

PRODUCT ☆

A pure Active Dry Wine Yeast selected for its ability to enhance the varietal aromas of Sauvignon Blanc

TYPE

Saccharomyces cerevisiae

ORIGIN

Isolated from France

maurivin™



SAUVIGNON

product information

CONTRIBUTION TO WINE

Sauvignon has the ability to enhance the varietal aromas of Sauvignon Blanc by converting odourless, non-volatile precursors into aromatic thiols. This release of fruity aromatics is attributed to the high activity of the β -lyase enzyme specific to this yeast strain. Common descriptors for these released aromatics include 'passion fruit' and 'tropical fruit'.

RATE OF FERMENTATION

When fermenting within the optimum temperature range of 15-25°C (59-77°F), Sauvignon has a short lag phase followed by a steady, moderate rate of fermentation. Cooling should be turned off towards end of ferment when fermenting below 15°C (59°F).

NITROGEN REQUIREMENT

Sauvignon is considered a low to moderate consumer of nitrogen. 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

Sauvignon is highly recommended for Sauvignon Blanc and other white varietal displaying similar aromatic profiles. This strain has also had notable success with Riesling, Viognier, Semillon and Cabernet Sauvignon.

ALCOHOL TOLERANCE

Sauvignon displays good alcohol tolerance of up to 13-14% (v/v)



VOLATILE ACIDITY

Generally less than 0.3 g/l



FOAMING

Sauvignon is a low to moderate foaming strain



KILLER ACTIVITY

Sauvignon is killer neutral. This strain is resistant to killer yeast but it does not produce killer activity

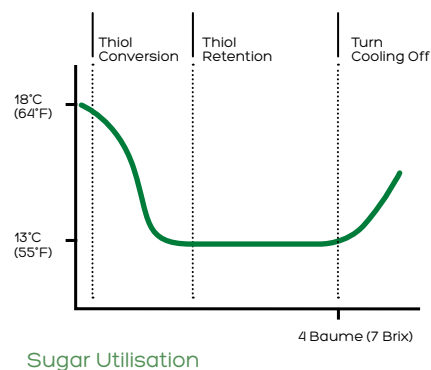


FLOCCULATION

Sauvignon displays good sedimentation properties following alcoholic fermentation



RECOMMENDED FERMENTATION TEMPERATURES



Data representative of globally obtained AB Biotek industry data