MAURIVIN B

PRODUCT
A pure Active Dry Wine
Yeast selected for its neutral characteristics

TYPE
Saccharomyces cerevisiae

ORIGIN
First isolated in France

CONTRIBUTION TO WINE
Maurivin B produces low levels of aroma and flavour compounds, allowing the full expression of varietal characters. It is also noted for its ability to enhance colour extraction of red varieties during fermentation. The ethanol content is on average lower in wines fermented with Maurivin B, as are the levels of malic acid.

RATE OF FERMENTATION
At warmer temperatures of 20–30°C (68-86°F) Maurivin B is a moderate rate fermenter with a relatively short to moderate lag time. The optimum temperature range for Maurivin B is 25–30°C (77-86°F).

NITROGEN REQUIREMENT
Maurivin B is considered a low nitrogen consumer.

MALIC ACID CONSUMPTION
Maurivin B has the capacity to consume up to 56% malic acid during primary fermentation (see Malic Acid Research Information sheet).

ETHANOL YIELD
Maurivin B has the capacity to convert up to 18% (w/v) of the starting sugar into metabolites other than ethanol. As a result the ethanol concentration in the final wine is lower when fermenting with this strain (see Ethanol Yield Research Information sheet).

APPLICATIONS
Due to its ability to enhance varietal aroma, flavour and colour, Maurivin B is recommended for red varieties such as Shiraz/Syrah, Cabernet Sauvignon, Zinfandel, Pinotage, Grenache and Pinot Noir. Maurivin B is highly recommended when wanting to lower a wine's ethanol content. Maurivin B is popular also with winemakers wanting to reduce malic acid levels during primary fermentation.

ALCOHOL TOLERANCE
Maurivin B displays good alcohol tolerance of up to 14-15% (v/v), however caution should be exercised in high sugar juices

VOLATILE ACIDITY
Generally less than 0.3 g/l, but has produced up to 0.5g/l in high sugar juices

FOAMING
A low to moderate foaming strain

FLOCCULATION
Maurivin B has excellent sedimentation properties after alcoholic fermentation

MALIC ACID CONSUMPTION

Results obtained from research conducted by Professor A. Lonvaud, Bordeaux Wine Institute, France