maurivin

YEAST & SHIRAZ AROMAS

research information

YEAST STRAINS & SHIRAZ AROMAS

Yeast strains fermenting Shiraz/Syrah can have a significant impact on the wine's aroma. Trials undertaken with Maurivin strains BP 725 and AWRI 796 fermenting several batches of Hunter Valley Shiraz varied in their ability to enhance different varietal aromas.



FRUITY AROMAS & AWRI 796

Shiraz fruit fermented with AWRI 796 resulted in wines with higher fruit aromas such as blackberry and plum (see graph below). These wines were also noted for their enhanced mouthfeel. AWRI 796 is a popular yeast for varietal red winemaking, exhibiting a strong fermentation capacity, higher alcohol tolerance and higher glycerol levels (see *Attributes of Maurivin Yeast* data sheet). AWRI 796 also has the capacity to yield lower levels of ethanol (see *Ethanol Yield Research Information* sheet).

SPICY AROMAS & BP 725

In contrast to AWRI 796, Shiraz fruit fermented with the popular red winemaking strain BP 725 resulted in higher levels of black pepper and spicy aromas (see graph below). These wines were also noted for their deep purple colour, indicative of BP 725, a strain known for its ability to enhance colour extraction and minimize colour loss during fermentation.

UNLOCKING THE VARIETAL AROMAS OF SHIRAZ

The chosen yeast strain can play an important role in determining the wine's aromas and flavour. AWRI 796 has the capacity to enhance fruity varietal aromas such as blackberry and plums, whilst BP 725 results in wines with spicy and black pepper aromatics.



Research undertaken by Thomas Walsh and Professor Geoff Skurray of the University of Western Sydney. Fermentations were carried out at 25°C (77°F) with Hunter Valley Shiraz with a starting sugar concentration of 23°Brix (12.8°Baume) at pH 3.5. Juices were filter sterilized to ensure fermentation took place with the inoculated strain. Wines were assessed for common Shiraz aroma descriptors by a panel of 13 expert wine judges. Results may vary depending on the grape juice/must.

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