

# ANCHOR EXOTICS MOSAIC | WHITE WINE

**A *Saccharomyces cerevisiae* x *Saccharomyces paradoxus* hybrid.**  
**A novel yeast for exotic, complex, barrel fermented iconic white wines.**

## ORIGIN

Exotics Mosaic is a product of the yeast hybridisation program of the Institute for Wine Biotechnology, Stellenbosch University, South Africa.

## APPLICATION

Exotics Mosaic is a hybrid between *S. cerevisiae* and *S. paradoxus*. *S. paradoxus* is the closest relative to *S. cerevisiae* and is naturally found on grapes. This hybrid inherited the aromatic capabilities of both its parents, thereby expanding the aromatic potential and complexity of what pure *S. cerevisiae* have to offer. White wines produced by this yeast are described as having exotic aromas and flavours. Exotics Mosaic is recommended for the production of barrel fermented Chardonnay, Chenin blanc and Viognier. It enhances guava, passion fruit, tropical fruit salad and stone fruit aromas and flavours. It is cold sensitive and ferments at a steady rate in barrels, producing good mouth feel.

## FERMENTATION KINETICS

- Conversion factor: 0.56 - 0.61

## TECHNICAL CHARACTERISTICS

- Cold tolerance: 18 °C (64 °F)
- Optimum temperature range: 18 - 20 °C (64 - 68 °F)
- Osmotolerance: 25 °Brix; 13.9 Baumè
- Alcohol tolerance at 20 °C (86 °F): 15.5%

## METABOLIC CHARACTERISTICS

- Glycerol production: generally 9 - 10 g/L
- Volatile acidity production: generally lower than 0.4 g/L
- SO<sub>2</sub> production: none to very low
- Nitrogen requirement: average
- Malic acid degradation: none observed in white wines
- Pectinolytic activity: yes

## PHENOTYPE

Killer: positive

## DOSAGE

30 g/hL (2.5 lb/1000 gal)

## PACKAGING

Exotics Mosaic is vacuum-packed in 250 g packets. It must be stored in a cool (5 - 15 °C, 41 - 59 °F), dry place, sealed in its original packaging.

