

PLATINUM

Product

A pure Active Dry Wine Yeast that enhances varietal aromas and flavours via the elimination of reductive characters such as hydrogen sulfide.

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) Platinum exhibits a short lag phase and a rapid fermentation rate. Platinum is ideal for fermentating at lower temperatures of 12–16°C (53–61°F) due to its inherent vigour.

Hydrogen sulfide production

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

Alcohol yield

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

Alcohol tolerance

Platinum displays excellent alcohol tolerance of 15–16% (v/v).

Volatile acidity

Generally less than 0.2 g/L.

Total SO₂ production

Platinum has similar total SO₂ production profiles to Maurivin PDM (up to 40 mg/L).

Killer factor

Platinum has killer activity.

Proprietary yeast

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

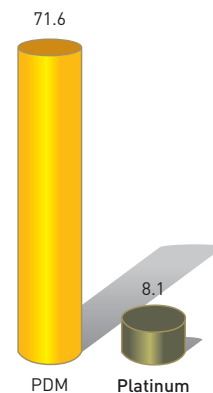
Contribution to wine

Maurivin Platinum 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

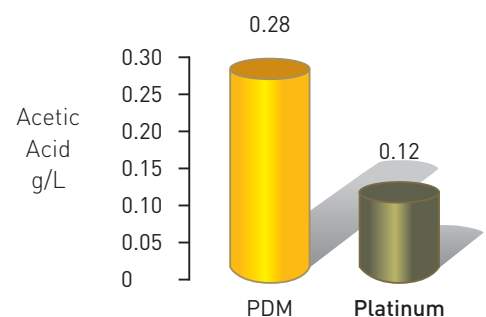
Maurivin Platinum is recommended for the production of fruit-driven wines with only a small contribution from the yeast. Most noticeable is the absence of any reductive characters, thus increasing the positive varietal characters of the wine. Platinum is ideal for all varieties and wine styles. This 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).

Acetic Acid Production



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