

Using **PINNACLE WINE YEAST** **maurivin™** Active Dry Wine Yeast



The proper preparation of Active Dry Wine Yeast (ADWY) is crucial for a successful fermentation.



A simple process, done properly, can save a lot of time and anxiety down the track.



Having an active starter culture minimises the lag phase (an important factor in achieving a healthy ferment) and decreases the chance of sluggish or stuck fermentations.

Inoculation Rates

Rehydrating 25g of ADWY in 100L (2lbs/1000gals) of juice/must will achieve a minimum 5x10⁶ viable cells/ml.

- To achieve an effective fermentation, it's important to have a population of 1.2-1.5x10⁸ viable cells/ml present at the end of yeast growth (a third to halfway through fermentation).
- Therefore, a **minimum starting population of 5x10⁶ viable cells/ml is required.**
- For reds, dosage can be lower due to the presence of nutrients (via skins), but for highly clarified whites and historically difficult juices, 30-40g/100L (2.5-4.2lbs/1000gals) is recommended.

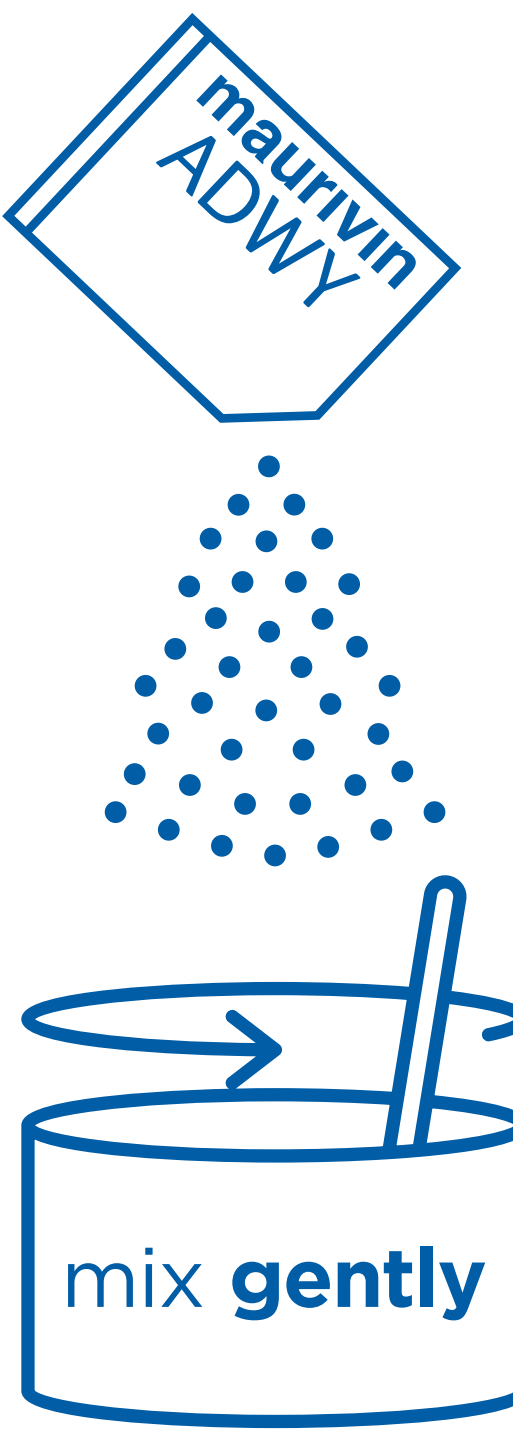


Recommended procedure for Rehydrating Active Dry Wine Yeast

Each step is vitally important for optimum yeast rehydration


1 Rehydrate ADWY by slowly sprinkling it into 5-10 times its weight into clean water, pre-heated to between 35-40°C/95-104°F.

- Any toxins or chemicals present in the water can harm/kill the yeast cells during rehydration.
- Rehydrating at a lower temperature will result in **essential cytoplasmic material leaking from the cells** (mainly arbohydrites), thus reducing cell viability.
- It's best when **first adding the yeast to water to mix very gently**, exposing all the yeast to the water.



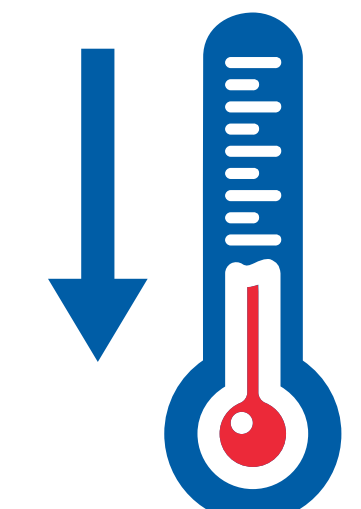
2 Allow the yeast to stand for **15 minutes** without stirring.

- Allows the cell membranes to regain maximum fluidity, without which **stirring can physically damage the membranes.**
- Stirring will also disperse micro-nutrients that had first escaped the cells upon contact with the water. These important micronutrients can be reabsorbed by the cells if within the immediate vicinity.




3 Adjust the temperature of the rehydrated yeast solution to within 5°C/9°F of the juice/must (sulphite-free) to be inoculated by adding sufficient volumes to give successive 5°C/9°F reductions in temperature.

- Acclimatise the yeast to the juice/must.
- This should be done over a 15 minute period.



4 Use the yeast within **30 minutes** of rehydration.

- After 30 minutes, the activity of the yeast can **start to decline** due to lack of nutrients.
- This time can be extended if the yeast was acclimatised with juice or water containing nutrients.



5 It's recommended the juice/must to be inoculated must be 18°C/64°F or higher to avoid extended lag time.

- An important factor for the cell population to reach 1.2-1.5x10⁸ viable cells/ml is for the temperature to remain **above 18°C/64°F for the initial stage of fermentation.**
- Within 10-20%** of the sugar being metabolised (1-3 days), the **temperature of the ferment can be reduced.**

