

ANCHOR NT 116

Saccharomyces cerevisiae

A yeast for the production of FULL BODIED red wines.

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NT 116**

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ORIGIN:

NT 116 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 116's tolerance of high sugar musts and high alcohol concentrations makes it very suitable for the production of full-bodied red wines destined for wood maturation. NT 116 promotes blackberry and blackcurrant aromas in Shiraz and Cabernet Sauvignon, and red berry aromas in Merlot.

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:	11°C - suitable for pre-fermentation cold soaking
Optimum temperature range:	13 - 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 - 12 g/l
Volatile acidity production:	generally lower than 0.3 g/l
SO ₂ production:	none to very low
Nitrogen requirement:	average

DOSAGE:

30 g/hl

PACKAGING:

NT 116 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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