

PINNACLE



PRODUCT

Used for red winemaking with enhanced mouthfeel and colour intensity



TYPE

Saccharomyces cerevisiae



ORIGIN

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

Red Select

product information



Applications

Red Select is a good fermenter with the ability to enhance colour and mouthfeel in red wines through the extraction of phenolic compounds in the grape juice. Red Select is best suited for varietal winemaking in red grape varieties such as Cabernet Sauvignon, Merlot and Shiraz/Syrah. This yeast is best suited to the production of premium, super-premium and iconic red wines.

Fermentation characteristics

- Red Select has a short lag phase with a medium fermentation speed at temperatures of 16-28°C (61-82°F).
- This yeast requires nutrient supplementation to perform at its best; a complex nutrient with a high amino acid content released from such ingredients as inactive yeast is essential.
- Alcohol tolerance of this yeast can reach up to 15-16% v/v.
- Red Select is a low to medium foaming yeast.

Nitrogen requirements

Red Select is considered a medium to high nitrogen consumer. While the addition of DAP or ammonia will be beneficial at the start of fermentation to increase yeast biomass, this yeast requires a more complex nutrient addition in order to minimize negative aromas from the wine. It is recommended to add a complex nutrient with high inactive yeast content at approximately 1/3 of fermentation completion.

Volatile acidity

This yeast has shown not to produce VA levels above 0.4 g/L.

Sulfur dioxide production

Red Select can produce between 30-40 mg/L total SO₂ at the end of fermentation.

Killer activity

Red Select 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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