

PINNACLE



PRODUCT

Used for red and rosé winemaking to increase fruity aromas



TYPE

Saccharomyces cerevisiae



ORIGIN

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

Fruit Red

product information



Applications

Fruit Red is a medium to fast fermenter and can be used in all red grape varieties when a strong contribution to the aroma profile of the wine is required. This yeast produces intense red fruit aromas such as raspberry and loganberry, as well as cherry and some dark fruit aromas too. It is best used for consumer-friendly wines with a fruity spectrum, including rosé-style wines.

Fermentation characteristics

- Fruit Red has a small lag phase with a fast fermentation speed at temperatures of 18-29°C (64-84°F).
- Alcohol tolerance of this yeast is high at approximately 15.5% v/v.
- Fruit Red is a low to medium foaming yeast; while ideal for tank fermentation, it must be monitored in barrel fermentation at higher temperatures.

Nitrogen requirements

Fruit Red is considered a low to medium nitrogen consumer, hence only the standard additions of nitrogen to build yeast biomass in the first days of fermentation are required. It is recommended however in low nutrient 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

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

Killer activity

Fruit Red is able to produce Killer toxin, hence dominates the fermentation.

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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