next generation
by maurivin

AWRI OBSESSION product information

Product

A pure active dry non-Saccharomyces yeast used to increase colour and complexity in red wines.

Type

Metschnikowia pulcherrima.

Origin

The Australian Wine Research Institute and made under licence by AB Biotek. Also known as AWRI 3050.

CONTRIBUTION TO WINE

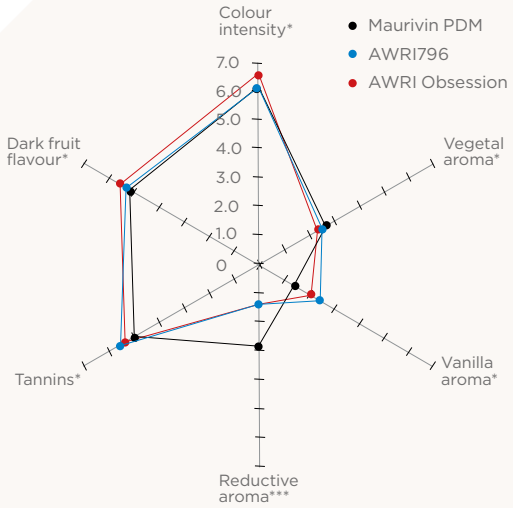
AWRI Obsession is most noted for its ability to substantially increase the colour intensity of red wines. Furthermore, the aroma is enhanced and the palate has increased complexity and structure compared with *Saccharomyces cerevisiae* made wines. This yeast produces more dark fruit flavour and has the capability to mask green characters.

RATE OF FERMENTATION

AWRI Obsession has a long lag phase compared to *Saccharomyces cerevisiae* of two to three days; following the start of fermentation, this yeast has a medium to fast fermentation speed at temperatures of 20–30°C (68–86°F).

APPLICATIONS

In applications trials in Australia in 2017 and 2018 it was shown that red grape juices are ideal for this yeast. Merlot, Cabernet Sauvignon and Shiraz wines made with this yeast produce more intense dark fruit characteristics compared to *Saccharomyces cerevisiae* wines. AWRI Obsession is ideal for winemakers with a desire to enhance the quality of their wine.



Sensory analysis for Shiraz wines during the 2018 vintage. Ferments were conducted at The Australian Wine Research Institute trial winery at 20°C with AWRI Obsession wines sequentially inoculated with AWRI 796.

DOSAGE RATE

AWRI Obsession should be added at 800ppm (80g/hL) to achieve implantation into the juice and ensure a dominant fermentation by this yeast.

REHYDRATION TEMPERATURE

It is recommended to use a rehydration temperature of 30-35°C (86-95°F) for this yeast to achieve maximum performance.

NITROGEN REQUIREMENT

AWRI Obsession is considered a low to medium nitrogen consumer; applications trials having a minimum 250mgN/L were successful in achieving fermentation to dryness. For maximum impact of this yeast, no complex nutrient containing inactive yeast should be added before 50% of sugar completion has been achieved.

TOTAL SO_2 PRODUCTION

AWRI Obsession is a low SO_2 producer, with any Total SO_2 production coming from the sequentially inoculated *Saccharomyces cerevisiae.*

ALCOHOL TOLERANCE

Alcohol tolerance of AWRI Obsession is low at between 6-7%, hence sequential inoculation with a *Saccharomyces cerevisiae* yeast such as AWRI 796 or a PDM-like yeast is essential at mid-point of fermentation.

VOLATILE ACIDITY

This yeast has shown not to produce VA levels above 0.3 mg/L in application trials.

FOAMING

AWRI Obsession is a low to medium foaming yeast.

AB Biotek
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