



AWRI YV SELECT™

Oenococcus oeni



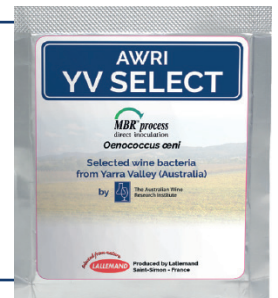
A robust Australian strain adding spiciness and complexity to wine



As a producer of wine lactic acid bacteria, Lallemand developed a specific MBR™ production process that subjects the wine bacteria cells to various biophysical stresses, making them able to withstand the rigors of direct addition to wine. The conditioned MBR™ lactic acid bacteria that survive are robust and possess the ability to conduct reliable malolactic fermentation (MLF).

DESCRIPTION

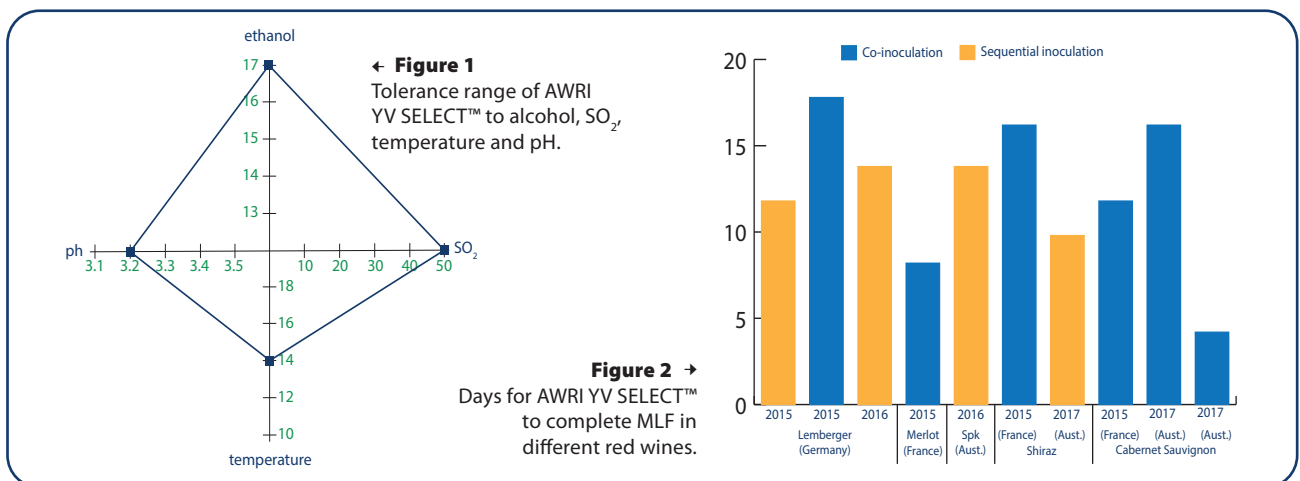
AWRI YV SELECT™ was isolated and selected in the Yarra Valley (Australia) by the Australian Wine Research Institute (AWRI) for its ability to perform malolactic fermentation under a wide range of conditions. AWRI YV SELECT™ is an efficient *Oenococcus oeni* wine bacterium which can perform under the most difficult winemaking conditions, such as very high alcohol and low temperatures.



BENEFITS & RESULTS

In addition to its excellent wine tolerance, AWRI YV SELECT™ is a uniquely Australian wine bacterial strain, selected for its robustness and performance under Australian winemaking conditions.

From recent trials, AWRI YV SELECT™ has demonstrated its positive contribution to wine sensory; spicy, adds complexity and good palate structure.



PROPERTIES

- pH tolerance: > 3.2
- Alcohol tolerance: up to 16% vol.
- SO₂ tolerance: up to 50 mg/L total SO₂ (pay attention to molecular SO₂ at low pH)
- T° tolerance: > 14 °C
- Nutrient demand: Medium
- Good implantation
- MLF kinetic: fast
- Low volatile acidity production
- Late degradation of citric acid: low diacetyl production
- Bacteria cinnamoyl esterase negative: cannot produce precursors for ethylphenol production by *Brettanomyces*
- No production of biogenic amines
- Can be used as co- and sequential inoculation



INSTRUCTIONS FOR OENOLOGICAL USE

Use one sachet for right quantity of hL indicated on label. Lowering the dosage or doing cross seeding or pitching methods will reduce the bacteria performance.

Co-inoculation (simultaneous alcoholic fermentation)

1. Yeast addition

Rehydrate the selected dry yeast according to the instructions. Preferably in presence of a rehydration nutrient and inoculate the must.

2. Bacteria addition

Depending on the SO₂ addition at crush:

- SO₂ addition < 5 g/hL: wait for 24 hours
- SO₂ addition 5-8 g/hL: wait for 48 hours
- Direct inoculation of bacteria without rehydration: open the sachet and add the bacteria directly to the must/wine to be fermented from the top of the tank (white must) or during a pumping-over (red must).
- Direct inoculation with rehydration step: for best distribution, you can rehydrate the packet of freeze-dried lactic acid bacteria in 20 times its weight of clean chlorine free water at 20°C for a maximum of 15 minutes and add the suspension to the must/wine to be fermented.
 - Assure a good distribution.
 - Carefully monitor must temperature, which must be below 30°C at lactic acid bacteria inoculation (alcohol < 5% vol.) and below 27°C when the level of 10% alcohol is reached.
 - Complex nutrient addition at 1/3rd of alcoholic fermentation is recommended.
 - Monitor malic acid and volatile acidity.
 - Top the wine after alcoholic fermentation (AF).
 - Otherwise rack and stabilize after MLF.

Sequential inoculation (post-alcoholic fermentation)

Bacteria inoculation: two options

- Direct inoculation without rehydration: open the sachet and add the bacteria directly into the wine after the end of alcoholic fermentation at the top of the tank or while emptying the tank.
- Direct inoculation with rehydration step: for best distribution, you can rehydrate the packet of freeze-dried selected wine bacteria in 20 times its weight of clean chlorine free water at 20°C for a maximum 15 minutes. Add this suspension directly to the wine towards the end of the alcoholic fermentation.
 - Stir gently to evenly distribute the selected wine bacteria and minimize the oxygen pickup.
 - Under more difficult conditions, add a specific bacteria nutrient.
 - Monitor malolactic fermentation activity (malic acid degradation) every 2 to 4 days.
 - Stabilize wine once malolactic fermentation (MLF) is finished.

Recommended temperatures:

- White wine / rosé wine: 16 to 20°C.
- Red wine: 17 to 25°C.
 - › If limiting conditions (high alcohol > 14.5 vol, or high SO₂ > 45 ppm): from 18 to 22°C.

PACKAGING & STORAGE

- Product in powder form obtained by lyophilization.
- Available in different dosages for 25 hL and 250 hL.
- Once opened, lactic acid bacteria sachet must be used immediately.
- This product can be stored for 18 months at 4°C or 36 months at -18°C in original sealed packaging.
- Sealed packets can be delivered and stored for 3 weeks at ambient temperature (<25°C) without significant loss of viability.

Distributed by:

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The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. April 2024.



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YEASTS



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