

PINNACLE™ *Distinction*

Welcome to our exciting,
new **yeasts for flavour.**

YEAST
for Flavour
from AB Biotek



 **AB Biotek**
PARTNERS IN FERMENTATION™

NEW - our advanced **Pinnacle Distinction** range - a range of speciality products designed for the next generation of distilled spirits drinkers.

Together we are defining **new horizons in taste and flavour delivery** – naturally!

Introductory video by **Alex Moriarty** - AB Biotek Global Technical Lead (*Distilled Spirits*)



SCAN ME



▲ PINNACLE™ *Distinction*

Introducing the new Pinnacle Distinction range, eight different distiller's yeast products creating a highly differentiated range of new make spirit aromas and flavours.

Leveraging our “Yeast for Flavour” concept we successfully deliver new make flavours to drive flavour innovation and create blending diversity that combines perfectly with the casks and barrels of your choice.

The pressure on distilleries to appeal to the next generation of whisky consumers is immense and an ever-present challenge.

Future spirits consumers - such as Millennials, Gen Z and even Alpha moving forward, will demand a wide range of flavours and taste experiences evolving at a fast pace.

While different cask types have given us a wide variety of whisky flavour combinations in the past, this technology is reaching maturity.

An industry wide challenge has been set to discover the next flavour differentiator in whisky.

AB Biotek have answered this challenge by releasing our latest technology to the whisky distilling industry - The Pinnacle Distinction Range.

Explore our range >>

1
DISTILLERS YEAST
CNO
 CEREAL • NUTTY • OILY

APINNACLE™
Distinction

CNO (Artisan Rye Bread)

Samples currently 40% alc. volume, please dilute to your normal nosing specification.

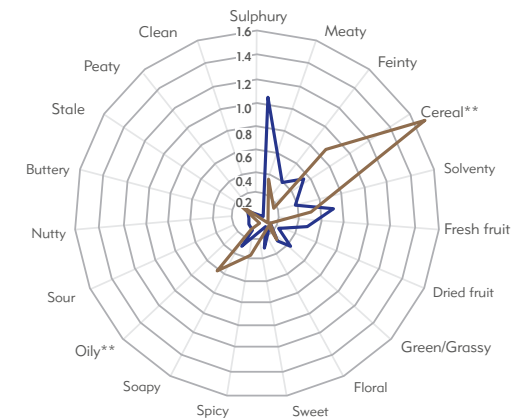
Characteristic aromas of "Artisan rye bread"

MAIN AROMAS: Cereal, Nutty, Oily

MAIN PALATE: Nutty with a Caramel & Biscuit nuance

MOUTHFEEL:	Viscosity	Medium/High
	Heat	Low
	Astringency	Medium

SWRI AROMA SPIDER DIAGRAM



— Pinnacle G — Distinction CNO **Result significantly above Pinnacle G



Scan me to watch tasting video for CNO Sample 1

2
DISTILLERS YEAST
CFF
 CITRUS • FLORAL • FRUITY

APINNACLE™
Distinction

CFF (Citrus Blossom)

Samples currently 40% alc. volume, please dilute to your normal nosing specification.

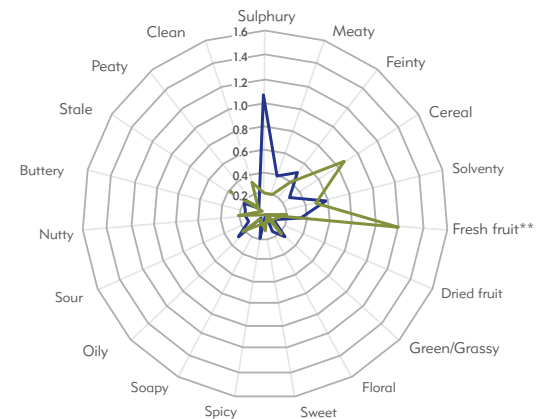
Characteristic aromas of "Citrus Blossom"

MAIN AROMAS: Citrus, Fruity, Floral

MAIN PALATE: Sweet, Citrus, Fruity

MOUTHFEEL:	Viscosity	Medium
	Heat	Medium
	Astringency	Medium

SWRI AROMA SPIDER DIAGRAM



— Pinnacle G — Distinction CFF **Result significantly above Pinnacle G



Scan me to watch tasting video for CFF Sample 2

3
SAMPLE

**DISTILLERS
YEAST
FFR**
FRUITY • FLORAL • RED BERRY



PINNACLE™
Distinction

FFR (Red Berries and Rosewater)

Samples currently 40% alc. volume, please dilute to your normal nosing specification.

