

PINNACLE



Complex

product information



Applications

Complex is a slow to medium fermenter and can be used in all red grape varieties when a contribution to the aroma profile of the wine is required. This yeast produces a good mix of fruity and spicy aromas while still respecting the varietal character of the fruit. Complex is best suited for the Pinot Noir grape variety when a balance of aromas is desired.

Fermentation characteristics

- Complex has a medium lag phase with a slow to medium fermentation speed at temperatures of 20-29°C (68-84°F).
- Alcohol tolerance of this yeast is approximately 14.5% v/v.
- Complex is a low foaming yeast, hence can be used for barrel fermentation.

Nitrogen requirements

Complex is considered a medium nitrogen consumer, hence will need additional nitrogen following the initial addition at the start of fermentation to build yeast biomass (depending the initial YAN of the juice). It is recommended in low nutrient or highly clarified juices to add a complex nutrient when 1/3 of fermentation is complete to ensure a robust fermentation.

Volatile acidity

This yeast has shown not to produce VA levels above 0.3 g/L in application trials.

Sulfur dioxide production

Complex is a low total SO₂ producer and should be <20 mg/L at the end of fermentation.

Killer activity

Complex is not able to produce Killer toxin and is indeed susceptible to it, thus making it Killer sensitive. We recommend not reducing dry yeast dosing during inoculation and to follow the manufacturer's protocols to ensure a successful fermentation.

PRODUCT



Used for red winemaking to increase fruity and spicy aromas

TYPE



Saccharomyces cerevisiae

ORIGIN



This yeast was originally isolated in Germany 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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