

maurivinTM

Yeast trial recording card

Winery: _____ Winemaker: _____ Date: _____

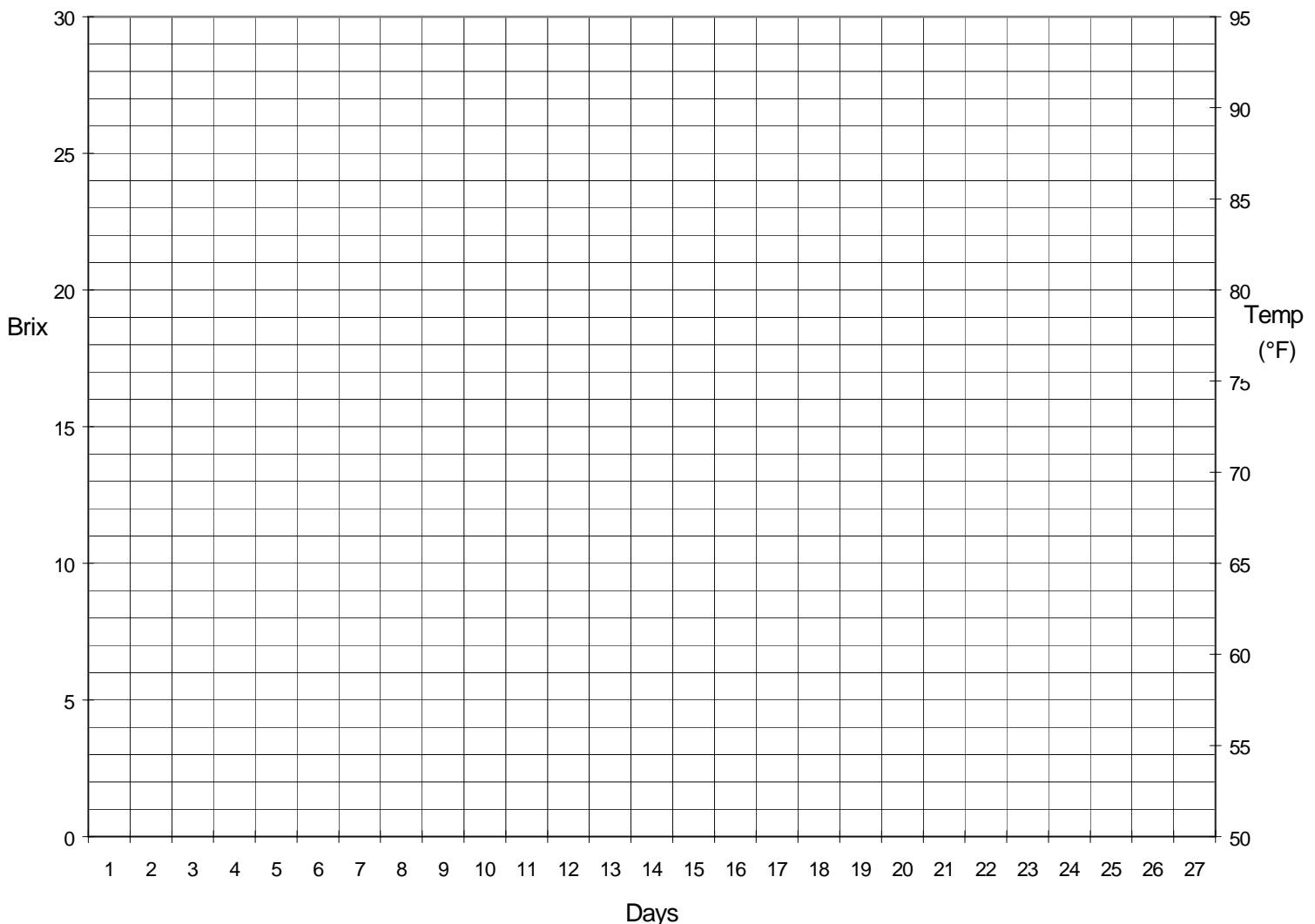
Tank: _____ Volume: _____ Variety: _____ Block: _____

Juice/must parameters (after additions of acid/DAP/etc.):

Brix/Bé: _____ pH: _____ TA (g/L): _____ YAN/FAN (mg N/L): _____

Free SO₂ (mg/L): _____ Total SO₂ (mg/L): _____ Malic Acid (g/L): _____

Maurivin Yeast Strain: _____



Additions during Fermentation (dose and date of addition):

DAP: _____

Yeast hulls / vitamins: _____

Tannins: _____

Malolactic bacteria: _____

Other: _____

Barrel fermentation: Yes/No

If Yes, Brix/Bé level at time of transfer from tank to barrels: _____

Fermentation Characters:

Were you satisfied with the fermentation rate?

H₂S: _____ Foaming: _____ Flocculation: _____**Wine Parameters:**

Alcohol (% v/v): _____ Sugar (g/L): _____ pH: _____ TA (g/L): _____

VA (g/L): _____ Malic Acid (g/L): _____ Glycerol (g/L): _____

Succinic acid (g/L): _____ Free SO₂ (mg/L): _____ Total SO₂ (mg/L): _____**Sensorial Properties:**

Appearance: _____

Aroma: _____

Palate: _____

Yeast Performance:

In your opinion, do you think the yeast strain chosen was the most appropriate for the style of wine you were after?

Was there promotion of varietal characters (aroma or flavour)?

Did the yeast contribute to the wine's flavour and mouthfeel?

Did the yeast contribute positive yeast aromatics?

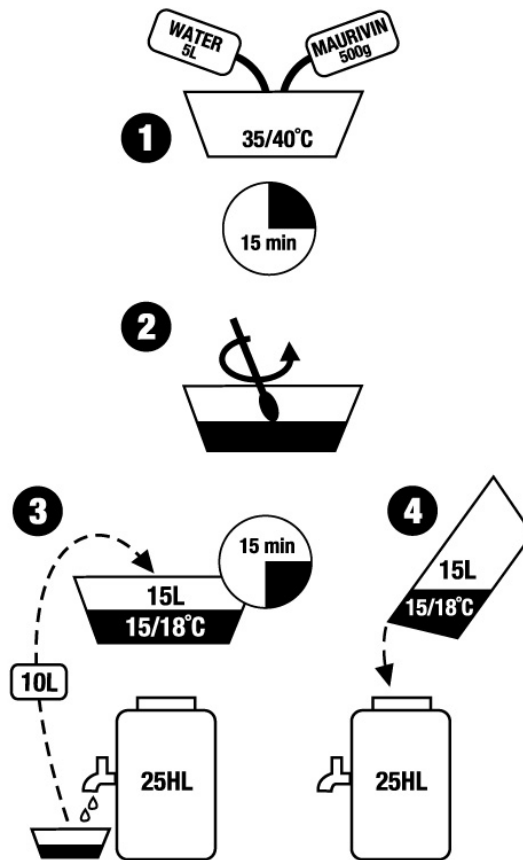
Overall, what is your verdict on the maurivin strain tested? Are you likely to use this strain again? Please comment.

Any additional information you can provide on your trial with maurivin strains would be much appreciated.

Thank you!

We sincerely appreciate your time and effort in completing this survey.

Protocol for seeding



Contacts

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To place an order:

Contact your local maurivin distributor. Details are available on our website:

www.maurivinyeast.com