

ANCHOR NT 112

Saccharomyces cerevisiae

A yeast for producing FULL BODIED, STRUCTURED red wines.

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STRUCTURED

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ORIGIN:

NT 112 is a product of the yeast hybridisation program of ARC Infruitec-Nietvoorbij, the vine and wine research institute of the Agricultural Research Council, Stellenbosch, South Africa.

APPLICATION:

NT 112 is recommended for the production of red wines with a firm tannic structure. It enhances blackberry and blackcurrant aromas in Cabernet Sauvignon and red berry and minty aromas in Shiraz and Pinotage. It is also appropriate for vinifying Cabernet Franc and Zinfandel. NT 112 can produce SO₂ under stress conditions, i.e. very high alcohols (>14%) and low fermentation temperatures (<20°C).

FERMENTATION KINETICS:

- Strong fermenter - temperature control is advised
- Conversion factor: 0.57 - 0.62

PHENOTYPE:

- Killer: positive
- Cinnamyl decarboxylase activity: negative (POF-)

TECHNICAL CHARACTERISTICS:

Cold tolerance:	20°C
Optimum temperature range:	24 - 28°C. Temperatures must not exceed 30°C
Osmotolerance:	26°Balling / Brix
Alcohol tolerance at 20°C:	16%
Foam production:	low

METABOLIC CHARACTERISTICS:

Glycerol production:	9 - 11 g/l
Volatile acidity production:	generally lower than 0.4 g/l
SO ₂ production:	average to high under stress conditions
Nitrogen requirement:	low to average

DOSAGE:

30 g/hl

PACKAGING:

NT 112 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
OENOLOGY

Supporting you from grape to glass

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