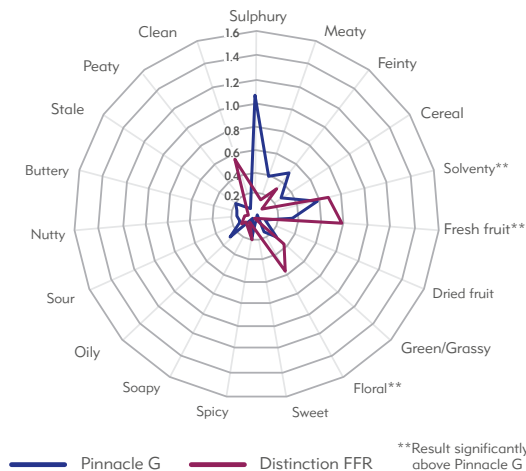
Characteristic aromas of "Red Berries and Rosewater"

MAIN AROMAS: **Floral, Fruity, Confection**

MAIN PALATE: **Fruity, Sweet, Biscuit**

MOUTHFEEL:	Viscosity	Medium
	Heat	High
	Astringency	Medium/Low

SWRI AROMA SPIDER DIAGRAM



Scan me to watch tasting video for FFR Sample 3

4
SAMPLE

**DISTILLERS
YEAST
FFS**
FRUITY • FLORAL • SPICY



PINNACLE™
Distinction

FFS (Spiced Fruit Bun)

Samples currently 40% alc. volume, please dilute to your normal nosing specification.

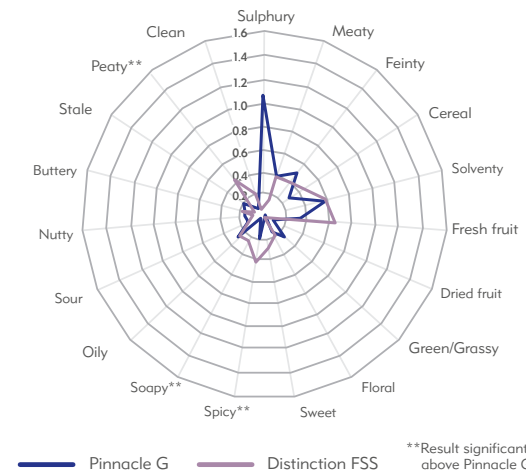
Characteristic aromas of "Spiced Fruit Bun"

MAIN AROMAS: **Fruity, Floral, Spicy**

MAIN PALATE: **Banana, Floral, Sweet, Biscuit**

MOUTHFEEL:	Viscosity	Medium/High
	Heat	Low
	Astringency	Medium

SWRI AROMA SPIDER DIAGRAM



Scan me to watch tasting video for FFS Sample 4

**Result significantly above Pinnacle G

SAMPLE 5
DISTILLERS YEAST
GABT
 GREEN APPLE • BUTTERY



PINNACLE™
Distinction

GABT (Apple Pie)

Samples currently 40% alc. volume, please dilute to your normal nosing specification.

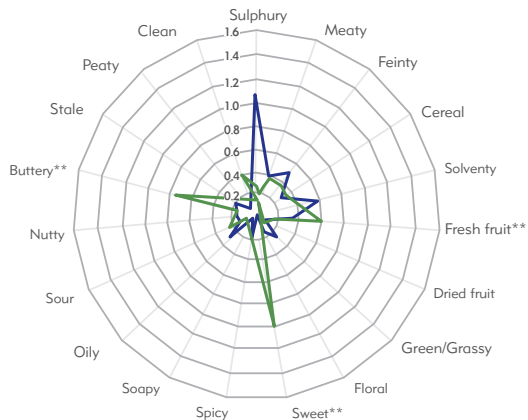
Characteristic aromas of "Apple Pie"

MAIN AROMAS: **Apple, Fruity, Savoury**

MAIN PALATE: **Caramel, Soft, with Herbaceous nuance**

MOUTHFEEL:	Viscosity	Medium
	Heat	Low
	Astringency	Medium

SWRI AROMA SPIDER DIAGRAM



— Pinnacle G — Distinction GABT **Result significantly above Pinnacle G



Scan me to watch tasting video for GABT Sample 5

SAMPLE 6
DISTILLERS YEAST
BON
 BANANA • OILY • NUTTY



PINNACLE™
Distinction

BON (Banana Split)

Samples currently 40% alc. volume, please dilute to your normal nosing specification.

