A rose by any other name: novel wine yeast that impart floral aromas

Antonio G. Cordente, Mark Solomon, Caroline Bartel, Alex Schulkin, Simon Schmidt

1The Australian Wine Research Institute, PO Box 197, Glen Osmond (Adelaide) SA 5064, Australia.
Corresponding author’s email: toni.garciacordente@awri.com.au

Summary
The non-GM wine yeast strains isolated and characterised in this study provide a new tool for the production of ‘floral’ wines, enabling winemakers to tailor products to specific market segments.

Background
It is well established that the choice of yeast used to perform wine fermentation impacts significantly on sensory attributes of wines; different yeast species and strains impart different profiles of aromatic compounds. The fusel alcohol 2-phenylethanol (2-PE) and its acetate ester, 2-phenylethyl acetate (2-PEA), confer desirable ‘rose’ and ‘floral’ aromas in wine. These compounds are usually present in concentrations below their odour thresholds, particularly in white wines, and as a consequence their contribution to wine aroma is likely to be minimal. By harnessing classical yeast strain development techniques, non-genetically modified (non-GM) yeasts that overproduce 2-PE and 2-PEA, and impart ‘floral’ aroma during wine fermentation, have been isolated and characterised.

Selection and screening of the ‘rose’ strains

Pilot-scale winemaking trials

Other interesting characteristics of the ‘rose’ strains

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