


**The Impact of  
Yeast Strain on  
Secondary  
Ferment**

Andy Petrie



---

---

---


---

---

---


---

---



**Background**

- Discussions following AWITC in 2016 after a presentation on secondary ferment trials by Louisa Rose from Yalumba
- Consideration of options at this stage of process to impact:
  - Mouthfeel and complexity
  - Yeast autolysis (amount and speed)
  - Style and longevity



---

---

---


---

---

---


---

---



**Trial**

- 5 yeasts
- Daniel le Brun Brut NV (2016 blend)
- Control yeast - IOC 182007
- Selection of yeasts for various reasons, including:
  - Tasting at 2016 AWITC and discussions afterward
  - Basic investigation of yeast's ability to carry out successful secondary ferment
  - One yeast promoted for rapid autolysis and decreasing tirage times
  - Opportunity to trial new commercially produced hybrid yeasts
  - Comparing an alternative Spk yeast with strong fermentation characteristics



---

---

---

---

---

---

---

---



**Tasting**

- Yeast 1: IOC 18-2007 *Saccharomyces cerevisiae* (formerly *bayanus*)
- Yeast 2: Maurivin AWRI 1503 Hybrid *Saccharomyces cerevisiae* x *Saccharomyces kudriavzevii*
- Yeast 3: IOC Divine *Saccharomyces cerevisiae*
- Yeast 4: Laffort Zymaflore Spark *Saccharomyces cerevisiae*



---

---

---

---

---

---

---

---

---



**Conclusions**

- Different yeasts will suit different styles depending on what you're aiming for and how much time you have to wait.
- Some yeasts are faster to propagate than others. The hybrid yeasts (Maurivin AWRI 1503 and Maurivin AWRI Fusion) were slower to propagate.
- All yeasts successfully completed secondary ferment in a reasonable time frame (8-10 weeks at 14 °C).
- This is just one base wine so further investigation would be helpful.
- What does everyone think?



---

---

---

---

---

---

---

---

---