

Vintner's HARVEST

PREMIUM WINE MAKING PRODUCTS



Premium Wine Yeasts

Vintner's Harvest proudly offer a complete range of professional wine making yeasts which have never before been available to the home wine making enthusiast.

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New yeast strains isolated.

New strains of wine yeast are continuously being isolated and adopted by commercial vineyards but, as with so much regarding winemaking, they remain a closely guarded secret.

Vintner's Harvest entered into an exclusive yeast strain screening program with a leading yeast and ingredient supplier to the European commercial winemaking industry. This program considered only specialist wine yeast strains used commercially in Europe and identified a complete wine yeast range for all varieties of Grape, Fruit and Vegetables. The screening process involved 3,000 separate fermentations over a two year period.

Selecting the right strain for your wine.

You will note from the charts that several yeasts may be suitable for the same ingredient, the number of stars indicate its general suitability ie. 3 stars are more suitable than 1 star. The separate yeast description provides you with further detailed information about each specific strain, this is especially useful where more than one strain has 3 stars and you may even decide that the qualities offered by a yeast with less stars match what you desire for your wine.

Vintner's Harvest will continue to unveil new and innovative products to the home winemaker to ensure you have available to you every important ingredient at a quality equal to that available to the commercial winemaker.

Instructions for Use

Do not re-hydrate Vintner's Harvest yeast before addition, but add directly to the must/juice noting the following;

- To avoid extended lag time and risk of bacterial contamination ensure must/juice temperature is above 20°C (68°F) for the start of fermentation and for at least the first 24 hours.
- Control fermentation temperature within the range specified for each strain. As a general rule ferment between 20 - 24°C (68 -75°F) unless cold fermenting is desired for flavour/aroma development.
- All yeast strains are sensitive to excessive osmotic pressure, incorrect pH and nutrient insufficiency. Due care and attention to must/juice preparation is important.

White Wine Yeast Strains

CL23

Saccharomyces Bayanus – Ideal for crisp, fresh dry white/blush and all sparkling wines. Also the best strain for high alcohol tolerance.

CL23 produces very low levels of fusel oils and other congener compounds during fermentation and so does not contribute much to wine flavour or aroma and can therefore be considered to be a particularly neutral / clean fermenter. However CL23 does contribute significantly to the wines structure and ferments out sugars completely allowing for the driest of wines to be made.

CL23 is noted for its robustness, being able to ferment to 18% abv. ethanol, tolerate high free SO₂ and high levels of other stress factors such as organic acids, incorrect temperature and pH making CL23 the strain of choice for high alcohol wines or where uncertain recipes are employed and fermentation reliability is a key factor or where low temperature fermentation down to 8°C (46°F) is required. This strain is 'fermentation friendly' in that it produces zero foam, starts fermenting rapidly so avoids potential bacterial contamination and can be used to re-start stuck fermentations.

In certain situations, CL23 can be used for red winemaking – especially where wine structure and dryness are key factors – but a word of caution, CL23 will take out colour and fruit flavour so recipes should be adjusted accordingly. To appreciate such attributes, split a Cabernet Sauvignon Must and ferment out using CL23 versus VR21 – you will not believe both wines came from the same grape.

CL23 is also available in a 100g pack suitable for 300 litres.

CY17

Saccharomyces Cerevisiae - Perfect for sweet white/blush and dessert wines from grape and particularly from country fruits & flowers.

CY17 produces high levels of desirable congeners during fermentation including aromatic thiols, imparting rich fruity aromatics, full body and 'tropical' flavour characteristics to the wine. CY17 is also noted for high glycerol formation further enhancing sweetness.

This is a slow fermenter compared to all other strains in the Vintner's Harvest range typically taking up to 21 days to ferment table wines and up to 35 days for dessert wines. CY17 prefers a constant temperature in the 22 – 26°C (72-78°F) range. Dropping the temperature below 15°C (59°F) two-thirds the way through fermentation will arrest fermentation making CY17 suitable for producing naturally sweet wines (both potassium sorbate and metabisulphite must be used to prevent re-fermentation).

