

DISTINCTION

Product

A pure Active Dry Wine Yeast that does not produce any reductive hydrogen sulfide aromas.

Type

Saccharomyces cerevisiae.

Origin

Developed by Maurivin and The Australian Wine Research Institute.

Rate of fermentation

Distinction exhibits a short lag phase and a rapid fermentation rate at warmer temperatures of 20–30°C (68–86°F). At cooler temperatures of 15°C (59°F) Distinction displays a moderate fermentation rate.

Hydrogen sulfide production

Distinction 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 Distinction benefits from the addition of a Mauriferm fermentation aid.

Alcohol yield

Distinction utilizes approximately 16.5g of sugar to produce 1% alcohol (v/v).

Alcohol tolerance

Distinction displays good alcohol tolerance of 14.5–15.5% (v/v).

Volatile acidity

Generally less than 0.3 g/L.

Total SO₂ production

Distinction can produce higher levels of bound SO₂ (with no increase seen in the free SO₂), particularly in white grape juices.

Killer factor

Distinction has killer activity.

Proprietary yeast

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

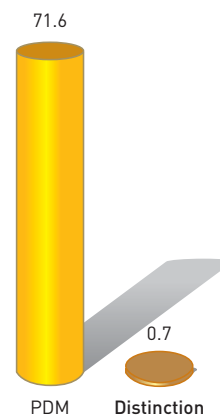
Contribution to wine

Maurivin Distinction 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. Distinction also produces subtle fruity aromas for fruit-driven wine styles.

Applications

Maurivin Distinction 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. Distinction is ideal for all varieties and wine styles. This yeast is also recommended when fermenting fruit sourced from vineyards whose wines have traditionally been reductive in character.

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).