PRODUCT	TYPE	ORIGIN
A pure Active Dry Wine Yeast selected for its aromatic characteristics	*Saccharomyces cerevisiae*	The Australian Wine Research Institute culture collection

maurivin™

AWRI 350

product information

CONTRIBUTION TO WINE

AWRI 350 produces high levels of aroma and flavour compounds to the wine with the contributing characters often described as 'fruity esters', such as pineapple and banana. It is a highly desirable yeast strain when the Oenologist requires a positive and obvious contribution from the yeast.

RATE OF FERMENTATION

AWRI 350 is a moderate rate fermenter at warmer temperatures (20-30°C; 68-86°F) with a short lag time. Low fermentation temperatures (10-15°C; 50-59°F) are not suitable for this strain due to its inherent flocculating characteristics.

NITROGEN REQUIREMENT

AWRI 350 is considered a low nitrogen consumer.

APPLICATIONS

A general purpose yeast strain recommended for white wine production from neutral grape varieties where the Oenologist requires a positive and obvious aromatic contribution from the yeast. Due to its flocculation characteristics, AWRI 350 is suitable for the production of naturally sweet wines produced from arrested fermentations. AWRI 350 is also suitable for the production of highly aromatic wines from grape varieties such as Gewürztraminer and Muscat where the aromatic esters of the yeast are complimentary. AWRI 350 is also suitable for the production of *nouveau* red wine styles from grape varieties such as Gamay and Grenache.

ALCOHOL TOLERANCE

ARWI 350 displays moderate alcohol tolerance in the range 12-13% (v/v)

VOLATILE ACIDITY

Generally less than 0.3 g/l

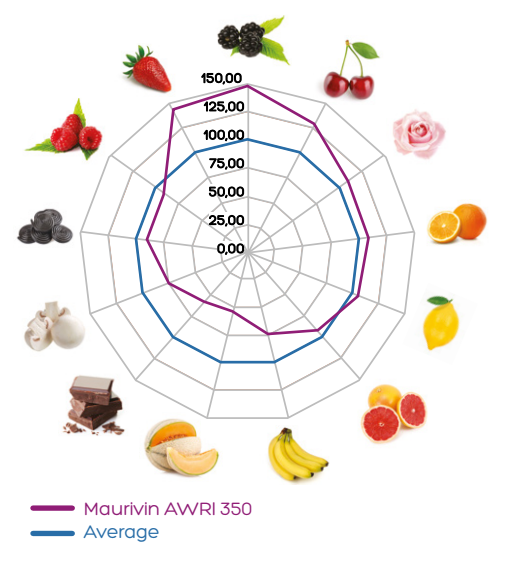
FOAMING

A low to moderate foaming strain

FLOCCULATION

AWRI 350 is a flocculating strain and displays rapid sedimentation properties toward the end of fermentation, forming very compact lees

ESTER OUTPUTS



Values representative of globally obtained AB Biotek industry data

The information presented is based on our research and commercial testing and provides a general assessment of product performance. Nothing contained herein is representative of a warranty or guarantee for which the manufacturer can be held legally responsible.

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