

AWRI ROSA

product information

Product ☆

A pure active dry yeast that intensifies the rose/floral compounds of 2-phenylethanol and 2-phenylethyl acetate in wine.

Type 🍷

Saccharomyces cerevisiae.

Origin 🌐

The Australian Wine Research Institute and produced under licence by AB Biotek. Also known as AWRI 2965.

RATE OF FERMENTATION

AWRI Rosa has a short to medium lag phase with a medium to fast fermentation speed at temperatures of 15–28°C (59–82°F). At cooler temperatures we advise to turn the cooling off toward the end of fermentation to allow the yeast to ferment dry.

CONTRIBUTION TO WINE

AWRI Rosa was selected due to its inherent capability to produce elevated levels of 2-phenylethanol and 2-phenylethyl acetate in all wine styles. These compounds are well known for their rose petal and floral aromas and are present in high concentrations in finished wines made with this yeast.

APPLICATIONS

Following years of extensive commercial winemaking trials by Dr Toni Cordente at The Australian Wine Research Institute funded by Wine Australia, the best grape varieties suitable for this yeast appear to be white varieties when there is a need for a strong contribution from the yeast. Pinot Gris, Riesling, Chardonnay, Colombard and Semillon are well suited. AWRI Rosa has been trialled on red grape varieties such as Grenache and Shiraz, however red fruit and berry notes were masked when using this yeast, suggesting that this yeast is more suitable for white grape varieties.

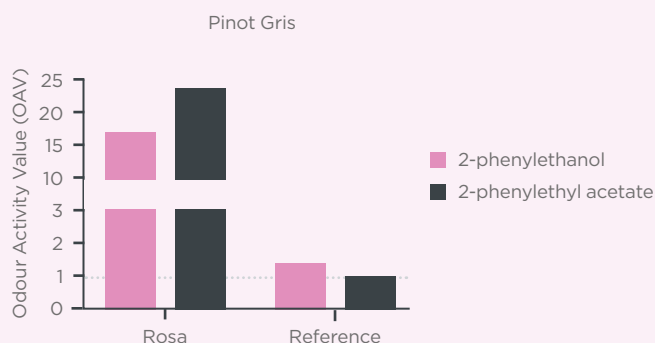


Figure 1: Odour activity value of 2-phenylethanol and 2-phenylethyl acetate relative to the odour threshold of each compound. Fermentations were conducted at the Hickinbotham Roseworthy Wine Science Laboratory in Adelaide, Australia.

NITROGEN REQUIREMENT

AWRI Rosa is considered a low to medium nitrogen consumer, hence only the standard additions of nitrogen to build yeast biomass in the first days of fermentation are required. It is recommended however in nutritionally challenging juices to add a nutritional supplement to ensure minimum risk of stuck or sluggish fermentation.

ALCOHOL TOLERANCE

AWRI Rosa has very good alcohol tolerance up to 15% v/v.

VOLATILE ACIDITY

This yeast has been shown to produce a maximum VA level of 0.3 g/l, with some application trials suggesting a decrease in acetic acid of up to 0.1 g/l compared to other commercial yeast.

FOAMING

AWRI Rosa is a low foaming yeast, hence can be used for barrel fermentation.

KILLER ACTIVITY

AWRI Rosa is able to produce Killer toxin, hence dominates the fermentation.

The development of this yeast was funded by :

**Wine
Australia**