CY17 is also excellent for sweet sparkling wines, but strain CL23 must be employed for the bottle fermentation stage.

Avoid free SO₂ levels above 50 ppm and ensure pH above 3.2, CY17 is a delicate strain that must be treated with some respect. Pay particular attention to sterile winemaking conditions and a warm start to fermentation otherwise risk of bacterial contamination is increased. CY17 will happily ferment up to 15% abv. ethanol if such conditions are employed.

BV7

Saccharomyces Cerevisiae – Ideal for full bodied, full flavoured dry and sweet white wines.

BV7 will both preserve and enhance the grape variety and terroir, promoting excellent flavour complexity, good wine structure and balance but especially FULL AROMATIC FLAVOUR. To appreciate the impact of BV7, split a chardonnay must, fermenting half with CL23 and the remainder with BV7 – you will be amazed at the impact of the yeast strain upon fruit concentration.

BV7 produces a wide range of low level beneficial congeners such as higher alcohols and esters and high glycerol promoting full body and structure to the wine and contributing significantly to mouth-feel, wine texture and palate intensity.

Avoid fermenting above 13% abv. ethanol, BV7 is not particularly ethanol tolerant. Acceptable temperature range is 15 to 30°C (59-86°F) but ferment below 22°C (72°F) for maximum flavour development.

BV7 is also available in a 100g pack suitable for 300 litres.

MA33

Saccharomyces Cerevisiae – Acid reducing strain excellent for fruity white & blush country wines especially where residual sugars are desired.

MA33 has the ability to metabolize between 30 and 35% of malic acid making this strain the perfect choice for country fruits which are naturally high in acid. Reducing malic acid will soften the wine and give a vin nouveau character for early consumption with a balanced palate.

MA33 is also noted for its production of fruity esters and fusel oils conferring fresh fruity character to the wine. There is an increased chance of Malolactic fermentation by lactic acid bacteria following MA33 fermentation. MA33 is a killer-sensitive strain.

It is a good fermenter between 18 and 27°C (64-80°F), with a rapid onset to fermentation although can exhibit a slow late fermentation profile and may require aeration after 10 – 12 days fermentation. Will ferment up to 14% abv. ethanol providing the pH is above 3.2.

AW4

Saccharomyces Cerevisiae – The 'only strain' for Germanic aromatic white wines.

AW4 is noted for developing powerfully fragrant, full spice aromatic wines and is a perfect match for Gewurztraminer and also recommended for Sauvignon and Semillon where the Oenologist requires a positive aromatic esters contribution from the yeast.

AW4 is a good fermenter across the range 14 to 30°C (57-86°F), low foam formation and medium to high glycerol. It will ferment up to 14.5% abv. ethanol providing the temperature is held within the 20 - 25°C (68-77°F) range and the pH is above 3.0.

Red Wine Yeast Strains

VR21

Saccharomyces Cerevisiae – Exceptional strain for full fruit varietal and country red wines promoting good structure, balance and colour.

The majority of yeast strains strip out fruit flavour and colour from the must, not so with VR21 which is particularly noted for preserving and retaining the natural fruit characteristics of the grape / country fruit and enhancing palate length.

VR21 is a relatively neutral strain producing subtle levels of aroma and flavour compounds, allowing full expression of varietal / country characteristics whilst enhancing colour, wine structure and balance.

VR21 is an ethanol tolerant killer strain, capable of fermenting to 15% abv. ethanol. Good production of glycerol, low volatile acid production, zero sulphur dioxide formation and low foaming.

R56

Saccharomyces Cerevisiae – Ideally suited for rich, full bodied red wines with exceptional flavour complexity.

Noted for exceptional depth and flavour complexity, R56 exhibits complex aromatics during fermentation conferring an old world quality which one might only expect from natural flora multiple strain fermentations.

Unusually for complex aromatic strains, R56 still respects the varietal character of the fruit and confers good structure and balance. R56 is also a high glycerol producing strain.

