

Using 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.



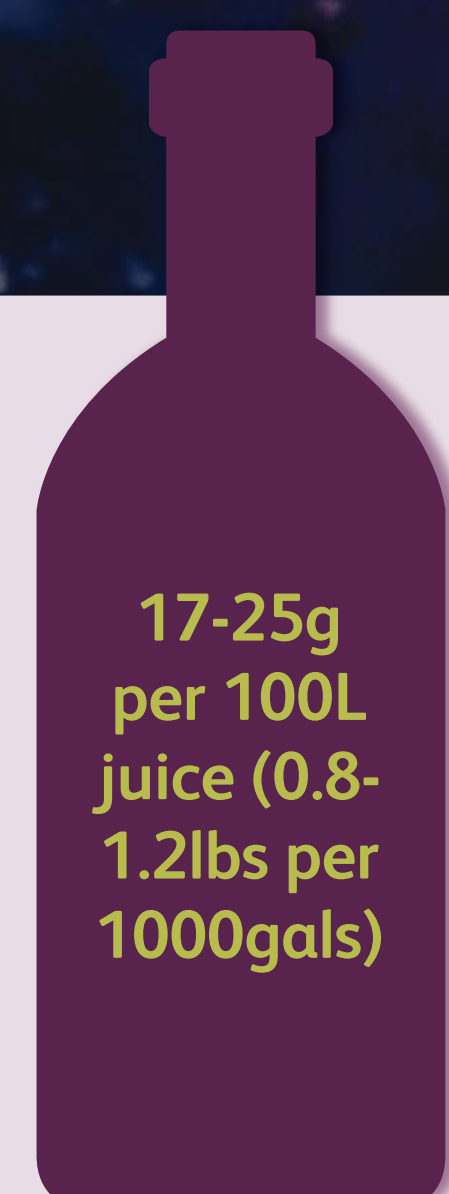
Having an active starter culture minimises the lag phase (an important factor in achieving a healthy ferment) and decreases the chance of sluggish or stuck fermentations.

Inoculation Rates

Rehydrating 25g of ADWY in 100L (2lbs/1000gals) of juice/must will achieve a minimum 5×10^6 viable cells/ml.



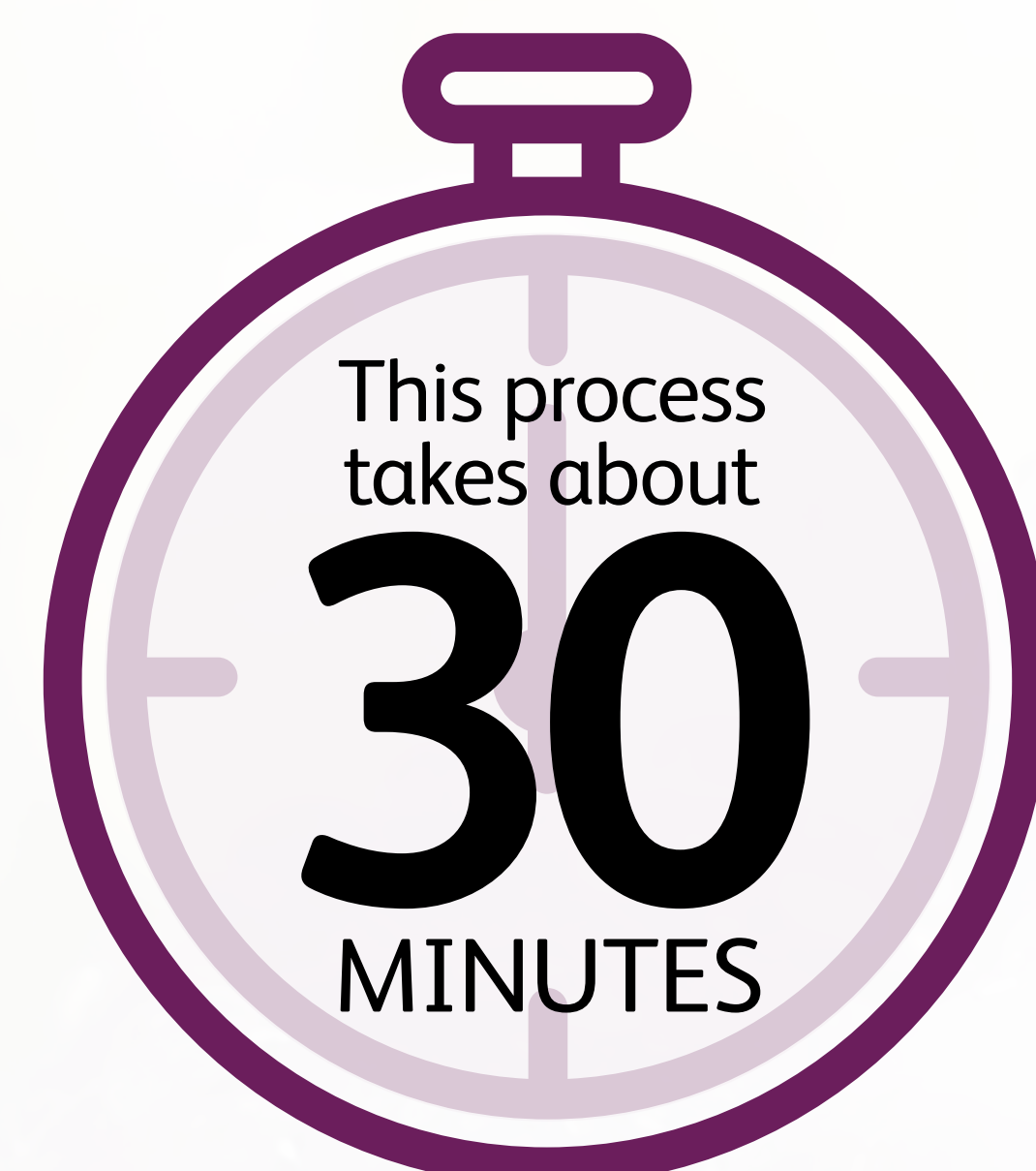
30-40g per 100L juice (2.5-4.2lbs per 1000gals)



17-25g per 100L juice (0.8-1.2lbs per 1000gals)

- To achieve an effective fermentation it's important to have a population of $1.2-1.5 \times 10^8$ viable cells/ml present at the end of yeast growth (a third to half way through fermentation).
- Therefore, a minimum starting population of 5×10^6 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.

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Recommended procedure for Rehydrating Maurivin 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 carbohydrates), 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

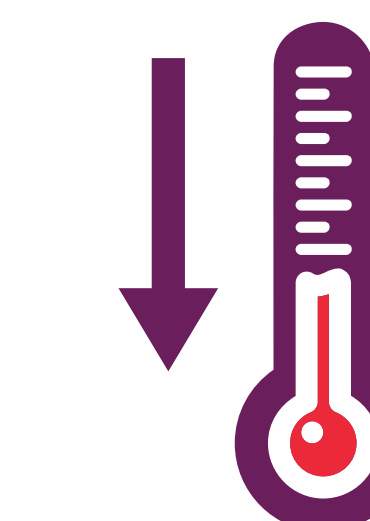
Allow the yeast to stand for 15 MINUTES without stirring.



- 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 micro-nutrients 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.

18°C / 64°F or higher



- An important factor for the cell population to reach $1.2-1.5 \times 10^8$ 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.