

AWRI ROSA INTENSE

product information

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.

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 varieties such as Pinot Gris, Riesling, Chardonnay, Colombard and Semillon. AWRI Rosa Intense has been trialled on red grape varieties and found not to be suitable.

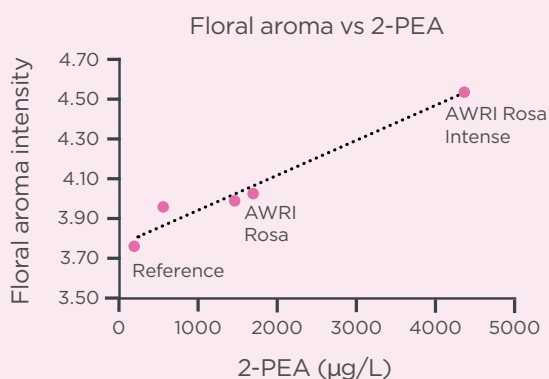


Figure 1: Floral aroma intensity assessment of a 2018 Chardonnay after 12 months in bottle with AWRI Rosa Intense vs AWRI Rosa vs a Reference strain. 20L fermentations were conducted at the Hickenbotham Roseworthy Wine Science Laboratory in Adelaide, Australia and judged by an expert panel with correlation against the 2-phenylethyl acetate concentration of each wine.

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