

ALCHEMY I

Saccharomyces cerevisiae

A yeast blend to enhance aromatic esters in white wines

ORIGIN

Anchor Alchemy I is a scientifically formulated blend of wine yeast strains. It has been developed in collaboration with the Australian Wine Research Institute (AWRI).

APPLICATION

Anchor Alchemy I mainly enhances fruity and floral esters and to a lesser extent, volatile thiols (passion fruit, grapefruit, gooseberry and guava aromas) in white wines. This effect is the result of the synergistic action of the specific yeast strains used in the blend. The ratio of the yeast strains in the blend has been scientifically formulated to provide this optimum aromatic profile. It is recommended for vinifying white grape varieties such as Chardonnay, Chenin blanc, Verdelho, Riesling, Pinot gris and tropical style Sauvignon blanc.

FERMENTATION KINETICS

- Fast fermentation: temperature control is advised
- Conversion factor¹: 0.58 - 0.63

TECHNICAL CHARACTERISTICS

- Cold tolerance: 12°C (54°F)
- Optimum temperature range: 13 - 16°C (56 - 61°F)
- Osmotolerance²: 25°Balling / Brix, 13.9 Baumé
- Alcohol tolerance³ at 15°C (59°F): 15.5%
- Foam production: low

METABOLIC CHARACTERISTICS

- Glycerol production: 5 - 7 g/l
- Volatile acidity production: generally lower than 0.5 g/l
- SO₂ production: none to very low
- Nitrogen requirement: average to low

PHENOTYPE

- Killer: positive and negative (propagation instead of direct inoculation will distort the ratio of the blend)
- Cinnamyl decarboxylase activity: low positive (POF+)

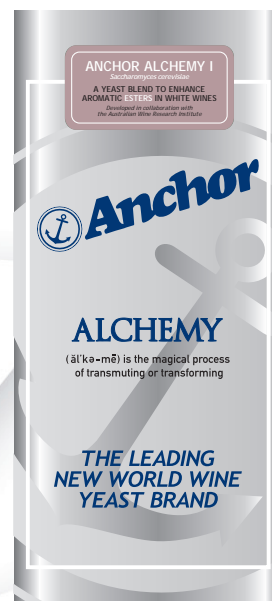
DOSAGE

- 20 g/hl (2 lb/1000 gal) direct inoculation only

PACKAGING

Anchor Alchemy I 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 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

ANCHOR WINE YEAST, CAPE TOWN, SOUTH AFRICA
TEL +27 21 534 1351 EMAIL: wineyeast@anchor.co.za



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