The proper preparation of Active Dry Wine Yeast (ADWY) is crucial for a successful fermentation. A simple process, done properly, can save a lot of time and anxiety down the track.

Having an active starter culture minimises the lag phase (an important factor in achieving a healthy ferment) and decreases the chance of sluggish or stuck fermentations.

**Inoculation Rates**

Rehydrating 25g of ADWY in 100L (2lbs/1000gals) of juice/must will achieve a minimum 5x10^6 viable cells/ml.

- To achieve an effective fermentation it’s important to have a population of 1.2-1.5x10^8 viable cells/ml present at the end of yeast growth (a third to half way through fermentation).
- Therefore, a minimum starting population of 5x10^6 viable cells/ml is required.
- For reds, dosage can be lower due to the presence of nutrients (via skins), but for highly clarified whites and historically difficult juices, 30-40g/100L (2.5-4.2lbs/1000gals) is recommended.

**Recommended procedure for Rehydrating Maurivin Active Dry Wine Yeast**

**1.** Rehydrate ADWY by slowly sprinkling it into 5-10 times its weight into clean water, pre-heated to between 35-40°C/95-104°F

- Any toxins or chemicals present in the water can harm/kill the yeast cells during rehydration.
- Rehydrating at a lower temperature will result in essential cytoplasmic material leaking from the cells (mainly carbohydrates), thus reducing cell viability.
- It’s best when first adding the yeast to water to mix very gently, exposing all the yeast to the water.

**2.** Allow the yeast to stand for 15 MINUTES without stirring.

- Any toxins or chemicals present in the water can harm/kill the yeast cells during rehydration.
- Stirring will also disperse micro-nutrients that had first escaped the cells upon contact with the water.
- These important micro-nutrients can be reabsorbed by the cells if within the immediate vicinity.
- The cell membranes to regain maximum fluidity, without which stirring can physically damage the membranes.
- Stirring will also disperse micro-nutrients that had first escaped the cells upon contact with the water.
- These important micro-nutrients can be reabsorbed by the cells if within the immediate vicinity.

**3.** Adjust the temperature of the rehydrated yeast solution to within 5°C/9°F of the juice/must (sulphite-free) to be inoculated by adding sufficient volumes to give successive 5°C/9°F reductions in temperature.

- Acclimatise the yeast to the juice/must.

**4.** Use the yeast within 30 MINUTES of rehydration.

- After 30 minutes, the activity of the yeast can start to decline due to lack of nutrients.
- This time can be extended if the yeast was acclimatised with juice or water containing nutrients.

**5.** It’s recommended the juice/must to be inoculated must be 18°C/64°F or higher to avoid extended lag time.

- An important factor for the cell population to reach 1.2-1.5x10^8 viable cells/ml is for the temperature to remain above 18°C/64°F for the initial stage of fermentation.
- Within 10-20% of the sugar being metabolised (1-3 days), the temperature of the ferment can be reduced.

**Using Maurivin Active Dry Wine Yeast**

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