

# VIN 13

*Saccharomyces cerevisiae* hybrid

## A yeast for the production of fresh and fruity white and Rosé wines

### ORIGIN

VIN 13 is a product of the yeast hybridisation program of the Department of Microbiology and Institute for Wine Biotechnology, University of Stellenbosch, South Africa.

### APPLICATION

VIN 13 enhances volatile thiol aromas (passion fruit, grapefruit, gooseberry and guava) and produces esters (tropical fruit salad, floral). It is recommended for vinifying Chardonnay, Chenin blanc, Riesling, Semillon, Gewürztraminer, Viognier, Pinot gris, Marsanne, Rousanne and all Muscat grape varieties. VIN 13 is also ideal for the production of aromatic Rosés from all red grape varieties.

### FERMENTATION KINETICS

- Very strong fermentor - cold fermentation is advised
- Conversion factor<sup>1</sup>: 0.58 - 0.63

### TECHNICAL CHARACTERISTICS

- Cold tolerance: 10°C (50°F)
- Optimum temperature range: 12 - 16°C (54 - 61°F)
- Osmotolerance<sup>2</sup>: 27°Balling / Brix, 14.9 Baumé
- Alcohol tolerance<sup>3</sup> at 15°C (59°F): 17%
- Foam production: low

### METABOLIC CHARACTERISTICS

- Glycerol production: 5 - 7 g/l
- Volatile acidity production: generally lower than 0.3 g/l
- SO<sub>2</sub> production: none to very low
- Nitrogen requirement: low

### PHENOTYPE

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

### DOSAGE

- 20 g/hl (2 lb/1000 gal)

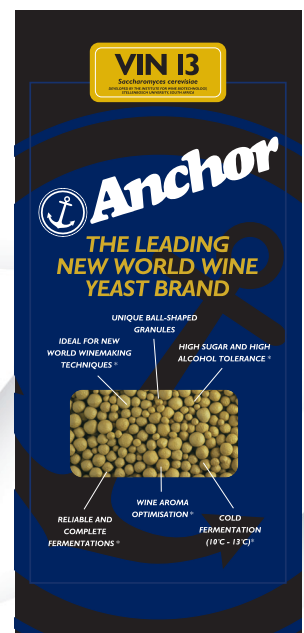
### PACKAGING

VIN 13 is vacuum-packed in 1kg packets. It must be stored in a cool (5 - 15°C, 41 - 59°F), dry place, sealed in its original packaging.

1. Conversion factor of sugar (°Balling /°Brix) to alcohol (% v/v) is dependent on the initial sugar concentration of the grape must, the residual sugar in the final wine, the temperature of fermentation and the type of fermentation vessel.

2. Osmotolerance is the highest sugar concentration a yeast can ferment to dryness, if used in accordance with Anchor Yeast's recommendations in healthy grape must.

3. Alcohol tolerance is dependent on the temperature of fermentation. The higher the fermentation temperature, the greater the toxic effect of alcohol on yeast cell membranes and thus a lower alcohol tolerance.



[www.anchorwineyeast.com](http://www.anchorwineyeast.com)

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