

suitable for
**DIRECT
PITCH**

PINNACLE™

Red

product information



Applications

Red is a reliable and robust fermenter with very high alcohol tolerance and the potential to enhance colour by not adsorbing high levels of anthocyanins in the grape juice. **Red** is best suited for varietal winemaking in red grape varieties such as Shiraz/ Syrah, Zinfandel, Cabernet Sauvignon, Grenache and Merlot. We do not recommend this yeast for white winemaking due to application trial results achieved.

Fermentation characteristics

- **Red** is a strong fermenter at temperatures of 18-30°C (65-85°F) with a short lag phase.
- Cooler temperatures below 17°C (63°F) result in a more moderate fermentation rate.
- Alcohol tolerance of this yeast can reach up to 15.5-16% v/v.
- **Red** is a low foaming yeast and hence suitable for barrel fermentations.

Nitrogen requirements

Red is considered a medium nitrogen consumer. A fermentation aid is strongly recommended for low nutrient juices and/or high alcohol potential grape juices toward the end of vintage.

Volatile acidity

In common red grape juices, this yeast has shown not to produce VA levels above 0.3 g/L.

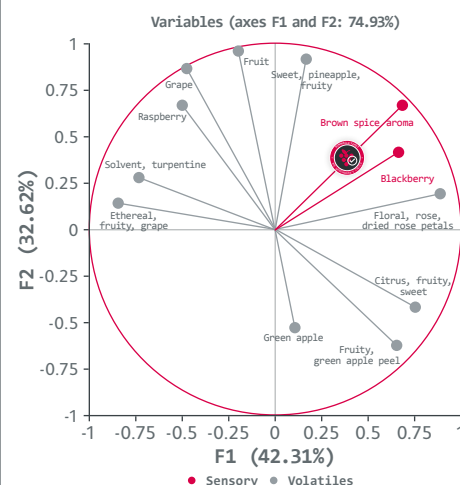
Flocculation

This yeast settles very well, thus allowing for easier filtration and downstream processing.

Killer activity

Red is sensitive to Killer toxin, hence we recommend not reducing dry yeast dosing during inoculation and to follow the manufacturer's protocols.

Contribution to aroma



- Trials at UC Davis (USA) in the 2017 vintage with Merlot grapes were assessed by a sensory panel of 15 trained experts.
- Sensory revealed **Red** contributes dark fruit and spicy notes which correlates with the chemistry data overlaid above.

PRODUCT



A pure active dried wine yeast that is used for varietal red winemaking with enhanced colour

TYPE



Saccharomyces cerevisiae

ORIGIN



This yeast was originally isolated in France and purified by AB Biotek

The information presented is based on our research and commercial testing and provides a general assessment of product performance. Nothing contained herein is representative of a warranty or guarantee for which the manufacturer can be held legally responsible.

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