

Y-RW01

PREMIUM RED WINE YEAST

Yeast Strain Description

A red wine yeast with very good alcohol tolerance and excellent fermentation kinetics, promoting well-structured wines with good body, complex tannins, and expressive varietal fruit character. This yeast confers dark berry, spice and coffee aromatics and is ideal for producing a range of high-quality wines from grapes such as Cabernet Sauvignon, Cabernet Franc, Syrah, and Merlot.

Technical Characteristics

Yeast Classification	<i>Saccharomyces cerevisiae</i>
Temperature Tolerance	10-35°C
Alcohol Tolerance	Approx. 16% ABV
Nitrogen Requirement	Low-Medium
Flocculation	High
Production of volatile acidity	Low
Production of H ₂ S	Low
Production of foam	Low
Competitive factor	Negative
Viable Yeast Cells	$\geq 1.0 \times 10^{10}$ cfu/g
Total Bacteria	$\leq 5.0 \times 10^4$ cfu/g
Wild Yeast	$\leq 1.0 \times 10^5$ cfu/g
Moulds	≤ 1000 cfu/g
Coliforms	≤ 100 cfu/g
Salmonella	Absent in 25 g
Staphylococcus	Absent in 25 g
Escherichia coli	Absent in 1 g
Lead	≤ 2.0 mg/kg
Arsenic	≤ 3.0 mg/kg

Dosage & Application

The optimum pitch rate for this strain is between 0.2-0.4 g/L, but higher rates may be required if using under difficult fermentation conditions.

To rehydrate the yeast, rehydrate in 10 times its weight of clean boiled water at 30-35°C. Do exceed 30 minutes of rehydration as times above this can be detrimental to yeast viability. When pitching yeast into wort, the temperature difference between rehydration and wort should not be over 10°C.

This strain can ferment within the range 10-35°C but best results are achieved when a temperature between 20°C and 30°C is maintained.

Packaging

500 g and 10 kg vacuum pack.

Safety

This material is non-hazardous when used as directed.

Storage

Store in original, vacuum sealed packaging under refrigerated conditions <10°C / 50°F and use entire pack once opened to ensure optimum yeast health and viability.