R56 is a medium rate fermenter with optimal temperature between 22 to 30°C (72-86°F) which will ferment to 13.5% abv. ethanol.

R56 is also available in a 100g pack suitable for 300 litres.

CR51

Saccharomyces Cerevisiae – Perfect for light, fruity red wines for early consumption

CR51 will enhance ripe berry fruit flavours in light and fruity red wines and introduce a velvet texture perfect for Valpolicella and especially for Beaujolais style wines. This strain has an almost unique ability to confer a smooth even 'silky' quality to the wine, perfect for early consumption young reds.

CR51 is a medium rate fermenter with optimal temperature between 22 to 30°C (72-86°F) which will ferment to 13.5% abv. ethanol. Low to medium foaming strain with low volatile acid and SO₂ production

SN9

Saccharomyces Bayanus – Very good all round strain, best choice for high alcohol and fortified wines but also excellent for most country wines, sweet sparkling wines and ciders.

If you only had one wine yeast strain, this would be the strain because whilst being relatively neutral in character SN9 does introduce excellent weight and structure no matter the must or fruit and produces a congener profile that always compliments the wine.

SN9 is particularly good when fermenting flower or low fruit recipes which often lack vinosity, weight and depth.

SN9 is another strain noted for its robustness, being able to ferment to 18% abv. ethanol, tolerate high free SO₂ and high levels of other stress factors such as organic acids, incorrect temperature and pH. But unlike CL23, SN9 adds weight and high glycerol production making the strain perfect for high alcohol sweet wines or where uncertain recipes are employed and fermentation reliability is a key factor or where low temperature fermentation down to 10°C (50°F) is required.

This strain is 'fermentation friendly' in that it produces zero foam, starts fermenting rapidly so avoids potential bacterial contamination and can be used to re-start stuck fermentations. SN9 is also the most osmotolerant and the fastest clearing of all Vintner's Harvest strains.

SN9 is ideal for restarting stuck fermentations.

The Importance of Nutrition

If the yeast lacks nutrition during fermentation, off flavours and aromas will be formed by the yeast and reduce the overall quality of the wine. In extreme cases of nutritional deficiency fermentation will stick. This is why important vitamins like biotin and thiamine are added by commercial winemakers, as well as diammonium phosphate (DAP). However, there are other important vitamins (apart from biotin and thiamine) as well as a number of trace minerals and co-factors that yeast requires for fermentation.

Each Vintner's Harvest wine yeast sachet contains all thirteen of these essential trace vitamins, minerals and co-factors to ensure that yeast remain at optimum health during the fermentation process. You may still need to add DAP, in situations where there is insufficient nitrogen or phosphorous provided by the fruit ingredients. The quantity of DAP to use will vary depending on the quantity of fruit used, but will generally be between 7-15 grams per 23 litre fermentation. For ultimate quality delay DAP addition until day 2 to ensure yeast is forced to assimilate available amino acids from the fruit.

Yeast Strain Suitability


TABLE GRAPE WINE	Vintners Harvest Wine Yeast Strains								
Prominent Grape	CL23	CY17	VR21	BV7	R56	AW4	CR51	MA33	SN9
Cabernet Sauvignon	★ ★ ★		★ ★ ★		★ ★				★
Merlot		★	★ ★		★ ★ ★				★ ★
Syrah / Shiraz	★		★ ★ ★		★ ★				★
Pinot Noir		★	★ ★		★		★ ★ ★	★	
Zinfandel (red)			★ ★ ★		★ ★				★
Grenache			★ ★ ★		★ ★		★		
Malbec	★		★ ★		★ ★ ★				★ ★
Nebbiolo			★ ★		★ ★ ★				★ ★
Tempranillo	★ ★		★ ★ ★		★				★ ★
Sangiovese	★		★ ★ ★		★ ★				★
Gamay		★	★ ★		★ ★		★ ★ ★	★	
Chardonnay	★ ★ ★	★ ★		★ ★ ★					★
Sauvignon Blanc	★	★ ★ ★		★ ★		★ ★			★
Semillon	★	★ ★		★ ★ ★		★ ★			★
Zinfandel (white / blush)	★	★ ★ ★						★ ★	★ ★
Muscat	★	★ ★ ★		★ ★ ★					★
Pinot Gris	★	★ ★		★ ★ ★				★	★
Viognier		★ ★		★ ★		★ ★			
Riesling				★ ★		★ ★ ★			
Gewurztraminer				★ ★		★ ★ ★			
Chenin Blanc	★	★ ★		★ ★					★ ★
Muscadet	★	★ ★ ★		★ ★		★ ★			★

