

# EXOTICS MOSAIC

A *Saccharomyces cerevisiae* x *Saccharomyces paradoxus* hybrid.

A novel yeast for EXOTIC, COMPLEX, barrel fermented ICONIC WHITE WINES.

EXOTICS  
MOSAIC

*S. cerevisiae* x *S. paradoxus* hybrid

ICONIC, COMPLEX AND  
INTENSE 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 PARAMETERS:

Cold tolerance	18°C
Optimum temperature range	18 - 20°C
Osmotolerance	25°Brix, 13.9 Baumè
Alcohol tolerance at 20°C	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

## PACKAGING:

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