

ANCHOR ALCHEMY I

A *Saccharomyces cerevisiae* blend.

A yeast blend to enhance AROMATIC ESTERS in white wines.

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ORIGIN:

Alchemy I is a scientifically formulated blend of wine yeast strains. It has been developed in collaboration with the Australian Wine Research Institute (AWRI).

APPLICATION:

Alchemy I mainly enhances fruity and floral esters and to a lesser extent, volatile thiols (passion fruit, grapefruit, gooseberry and guava aromas) in white wines. This effect is the result of the synergistic action of the specific yeast strains used in the blend. The ratio of the yeast strains in the blend has been scientifically formulated to provide this optimum aromatic profile. It is recommended for vinifying white grape varieties such as Chardonnay, Chenin blanc, Verdelho, Riesling, Pinot gris and tropical style Sauvignon blanc.

FERMENTATION KINETICS:

- Fast fermentation: temperature control is advised
- Conversion factor: 0.58 – 0.63

TECHNICAL CHARACTERISTICS:

Cold tolerance:	12°C
Optimum temperature range:	13 - 16°C
Osmotolerance:	25°Balling / Brix
Alcohol tolerance at 15°C:	15.5%
Foam production:	low

METABOLIC CHARACTERISTICS:

Glycerol production:	5 – 7 g/l
Volatile acidity production:	generally lower than 0.5 g/l
SO ₂ production:	none to very low
Nitrogen requirement:	average to low

PHENOTYPE:

- Killer: positive and negative (propagation instead of direct inoculation will distort the ratio of the blend)
- Cinnamyl decarboxylase activity: weak positive (POF+)

DOSAGE:

20 g/hl: direct inoculation only (no propagation)

PACKAGING:

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



Anchor
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Supporting you from grape to glass

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