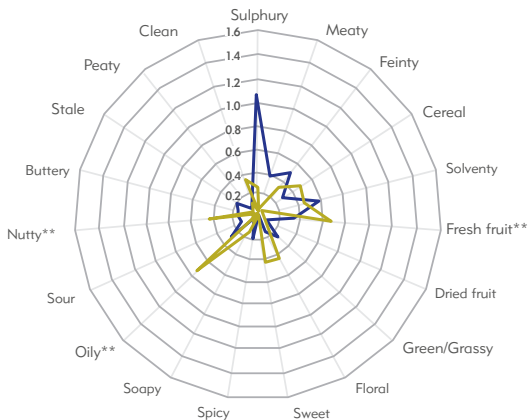
Characteristic aromas of "Banana Split"

MAIN AROMAS: **Banana, Oily, Nutty**

MAIN PALATE: **Banana, Sweet, Oily**

MOUTHFEEL:	Viscosity	High
	Heat	Low
	Astringency	Medium

SWRI AROMA SPIDER DIAGRAM



— Pinnacle G — Distinction BON **Result significantly above Pinnacle G



Scan me to watch tasting video for BON Sample 6

7
SAMPLE



PINNACLE™
Distinction

FGG (Fresh Fruit Salad)

Samples currently 40% alc. volume, please dilute to your normal nosing specification.

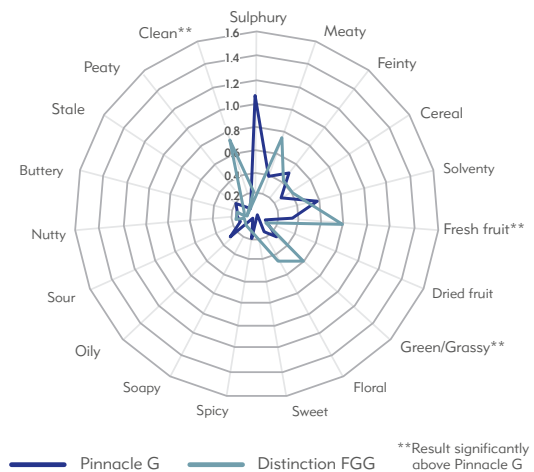
Characteristic aromas of "Fresh Fruit Salad"

MAIN AROMAS: Fresh fruit, Green/Grassy, Clean

MAIN PALATE: Fruity, Sweet

MOUTHFEEL:	Viscosity	Medium
	Heat	High
	Astringency	Medium

SWRI AROMA SPIDER DIAGRAM



— Pinnacle G — Distinction FGG **Result significantly above Pinnacle G

8
SAMPLE



PINNACLE™
Distinction

BLFF (Floral and Fruity)

Samples currently 40% alc. volume, please dilute to your normal nosing specification.

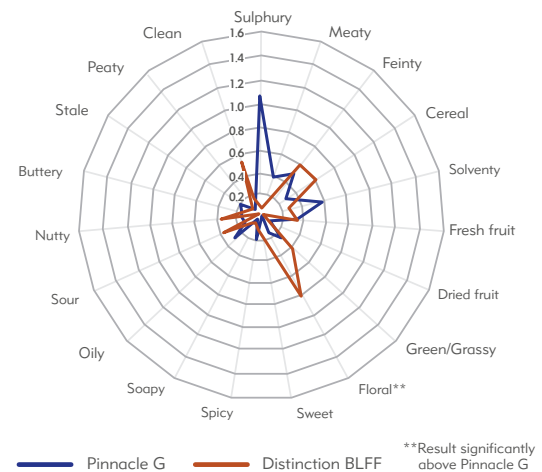
Characteristic aromas of "Floral and Fruity"

MAIN AROMAS: Fruity, Floral, Cereal

MAIN PALATE: Fruity, Sweet

MOUTHFEEL:	Viscosity	Medium
	Heat	Medium
	Astringency	Medium

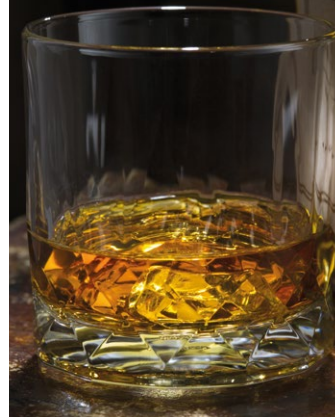
SWRI AROMA SPIDER DIAGRAM



— Pinnacle G — Distinction BLFF **Result significantly above Pinnacle G



Scan me to watch tasting video for FGG Sample 7



Scan me to watch tasting video for BLFF Sample 8



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