

# THE EXOTICS RANGE: CREATE WHITE, RED AND ROSÉ WINES AS UNIQUE AND SPECIAL AS THESE YEAST STRAINS

The Exotics range consists of two products, Exotics Mosaic and Exotics Novello. Mosaic was the world's first interspecies hybrid wine yeast in the world! These strains create unique, iconic wines that are complex in flavour and mouthfeel.

## WHAT MAKES THEM UNIQUE?

All the benefits of a spontaneous fermentation, with none of the risks.

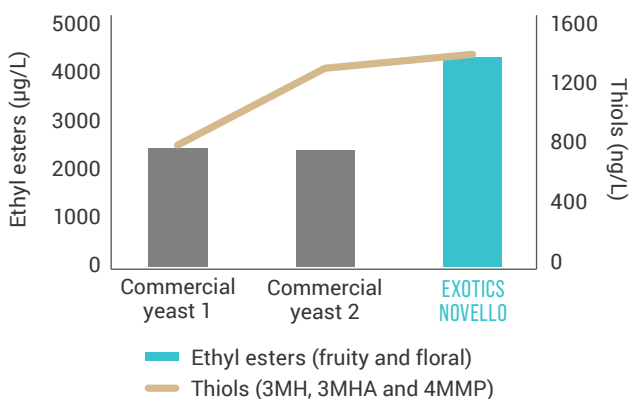
### Enhanced benefits of:

- complexity
- mouthfeel
- palate weight
- aroma intensity
- secure and complete fermentation

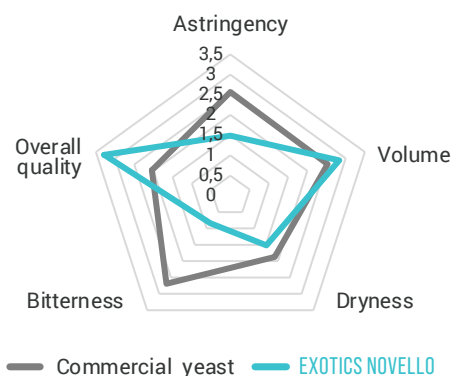
### Reduced risks of:

- sluggish or stuck fermentations
- production of off-flavours
- volatile acidity

Aroma impact of **EXOTICS NOVELLO** in Sauvignon blanc.



Taste impact of **EXOTICS NOVELLO** in Merlot.



## EXOTICS MOSAIC

A unique hybrid of *S. cerevisiae* and *S. paradoxus*, created in South Africa. Exotics Mosaic provides a steady fermentation rate in barrels and below 18°C fermentation temperature.

- **White:** Guava, granadilla, grapefruit, tropical fruit salad and stone fruit aromas.
- **Rosé:** Tropical fruit profile with intense mouthfeel.
- **Red:** Fruity, violet and cocoa aroma and flavours.

## EXOTICS NOVELLO

A unique hybrid of *S. cerevisiae* and *S. cariocanus*, created in Australia. Exotics Novello provides a steady fermentation rate even at lower fermentation temperatures of 15°C.

- **White:** Fresh and fruity, with enhanced softness and high ester and thiol production.
- **Rosé:** Increased thiols with enhanced mouthfeel.
- **Red:** Full-bodied and aromatic, with red and black fruit and spicy aromas, as well as decreased green characters.

