fermentation rate. **Pinnacle Silver** is ideal for fermenting at lower temperatures of 12-16°C (53-61°F) due to its inherent vigour.

Nitrogen requirement: To assist yeast cell growth at the start of fermentation, a nitrogen addition is required to build cellular biomass. In low YAN juices **Pinnacle Silver** benefits from the addition of a Mauriferm™ fermentation aid.

Hydrogen Sulphide production: **Pinnacle Silver** does not produce any detectable levels of hydrogen sulphide. The use of this yeast eliminates yeast-derived reductive characters in cidermaking.

Applications:

- Pinnacle Silver is recommended to produce clean fruit-driven ciders with only a small contribution from the yeast. Most noticeable is the absence of any reductive characters, thus increasing the positive apple characters of the cider.
- Is suitable for both rehydration and direct inoculation.
- For direct inoculation pour the yeast on the top of the tank, wait 15 min before gently stirring by pumping over.

Dosage: 25-50 g/hL

Shelf life: 48 months from production date. Refer to best before end date printed on the sachet. Opened sachets must be sealed and stored below 10°C.

for **Craft Brewers**
from craft beer lovers

A pure Active Dry Cider Yeast that enhances varietal aromas and flavours via the elimination of reductive characters such as hydrogen sulphide.



Alcohol yield:

Pinnacle Silver utilises approximately 16.5g of sugar to produce 1% alcohol (v/v).



Alcohol tolerance:

Pinnacle Silver displays excellent alcohol tolerance of 15-16% (v/v).



Volatile acidity:

Generally, less than 0.2 g/L



Total SO₂ production:

Pinnacle Silver has similar total SO₂ production profiles to **Pinnacle Classic**.



Killer activity:

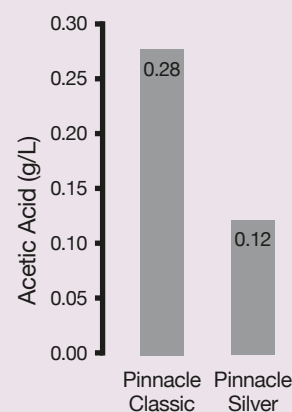
Pinnacle Silver has killer activity.



Proprietary yeast:

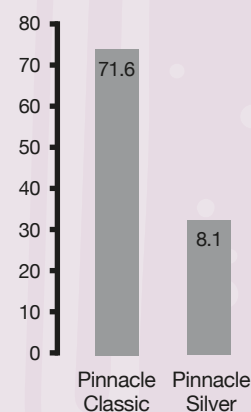
Pinnacle Silver is an AB Mauri patented non-GMO proprietary yeast.

Acetic acid Production



Research was undertaken at The Australian Wine Research Institute (2007).

Production of H₂S (µg/L)



Research was undertaken at The Australian Wine Research Institute (2007). The sensory threshold for H₂S in wine is 50-80µg/L (Wenzel et al., 1980).