

PINNACLE



Robust

product information



Applications

Robust should be used for neutral grape varieties when there is a need for the yeast to increase aroma and flavour production. In white wines it produces fruity aromas (banana, pineapple) as well as floral notes (rose petals, violets). In red wines the aromas are more subdued and in line with varietal characteristics of the wine. Most importantly, Robust will reliably ferment difficult juices in extreme conditions, thus adding security of fermentation for the winemaker.

Fermentation characteristics

- This yeast has a short lag phase with a wide temperature range between 9-30°C (48-86°F).
- Alcohol tolerance of up to 16% v/v.
- Only small amounts of foam are produced with this yeast, thus allowing tanks or barrels to be filled.

Nitrogen requirements

Robust has a low nitrogen requirement and thus no addition of nutrients should be required, unless using a known difficult juice and/or extreme fermentation conditions.

Sulfur dioxide production

There is some SO₂ produced by this yeast during fermentation, generally not exceeding 25-30 mg/L total SO₂.

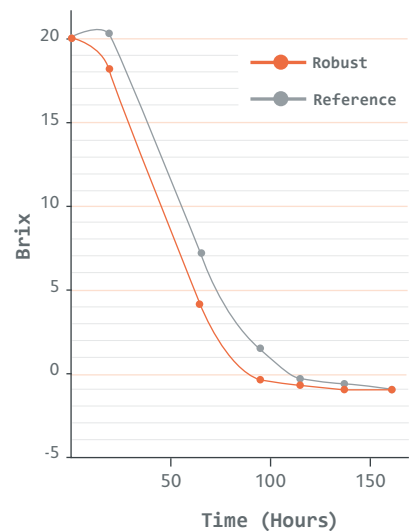
Volatile acidity production

This yeast is a low VA producer and not exceeding 0.3 g/L after fermentation.

Killer activity

Robust produces Killer toxin, hence dominates the fermentation.

Sugar Utilization



- Trials at UC Davis (USA) in the 2017 vintage show Robust was the most rapid fermenter amongst several control strains in a standard Merlot grape juice.

PRODUCT



A pure active dried wine yeast that is reliable and robust for all applications

TYPE



Robust has been characterized as a *Saccharomyces cerevisiae* var. *cerevisiae*

ORIGIN



This yeast was originally isolated in northern 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.

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