

Y-WW01

PREMIUM WHITE WINE YEAST

Yeast Strain Description

A white wine yeast with excellent alcohol tolerance and fermentation kinetics that is tolerant to difficult fermentation conditions and preserves malic acid content during fermentation. This yeast promotes body and tannin pigment extraction, producing well-balanced and aromatically expressive wines. Ideal for use with both aromatically neutral grapes and expressive varieties such as Chardonnay, Sauvignon Blanc, and Reisling.

Technical Characteristics

Yeast Classification	<i>Saccharomyces cerevisiae</i>
Temperature Tolerance	10-32°C
Alcohol Tolerance	Approx. 16% ABV
Nitrogen Requirement	Medium
Flocculation	High
Production of volatile acidity	Low
Production of H₂S	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 10-30°C but best results are achieved when a temperature between 12°C and 20°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.