

ANCHOR ALCHEMY II

A *Saccharomyces cerevisiae* blend.

An aromatic yeast blend to enhance VOLATILE THIOLS in white wines.

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ORIGIN:

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

APPLICATION:

Alchemy II enhances volatile thiols (box wood, passion fruit, grapefruit, gooseberry and guava aromas) in white wines. This effect is the result of the synergistic action of the specific yeast strains that release and convert the volatile thiols. 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 Sauvignon blanc, Colombard, Chenin blanc and Verdelho.

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 to medium

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

PHENOTYPE:

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

DOSAGE:

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

PACKAGING:

Alchemy II 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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