

ANCHOR VIN 13

Saccharomyces cerevisiae

A yeast for the production of FRESH and FRUITY white and rosé wines.

ANCHOR
VIN 13

AROMATIC

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ORIGIN:

VIN 13 is a product of the yeast hybridisation program of the Department of Microbiology and Institute for Wine Biotechnology, University of Stellenbosch, South Africa.

APPLICATION:

VIN 13 enhances volatile thiol aromas (passion fruit, grapefruit, gooseberry and guava) and produces esters (tropical fruit salad, floral). It is recommended for vinifying Chardonnay, Chenin blanc, Riesling, Semillon, Gewürztraminer, Viognier, Pinot gris, Marsanne, Rousanne and all Muscat grape varieties. VIN 13 is also ideal for the production of aromatic rosés from all red grape varieties.

FERMENTATION KINETICS:

- Very strong fermenter - cold fermentation is advised
- Conversion factor: 0.58 - 0.63

PHENOTYPE:

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

TECHNICAL CHARACTERISTICS:

Cold tolerance:	10°C
Optimum temperature range:	12 - 16°C
Osmotolerance:	27°Balling / Brix
Alcohol tolerance at 15°C:	17%
Foam production:	low

METABOLIC CHARACTERISTICS:

Glycerol production:	5 - 7 g/l
Volatile acidity production:	generally lower than 0.3 g/l
SO ₂ production:	none to very low
Nitrogen requirement:	low

DOSAGE:

20 g/hl

PACKAGING:

VIN 13 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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