AWRI ROSA INTENSE

RATE OF FERMENTATION
AWRI Rosa Intense has a short to medium lag phase with a medium to fast fermentation speed at temperatures of 15–28°C (59-82°F). At cooler temperatures we advise to turn the cooling off toward the end of fermentation to allow the yeast to ferment dry.

CONTRIBUTION TO WINE
AWRI Rosa Intense was selected due to its inherent capability to produce extremely high levels of 2-phenylethanol and 2-phenylethyl acetate in all wine styles. These compounds are well known for their rose petal and floral aromas and are present in extremely high concentrations in finished wines made with this yeast.

APPLICATIONS
Following years of extensive commercial winemaking trials by Dr Toni Cordente at The Australian Wine Research Institute funded by Wine Australia, the best grape varieties suitable for this yeast appear to be white varietals such as Pinot Gris, Riesling, Chardonnay, Colombard and Semillon. AWRI Rosa Intense has been trialled on red grape varietals and found not to be suitable.

Product ★
A pure active dry yeast that exaggerates the rose/floral compounds of 2-phenylethanol and 2-phenylethyl acetate in wine.

Type ☽
Saccharomyces cerevisiae.

Origin ⚬
The Australian Wine Research Institute and produced under licence by AB Biotek. Also known as AWRI 2940.

NITROGEN REQUIREMENT
AWRI Rosa Intense 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 to ensure minimum risk of stuck or sluggish fermentation.

ALCOHOL TOLERANCE
AWRI Rosa Intense has very good alcohol tolerance up to 15% v/v.

VOLATILE ACIDITY
This yeast has been shown to produce a maximum VA level of 0.3 g/l, with some application trials suggesting a decrease in acetic acid of up to 0.1 g/l compared to other commercial yeast.

FOAMING
AWRI Rosa Intense is a low foaming yeast, hence can be used for barrel fermentation.

KILLER ACTIVITY
AWRI Rosa Intense is able to produce Killer toxin, hence dominates the fermentation.

The development of this yeast was funded by:
Wine Australia