

AWRI

The AWRI Wine Microorganism Culture Collection (Yeast and Bacteria)



The Australian Wine
Research Institute

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Introduction

The AWRI wine yeast and bacteria culture collection (AWMCC), which contains over 2000 strains, is an important and significant resource for the AWRI and Australian wine producers. The collection is located at the AWRI, part of the Wine Innovation Cluster, on the Waite Precinct in Adelaide.

The collection is a member of the World Federation of Culture Collections and is registered in the World Data Centre for Microorganisms as collection number WDCM 22 with the abbreviation AWRI MCC. Data held there can be accessed on the web at <http://wdcn.nig.ac.jp/hpcc.html>.

Services available

- Deposition and storage of yeast and bacterial strains into The AWRI's Culture Collection
- Distribution of cultures
- Availability of yeast strains for winemaking
- Identification of yeast and bacteria
- Preservation of cultures

Distribution of cultures

The AWRI's Culture Collection has over 1800 yeast and bacteria cultures, including reference strains, winery isolates, and research and experimental strains. Further information on these strains is available upon request. All microorganisms are supplied live on agar slopes. Species within the following yeast and bacteria genera are available:

Yeast

Saccharomyces

Dekkera/Brettanomyces

Wine associated non-*Saccharomyces*

Including:

Candida

Hanseniaspora

Kluyveromyces

Thermotolerans

Bacteria

Oenococcus

Lactobacillus

Pediococcus

Acetobacter

Distribution of cultures (cost per slope)

- | | |
|---|----------|
| • Australian grape and wine levy payers | \$ 50.00 |
| • Non-levy payers | \$ 90.00 |
| • Teaching institutions | \$ 50.00 |

Yeast strains available for winemaking

- | | |
|------------------------------|-----------|
| • AWRI yeast strains | \$ 50.00 |
| • Experimental yeast strains | no charge |

All fees are in Australian Dollars (AUD), and exclude GST, postage or courier costs.

A Material Transfer Agreement (MTA) will be sent for all strains distributed.

Terms and conditions apply.

For further information on The Australian Wine Research Institute Wine Microorganism Culture Collection, please contact the AWRI Culture Collection Manager, Dr Eveline Bartowsky.

Disclaimer: Recipients of AWRI cultures are responsible for their safe handling and use. Except where legislated by law, the AWRI cannot consider claims for damage or injury resulting from the receipt or use of an AWRI culture. Although the identity of the strains have been checked, the AWRI is not liable for damages arising from misidentification of the strains.

Yeast available for winemaking

Various **AWRI yeast strains** are available for winemaking. They can be obtained directly from the AWRI or through Maurivin (*) and Lallemand (#) (where indicated). Further information on characteristics of yeast strains in the culture collection can be obtained directly from the AWRI or the October issue of *Technical Review* (No. 182, Oct 2009). All yeast cultures are supplied live on agar slopes.

AWRI Yeast strains

<i>Saccharomyces cerevisiae</i>	<i>Saccharomyces bayanus</i>
AWRI 81 (J7)	AWRI 1176 [#]
AWRI 350*	
AWRI 729	
AWRI 796*	
AWRI 835	
AWRI 1017 (R2)*	
AWRI 1081 (Y92E)	

non- <i>Saccharomyces</i>	<i>Saccharomyces</i> hybrids
AWRI 1034 (R21)	AWRI 1502*
	AWRI 1503*

Several **Experimental yeasts** are available for evaluation in the winery. These yeasts are only available upon specific request to the AWRI on certain terms and conditions. Further information on yeast characteristics can be obtained directly from the AWRI (Dr Paul Henschke).

Experimental Yeast strains

<i>Saccharomyces bayanus</i>	non- <i>Saccharomyces</i>	<i>Saccharomyces</i> hybrids
AWRI 1375	AWRI 861	AWRI 1501
	AWRI 863	AWRI 1504
		AWRI 1505

For full details on the terms and conditions associated with using the AWRI Experimental yeast strains contact Dr Eveline Bartowsky at the AWRI.

Identification of yeast and bacteria

Formal taxonomical identification of yeast and bacterial strains (genus and species) is currently not offered.

Preservation of cultures

Your own isolates of yeast and bacteria can be preserved and stored in the culture collection as a lyophilised culture for future use. This is a fee-based service; for further information please contact Dr Eveline Bartowsky.

Depositing yeast and bacterial strains into the Culture Collection

Advantages of depositing and storing yeast and bacterial strains in the AWRI culture collection include reducing expenses associated with maintaining and storing microorganisms, deposited strains will be maintained by expert staff in appropriate storage conditions, and access to your strains is free. For further information on depositing yeast and bacteria please contact Ms Jane McCarthy or Dr Eveline Bartowsky.

For further information on The Australian Wine Research Institute Wine Microorganism Culture Collection, please contact the AWRI Culture Collection Manager, Dr Eveline Bartowsky (Eveline.Bartowsky@awri.com.au).