

maurivit[®]

YEAST NUTRIENT – TECHNICAL INFORMATION

Low vitamin concentration in grape juice can lead to fermentation difficulties. Vitamin deficiency can result naturally due to adverse conditions that lead to stress in the vineyard and can also occur as a result of winemaking processes prior to fermentation and include juice heating and pasteurisation, sulphur dioxide (SO₂) additions and fining.

MAURIVIT is a mixture of pure vitamins free from amino acids and inorganic nitrogen. The concentration of vitamins is optimal for the promotion of yeast growth and rate of fermentation.

OENOLOGICAL CHARACTERISTICS

Low levels of vitamins in grape juice, must or wine can be a limiting factor on yeast growth rate and cell numbers leading to reduced or slower rates of fermentation. The conditions can be pre-cursors to stuck fermentations.

The risk of slow or stuck fermentations can be reduced by the addition of MAURIVIT at the time of yeast inoculation.

The production of hydrogen sulphide (H₂S) during alcoholic fermentation is generally associated with low levels of available amino acids and inorganic nitrogen. While vitamin additions alone may not prevent this occurrence, due to the synergistic effect of vitamins, MAURIVIT additions in conjunction with inorganic nitrogen can reduce the risk of hydrogen sulphide production.

MAURIVIT contains thiamine, which can be de-activated by the presence of sulphur dioxide (SO₂). For this reason we suggest that MAURIVIT additions are made after sulphur dioxide adjustments.

USE

MAURIVIT can be added to must, juice, fermentations or to yeast propagators to supplement low vitamin levels in order to maximise yeast cell numbers and fermentation activity.

Add 5 grams of MAURIVIT per 1000 litres of must, juice, fermentation or starter culture.

COMPOSITION

MAURIVIT contains calcium pantothenate, pyridoxine hydrochloride, thiamine hydrochloride, biotin and nicotinamide.