

ANCHOR VIN 7

Saccharomyces cerevisiae

A yeast for enhancing THIOL AROMAS in white wines.

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VIN 7

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A yeast for enhancing thiol aromas in white wines.

ORIGIN:

ARC Infruitec-Nietvoorbij, the vine and wine research institute of the Agricultural Research Council, Stellenbosch, South Africa.

APPLICATION:

VIN 7 is ideal for the production of aromatic white wines at low temperatures. VIN 7 releases passion fruit, grapefruit, gooseberry and guava aromas and flavours from their non-aromatic precursors in the must. It is therefore especially recommended for vinification of the following grape varieties: Sauvignon blanc, Chenin blanc and Colombard.

FERMENTATION KINETICS:

- Strong fermenter even at low temperatures, ferments slower towards the end of fermentation
- Sensitive to micro-nutrient shortages
- Conversion factor: 0.58 - 0.63
- Foaming potential: high

DOSAGE:

20 g/hl

PACKAGING:

VIN 7 is vacuum-packed in 1 kg packets. It must be stored in a cool (5 - 15°C), dry place, sealed in its original packaging.

PHENOTYPE:

- Killer: sensitive
- Cinnamyl decarboxylase activity: low positive (POF +)

TECHNICAL CHARACTERISTICS:

Cold tolerance:	13°C
Optimum temperature range:	13 - 16°C
Optimum must clarity:	50 - 90 NTU
Osmotolerance:	24°Brix
Alcohol tolerance at 15°C:	14.5%
Foam production:	medium
Inoculation temperature:	no lower than 15°C

METABOLIC CHARACTERISTICS:

Glycerol production:	5 - 7 g/l
Volatile acidity (VA) production:	0.4 - 1.8 g/l
SO ₂ production:	none to very low
Nitrogen requirement:	requires a complete nutrient source

GUIDELINES TO MINIMISE VA FORMATION

- Propagation lowers sugar tolerance and enhances glycerol / acetic acid production; do not propagate VIN 7
- Do not inoculate at lower than 15°C
- Avoid pH 3.2 and lower
- Avoid 50 ppm SO₂ and higher at crushing
- Do not ferment at temperatures lower than 13°C
- Ascorbic acid will enhance VA, but can be mitigated with the addition of "oxygen substitutes", such as inactivated yeast based complex nutrients
- *Botrytis* infection: do not use
- Flotation of must: do not use
- Pasteurisation of must: do not use
- Initial must sugars exceeding 24°Brix will increase level of VA



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Supporting you from grape to glass

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