CONTRIBUTION TO WINE
BP 725 is noted for its ability to enhance the varietal flavour of red wines through increased colour extraction and minimal colour loss during fermentation. BP 725 can also contribute yeast aromatics, although subtle in nature, allowing the varietal fruit to make a strong contribution.

RATE OF FERMENTATION
BP 725 has a short lag phase and is a strong fermenter at warmer temperatures of 18–30°C (65–85°F). BP 725 displays a medium, steady rate of fermentation at cooler temperatures.

NITROGEN REQUIREMENT
BP 725 is considered a moderate to high nitrogen consumer. When fermenting highly clarified juice (low solids) of high alcohol potential a nitrogen supplement (100mg DAP/L) or Mauriferm fermentation aid is recommended to ensure a healthy fermentation.

APPLICATIONS
BP 725 is ideally suited for varietal red wine making. With its ability to enhance colour and possessing a high alcohol tolerance, BP 725 is often used for fruit driven red varietals such as Shiraz/Syrah, Zinfandel, Cabernet Sauvignon, Grenache and Merlot.

ALCOHOL TOLERANCE
BP 725 displays high alcohol tolerance of up to 16% (v/v)

VOLATILE ACIDITY
Generally less than 0.3 g/l

FOAMING
BP725 is a low foaming strain, suitable for barrel fermentation

KILLER ACTIVITY
BP725 is killer sensitive

FLOCCULATION
BP 725 displays excellent sedimentation properties

CONTRIBUTION TO WINE
Research undertaken by Professor G. Skurray & T. Walsh, of University of Western Sydney, Australia (2006)