

YEAST

ANCHOR LEGACY NT 50

A *Saccharomyces cerevisiae* hybrid yeast for producing fruity red wines.

ORIGIN

NT 50 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 50 enhances red berries (strawberry, raspberry and cherry), black berries (blackberry and blackcurrant) and spicy aromas in red wines. It is suitable for wine with or without wood maturation. It is most suited for vinifying Shiraz (Syrah), Cabernet Franc, Zinfandel, Grenache, Pinot noir, Pinotage and Gamay noir.

FERMENTATION KINETICS

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

TECHNICAL CHARACTERISTICS

- Cold tolerance: 13 °C (55 °F) - suitable for pre-fermentation cold soaking
- Optimum temperature range: 14 - 28 °C (57 - 83 °F); temperatures must not exceed 30 °C (86 °F)
- Osmotolerance: 26.5 °Balling/Brix, 14.6 Baumé
- Alcohol tolerance at 20 °C (68 °F): 16.5%
- Foam production: average

METABOLIC CHARACTERISTICS

- Glycerol production: 11 - 13 g/L
- Volatile acidity production: generally lower than 0.3 g/L
- SO₂ production: low
- Nitrogen requirement: average

PHENOTYPE

- Killer: positive
- Cinnamyl decarboxylase activity: ambiguous (POF+/-)

DOSAGE

30 g/hL (2.5 lb/1000 gal)

PACKAGING

NT 50 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.

