

ANCHOR REVIVE

Revive forms part of the Inception nutrient range that is used during the rehydration process of the yeast before inoculation.

COMPOSITION

Inactivated yeast and autolysed yeast.

This product is 100% yeast-derived and provides the fermenting yeast with a natural source of essential growth and survival factors that optimise yeast metabolism for a secure fermentation. Revive also minimises the formation of undesirable aroma compounds and enhance the sensory quality of the wine.

WHY USE REVIVE?

Revive is a natural, yeast-derived source of high levels of essential growth factors like vitamins (pantothenate and biotin) and minerals that act as enzymatic co-factors (magnesium, manganese and zinc). These ensure the efficiency of transport mechanisms in the cell membrane and promote cellular growth. Revive also provides amino acids, micronutrients and stress resistance and survival factors like ergosterols and fatty acids. These compounds increase the quality of the yeast metabolism, as well as their tolerance to ethanol.

Revive ensures a secure fermentation:

- Improve yeast acclimatization, implantation, viability and metabolism
- Increase membrane integrity, ethanol tolerance and efficiency of sugar transportation and consumption
- Reduce the risk of sluggish/stuck fermentation
- Enhance fermentation security

Revive enhances the fermentation quality:

- Reduce the production of H₂S and other unwanted sulphur compounds
- Limit excessive volatile acidity production
- Reduce the risk of sensorial faults
- Enhanced fermentative aromas due to optimised yeast metabolism and precursor assimilation
- Optimise the release of varietal aroma compounds by the yeast
- Increased production of glycerol and polysaccharides enhance mouthfeel

DOSAGE

30 g/hL

USAGE

Add Revive to the warm (37 °C) rehydration water, before adding the active dried wine yeast. Stir vigorously and ensure there are no lumps. Revive does not provide an inorganic source of nitrogen; follow up with the addition of a complete, complex nutrient at 1/3 of fermentation.

PACKAGING: FULLY RECYCLABLE

Available in:

- 1 kg re-sealable, fully recyclable pouch (box: 10 x 1 kg)
- 5 kg re-sealable, fully recyclable pouch (box: 2 x 5 kg)

STORAGE

Store in a cool, dry, well-ventilated area, away from direct sunlight (< 20 °C); avoid moisture and high temperature.

