

ANCHOR VIN 2000

Saccharomyces cerevisiae

A yeast for the production of BARREL FERMENTED, COMPLEX and aromatic white wines.

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VIN 2000

BARREL FERMENTATION

A yeast for the production of barrel fermented, complex, aromatic white wines.

ORIGIN:

VIN 2000 is a product of the yeast hybridisation program of the Institute for Wine Biotechnology, Stellenbosch University, South Africa.

APPLICATION:

VIN 2000 is recommended for the production of barrel fermented Chardonnay (good fructose utilisation, tropical and citrus aromas), Viognier (floral and citrus aromas) and "rich and ripe" style Chenin blanc (fresh pineapple, paw-paw and citrus aromas).

FERMENTATION KINETICS:

- Moderate fermenter - approximately 1°Balling / Brix per day at 12°C
- Conversion factor: 0.58 - 0.63

PHENOTYPE:

Killer: positive

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

METABOLIC CHARACTERISTICS:

Glycerol production:	9 - 10 g/l
Volatile acidity production:	generally lower than 0.4 g/l
SO ₂ production:	none to very low
Nitrogen requirement:	low

DOSAGE:

20 g/hl

PACKAGING:

VIN 2000 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

O E N O L O G Y

Supporting you from grape to glass

For more information, contact Anchor Oenology:

Tel: +27 (0)21 534 1351 | Email: oenology@anchor.co.za | www.anchor.co.za
10 Cochrane Avenue, Epping, Cape Town, 7475

