

YEAST

ANCHOR LEGACY VIN 2000

A *Saccharomyces cerevisiae* hybrid yeast for the production of barrel fermented, complex and aromatic white wines.

ORIGIN

VIN 2000 is a product of the yeast hybridisation program of the Institute for Wine Biotechnology, Stellenbosch University, South Africa.

APPLICATION

VIN 2000 is recommended for the production of barrel fermented Chardonnay (good fructose utilisation, tropical and citrus aromas), Viognier (floral and citrus aromas) and “rich and ripe” style Chenin blanc (fresh pineapple, paw-paw and citrus aromas).

FERMENTATION KINETICS

- Moderate fermenter - approximately 1 °Balling/Brix (0.6 Baumé) per day at 12 °C (54 °F)
- Conversion factor: 0.58 - 0.63

TECHNICAL CHARACTERISTICS

- Cold tolerance: 12 °C (54 °F)
- Optimum temperature range: 13 - 16 °C (55 - 61 °F)
- Osmotolerance: 25 °Balling/Brix; 13.9 Baumé
- Alcohol tolerance at 15 °C (59 °F): 15.5%
- Foam production: low

METABOLIC CHARACTERISTICS

- Glycerol production: 9 - 10 g/L
- Volatile acidity production: generally lower than 0.4 g/L
- SO₂ production: none to very low
- Nitrogen requirement: low

PHENOTYPE

Killer: positive

DOSAGE

20 g/hL (2 lb/1000 gal)

PACKAGING

VIN 2000 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.

