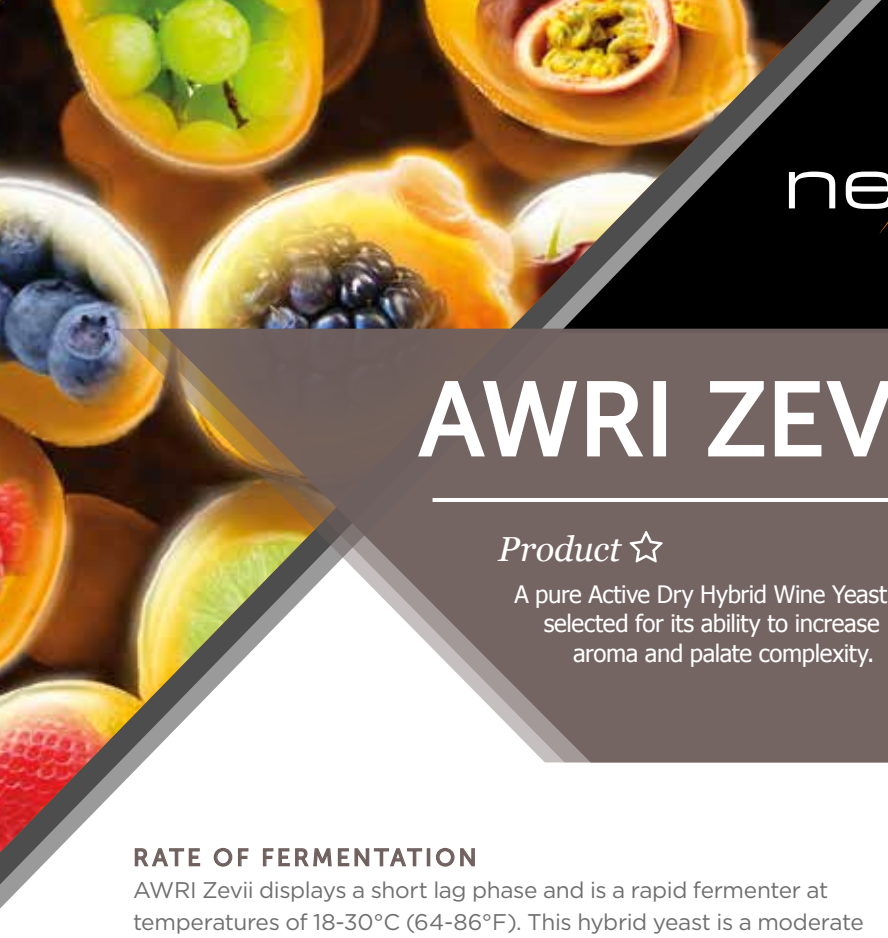


next generation by maurivin

AWRI ZEVII product information

Product

A pure Active Dry Hybrid Wine Yeast selected for its ability to increase aroma and palate complexity.

Type

Saccharomyces cerevisiae x Saccharomyces kudriavzevii (non-GMO hybrid).

Origin

The Australian Wine Research Institute. Also known as AWRI 1503.

RATE OF FERMENTATION

AWRI Zevii displays a short lag phase and is a rapid fermenter at temperatures of 18-30°C (64-86°F). This hybrid yeast is a moderate fermenter at cooler temperatures of 15°C (59°F).

CONTRIBUTION TO WINE

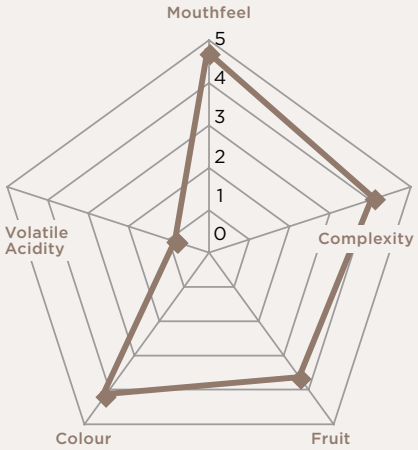
AWRI Zevii has the capacity to significantly enhance the complexity of the wine whilst maintaining strong varietal characters. This hybrid imparts a richness to the palate, with increased fruit flavours, complexity and texture. Enhanced varietal fruit aromatics in white wine include apricot, peach and pear. In red wines, the aromatics are less subtle, allowing the varietal aromas to come through.

APPLICATIONS

AWRI Zevii is recommended for increasing the complexity and fruit concentration of wines. The aromatics produced from this hybrid are particularly suited to white grape varieties such as Pinot Gris/ Grigio, Viognier and Verdelho.

AWRI Zevii is very popular for increasing the palate weight and mouthfeel of red grape varieties, such as Cabernet, Shiraz/Syrah, Malbec and Merlot.

CONTRIBUTION TO WINE



Research conducted on six grape varietals, over six wine regions by Professor Zironi at the University of Udine, Italy (2006).

NITROGEN REQUIREMENT

AWRI Zevii is considered a moderate nitrogen consumer. Fermentation in highly clarified juices may result in accelerated depletion of free amino nitrogen. In these situations it may be necessary to add DAP or a Mauriferm fermentation aid.

ALCOHOL YIELD

The alcohol yield of this hybrid is similar to Maurivin PDM (16g sugar per 1% ethanol).

ALCOHOL TOLERANCE

AWRI Zevii displays good alcohol tolerance in the range of 14.5 –15.5% (v/v).

VOLATILE ACIDITY

Generally less than 0.3 g/L.

TOTAL SO_2 PRODUCTION

Generally less than 30 mg/L.

FLOCCULATION

AWRI Zevii has good sedimentation properties after alcoholic fermentation.

FOAMING

AWRI Zevii is a low to moderate foaming strain.

Reference: Bellon et al, ANZ Grapegrower & Winemaker, January 2008.

Reference: Bellon et al, Appl Microbiol Biotechnol, May 2011.

The information presented is based on our research and commercial testing and provides a general assessment of product performance. Nothing contained herein is representative of a warranty or guarantee for which the manufacturer can be held legally responsible.

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