

ADVANTAGE

Product

A pure Active Dry Wine Yeast that enhances varietal aromas and flavours via the reduction of hydrogen sulfide production.

Type

Saccharomyces cerevisiae.

Origin

Developed by Maurivin and The Australian Wine Research Institute.

Rate of fermentation

At warmer temperatures of 20–30°C (68–86°F) Advantage exhibits a short lag phase and a rapid fermentation rate. In some juices/musts, Advantage may ferment to dryness faster than Maurivin PDM. Advantage is ideal for fermentating at lower temperatures of 12–16°C (53–61°F) due to its inherent vigour.

Hydrogen sulfide production

Advantage does not produce any detectable levels of hydrogen sulfide. The use of this yeast eliminates yeast-derived reductive characters in winemaking.

Nitrogen requirement

To assist yeast cell growth at the start of fermentation, a nitrogen addition is required to build cellular biomass. In low YAN juices Advantage benefits from the addition of a Mauriferm fermentation aid.

Alcohol yield

Advantage utilises approximately 16.5g of sugar to produce 1% alcohol (v/v).

Alcohol tolerance

Advantage displays excellent alcohol tolerance in the range of 15.5–16.5% (v/v).

Volatile acidity

Generally less than 0.3 g/L.

Killer factor

Maurivin Advantage has killer activity.

Proprietary yeast

Advantage is a Maurivin 'Next Generation' non-GMO proprietary yeast.

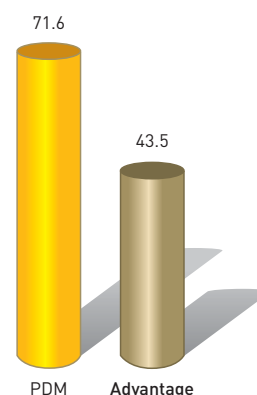
Contribution to wine

Maurivin Advantage is a unique wine yeast that cannot produce any detectable hydrogen sulfide. The use of this yeast eliminates any potential yeast-derived reductive characters, even when fermenting juices deficient in nitrogen. The resultant wines have increased varietal aromatics favourable for high quality wine production.

Applications

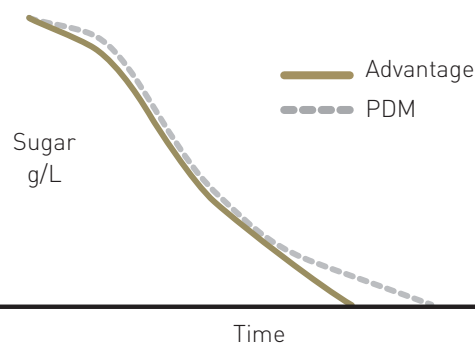
Maurivin Advantage is recommended for the production of fruit-driven wines with only a small contribution from the yeast. Most noticeable is the absence of any reductive characters, thus increasing the positive varietal characters of the wine. Advantage is ideal for all varieties and wine styles and is particularly suited to large volumes when rapid fermentation is required.

Production of H₂S [µg/L]



Research was undertaken at The Australian Wine Research Institute (2007). The sensory threshold for H₂S in wine is 50–80µg/L (Wenzel et al., 1980).

Fermentation Rate vs PDM in Low YAN Juice



Research was undertaken at The Australian Wine Research Institute (2007).