CONTRIBUTION TO WINE
Sauvignon has the ability to enhance the varietal aromas of Sauvignon Blanc by converting odourless, non-volatile precursors into aromatic thiols. This release of fruity aromatics is attributed to the high activity of the β-lyase enzyme specific to this yeast strain. Common descriptors for these released aromatics include ‘passion fruit’ and ‘tropical fruit’.

RATE OF FERMENTATION
When fermenting within the optimum temperature range of 15–25°C (59–77°F), Sauvignon has a short lag phase followed by a steady, moderate rate of fermentation. Cooling should be turned off towards end of ferment when fermenting below 15°C (59°F).

NITROGEN REQUIREMENT
Sauvignon is considered a low to moderate consumer of nitrogen. When fermenting highly clarified juice (low solids) of high alcohol potential, a nitrogen supplement (100mg DAP/L) or Mauriferm fermentation aid is recommended to ensure a healthy fermentation.

APPLICATIONS
Sauvignon is highly recommended for Sauvignon Blanc and other white varietal displaying similar aromatic profiles. This strain has also had notable success with Riesling, Viognier, Semillon and Cabernet Sauvignon.