

ANCHOR WE 14

Saccharomyces cerevisiae

A yeast for the production of NATURAL SWEET wines.

**ANCHOR
WE 14**

NATURAL SWEET

A yeast for the production
of natural sweet
white wines.

ORIGIN:

WE 14 is a product of the yeast selection program of ARC Infruitec-Nietvoorbij, the vine and wine research institute of the Agricultural Research Council, Stellenbosch, South Africa.

APPLICATION:

WE 14 is very suitable for the production of all natural sweet wines including noble late harvest wines. It is resistant to the toxins secreted by *Botrytis cinerea* and can easily start fermentation at a high sugar concentration. It is however unlikely to ferment high sugar musts to dryness. WE 14 is cold sensitive and fermentation can easily be stopped by lowering the temperature to 10°C.

FERMENTATION KINETICS:

- Moderate fermenter
- Sensitive to temperature shifts - can lead to toxic shock
- Tends to flocculate when fermentation speed slows down
- Conversion factor: 0.57 - 0.62

PHENOTYPE:

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

TECHNICAL CHARACTERISTICS:

Cold tolerance:	14°C
Optimum temperature range:	16 - 20°C
Osmotolerance:	24°Balling / Brix
Alcohol tolerance at 15°C:	15%
Foam production:	low

METABOLIC CHARACTERISTICS:

Glycerol production:	6 - 9g/l (> 12 g/l for <i>Botrytis</i> musts)
Volatile acidity production:	generally less than 0.3 g/l
SO ₂ production:	none to very low
Nitrogen requirement:	high (thiamine addition is required for <i>Botrytis</i> musts)

DOSAGE:

30 g/hl (increase dosage above 24°Balling / Brix)

PACKAGING:

WE 14 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
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Supporting you from grape to glass

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