

# AWRI UVAmAX product information

## Product ☆

A pure active dry hybrid yeast used to lower volatile acidity in wine, particularly late harvest, dessert-style wines.

## Type ☼

*Saccharomyces cerevisiae* x *Saccharomyces uvarum* (non-GMO hybrid).

## Origin 🌐

The Australian Wine Research Institute and produced under licence by AB Biotek. Also known as AWRI 1505.

### RATE OF FERMENTATION

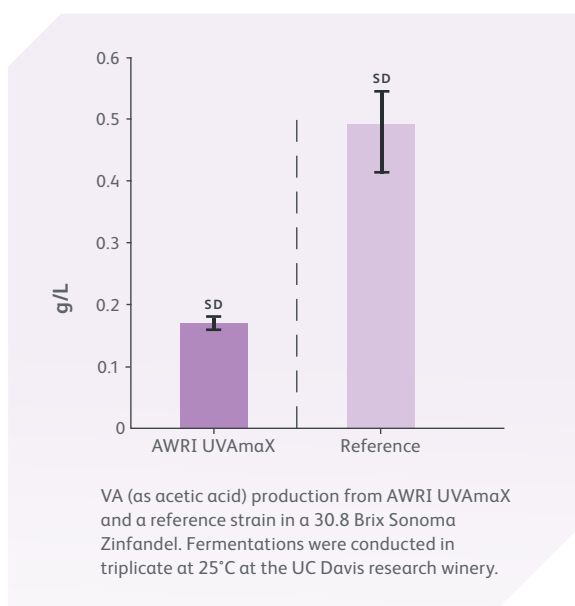
AWRI UVAmAX has a short lag phase with a medium to fast fermentation speed at temperatures of 12–26°C (54–79°F).

### CONTRIBUTION TO WINE

AWRI UVAmAX has the natural capability to reduce the level of volatile acidity in wine. The resultant wine made with this yeast makes it more pleasant due to the decrease in acetic acid (vinegar) and ethyl acetate (nail polish) aromas.

### APPLICATIONS

In winemaking trials in Australia and the USA, AWRI UVAmAX was shown to clearly reduce the volatile acidity by chemical and sensory analysis in Chardonnay, Merlot, Zinfandel and Semillon trials. We recommend using this yeast when there is a desire to reduce volatile acidity levels which can be elevated in dessert, late harvest-style wines; the alcohol tolerance of this yeast makes it suitable for such applications.



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### NITROGEN REQUIREMENT

AWRI UVAmAX 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.

### ALCOHOL TOLERANCE

AWRI UVAmAX exceeds conventional wine yeast and has tolerated beyond 16% v/v in some application trials when challenged with high sugar juice.

### VOLATILE ACIDITY

This yeast has shown to produce a maximum VA level of 0.2 g/l in application trials, even in very high sugar Zinfandel juice.

### TOTAL SO<sub>2</sub> PRODUCTION

AWRI UVAmAX can produce between 20–30 mg/L total SO<sub>2</sub> at the end of fermentation.

### KILLER ACTIVITY

AWRI UVAmAX is able to produce Killer toxin, hence dominates the fermentation.

### FOAMING

AWRI UVAmAX is a low to medium foaming yeast.

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

Reference: Bellon et al, AWRI Technical Review No. 200, May 2019.