

PINNACLE



White Select

product information



Applications

White Select is a reliable fermenter with the ability to enhance varietal characters of the fruit while still producing fruity and floral aromas suited to high quality white wines. There is a more complex palate produced as a result of the genetic characteristics of this yeast which promotes autolysis in the latter stages of fermentation. Varieties best suited for White Select are Chardonnay, Semillon and Colombard when there is a desire to increase the aromatic intensity and mouthfeel of the wine.

Fermentation characteristics

- White Select is a medium rate fermenter at temperatures of 12-24°C (54-75°F) with a longer lag phase than other commercial yeast.
- If fermenting below 14°C (57°F) this yeast can become sluggish, hence we recommend adding a complex nutrient to achieve the desired result.
- Alcohol tolerance of this yeast is in the range of 14-15% v/v.
- White Select is a relatively low foaming yeast and hence suitable for barrel fermentations.

Nitrogen requirements

White Select is considered a low to medium nitrogen consumer. A fermentation aid with a high inactive yeast content containing amino acids, trace elements and sterols is strongly recommended for low nutrient juices, cold fermentation and/or high alcohol potential grape juices toward the end of vintage.

Volatile acidity

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

Killer activity

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



PRODUCT

Used for increasing aroma complexity and mouthfeel in white wines



TYPE

Saccharomyces cerevisiae x *Saccharomyces uvarum* hybrid



ORIGIN

This yeast was originally isolated in Italy 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.

© 2020 AB MAURI / Date: 16 April 2020 / www.pinnaclewineingredients.com

 **AB Biotek**
PARTNERS IN FERMENTATION™
A business division of AB MAURI