

## ANCHOR ALCHEMY III

A *Saccharomyces cerevisiae* yeast blend for complex red wines.

### ORIGIN

Alchemy III is a scientifically formulated blend of wine yeast strains. It has been developed in collaboration with the Australian Wine Research Institute (AWRI). These yeast blends have been formulated to provide optimum aroma profiles.

### APPLICATION

Alchemy III is for the production of complex red wines. This blend is a very high producer of 2-phenyl- ethanol (rose), 2-phenylethyl acetate (floral and fruity),  $\beta$ -ionone (raspberry) and acetate esters (fruity and candy). Common to both Alchemy red blends is their very high contribution to fruit aromas due to higher total esters and ethyl hexanoate production. This is further enhanced by  $\beta$ -damascenone (violets) and a decrease in methoxy-pyrazines (which can mask fruit characters). Alchemy III produces complex wines, with good structure and body and is suitable for all red varieties.

### FERMENTATION KINETICS

- Good fermenter
- Conversion factor: 0.57 - 0.62

### TECHNICAL CHARACTERISTICS

- Cold tolerance: 16 °C (61 °F)
- Optimum temperature range: 16 - 28 °C (61 - 82 °F)
- Osmotolerance: 26 °Brix; 14 Baume
- Alcohol tolerance at 15 °C (59 °F): 15.5%
- Foam production: no

### METABOLIC CHARACTERISTICS

- Glycerol production: 8 - 11 g/L
- Volatile acidity production: < 0.5 g/L
- SO<sub>2</sub> production: none to very low
- Nitrogen requirement: medium

### PHENOTYPE

- Killer: positive and negative (propagation instead of direct inoculation will distort the ratio of the blend)
- HCDC: promotes the formulation of pyranoanthocyanins

### DOSAGE

30 g/hL (2.5 lb/1000 gal): no propagation

### PACKAGING

Alchemy III is vacuum-packed in 1 kg packets. It must be stored in a cool (5 - 15 °C / 41 - 59 °F), dry place, sealed in its original packaging.