OTHER WINE TYPES	Vintners Harvest Wine Yeast Strains			
Other Alcoholic Drinks	CL23	CY17	BV7	SN9
High alcohol	★ ★ ★			★ ★ ★
Dessert		★ ★ ★	★ ★	
Dry sparkling	★ ★ ★			★ ★
Sweet sparkling		★ ★ ★	★ ★	★ ★
Cider or Perry	★ ★ ★			★ ★ ★
Fortified wines	★ ★			★ ★ ★


Yeast Strain Suitability

TABLE FRUIT AND VEGETABLE WINE	Vintners Harvest Wine Yeast Strains								
Prominent Fruit	CL23	CY17	VR21	BV7	R56	AW4	CR51	MA33	SN9
Blackberry			★ ★		★ ★ ★		★	★	★ ★
Boysenberry	★		★ ★ ★		★ ★		★		★ ★
Elderberry	★		★ ★		★ ★ ★				★ ★
Blackcurrant			★ ★ ★		★ ★		★		★ ★
Plum	★	★	★ ★ ★				★ ★	★	★ ★
Cherry	★	★	★ ★ ★		★ ★		★	★	★
Blueberry			★ ★		★ ★ ★				★ ★
Loganberry	★		★ ★ ★		★ ★		★	★	★ ★
Raspberry		★	★ ★ ★		★		★ ★		★
Strawberry	★	★ ★ ★					★ ★	★ ★	★ ★
Rhubarb	★							★ ★ ★	★ ★
Apricot	★ ★	★ ★ ★		★				★ ★	★ ★
Peach	★ ★	★ ★ ★						★ ★	★ ★
Apple	★ ★	★ ★ ★		★ ★				★ ★ ★	★ ★
Pear	★ ★	★ ★		★				★ ★ ★	★ ★
Gooseberry	★ ★	★ ★ ★		★ ★				★ ★	★ ★
Kiwi fruit	★	★ ★						★ ★ ★	★
Elderflower	★ ★ ★	★ ★ ★		★ ★				★	★ ★ ★
Mead	★ ★	★ ★						★	★ ★ ★
Vegetables	★ ★ ★	★ ★							★ ★ ★
Flowers	★	★ ★ ★		★ ★		★ ★			★ ★ ★
Other red fruits	★		★ ★ ★		★ ★		★		★ ★
Other white/blush fruits	★ ★	★ ★ ★						★ ★	★ ★


The Vintners Harvest Premium Wine Yeasts Range




CL23
For crisp, fresh dry white/blush wines with no sparkling.
New Weight 5g




CY17
For full bodied, rich fully aromatic sweet white/blush and rosé wines. Excellent choice for white country fruit & flower wines.
New Weight 5g




VR21
Exceptional strain for full body and neutral wines with good structure, balance and ethanol. Excellent choice for red country wines.
New Weight 5g




BV7
For full bodied, full flavoured dry and sweet red wine grape wines.
New Weight 5g




R56
Perfect for rich full bodied red wines with exceptional flavour complexity.
New Weight 5g




AW4
The 'only strain' for Germanic aromatic white wines.
New Weight 5g



CR51
Perfect for light, fresh red wines for early consumption.
New Weight 5g



MA33
Aids reducing strain resistance for fully country wines.
New Weight 5g



SN9
Very good all round strain for country wines, great sparkling wines & rosés and the best choice for high alcohol and full bodied sweet wines.
New Weight 5g

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