

# YEAST

## ANCHOR LEGACY NT 116 | WHITE WINE

A *Saccharomyces cerevisiae* hybrid yeast for producing aromatic, tropical and crisp white wines.

### ORIGIN

NT 116 is a product of the yeast hybridisation program of ARC Infruitec-Nietvoorbij, the vine and wine research institute of the Agricultural Research Council, Stellenbosch, South Africa.

### APPLICATION

NT 116 is ideal for the production of white wines for early release on the market. It enhances volatile thiol aromas (passion fruit, grapefruit and guava) and produces acetate esters (tropical fruit salad). It specifically enhances the zesty (citrus) aromas in wines. NT 116 is recommended for vinifying Chardonnay, Chenin blanc, Sauvignon blanc, Verdelho and Pinot gris.

### FERMENTATION KINETICS

- Very strong fermenter - cold fermentation is advised
- Conversion factor: 0.58 - 0.63

### TECHNICAL CHARACTERISTICS

- Cold tolerance: 11 °C (52 °F)
- Optimum temperature range: 12 - 16 °C (54 - 61 °F)
- Osmotolerance: 26 °Balling/Brix; 14.4 Baumé
- Alcohol tolerance at 15 °C (59 °F): 16%
- Foam production: low

### METABOLIC CHARACTERISTICS

- Glycerol production: 5 - 7 g/L
- Volatile acidity production: generally lower than 0.3 g/L
- SO<sub>2</sub> production: none to very low
- Nitrogen requirement: low

### PHENOTYPE

- Killer: positive
- Cinnamyl decarboxylase activity: negative (POF-)

### DOSAGE

20 g/hL

### PACKAGING

NT 116 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.



# ANCHOR LEGACY NT 116 | RED WINE

A *Saccharomyces cerevisiae* hybrid yeast for the production of full-bodied red wines.

## ORIGIN

NT 116 is a product of the yeast hybridisation program of ARC Infruitec-Nietvoorbij, the vine and wine research institute of the Agricultural Research Council, Stellenbosch, South Africa.

## APPLICATION

NT 116's tolerance of high sugar musts and high alcohol concentrations makes it very suitable for the production of full-bodied red wines destined for wood maturation. NT 116 promotes blackberry and blackcurrant aromas in Shiraz and Cabernet Sauvignon, and red berry aromas in Merlot.

## FERMENTATION KINETICS

- Strong fermenter - temperature control is advised
- Conversion factor: 0.57 - 0.62

## TECHNICAL CHARACTERISTICS

- Cold tolerance: 11 °C (52 °F) - suitable for pre-fermentation cold soaking
- Optimum temperature range: 13 - 28 °C (56 - 83 °F); temperatures must not exceed 30 °C (86 °F)
- Osmotolerance: 26 °Balling/Brix; 14.4 Baumé
- Alcohol tolerance at 20 °C (68 °F): 16%
- Foam production: low

## METABOLIC CHARACTERISTICS

- Glycerol production: 9 - 12 g/L
- Volatile acidity production: generally lower than 0.3 g/L
- SO<sub>2</sub> production: none to very low
- Nitrogen requirement: average

## PHENOTYPE

- Killer: positive
- Cinnamyl decarboxylase activity: negative (POF-)

## DOSAGE

30 g/hL (2.5 lb/1000 gal)

## PACKAGING

NT 116 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.

