

ALCHEMY II

Saccharomyces cerevisiae

An aromatic yeast blend to enhance volatile thiols in white wines

ORIGIN

Anchor Alchemy II 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 II enhances volatile thiols (box wood, passion fruit, grapefruit, gooseberry and guava aromas) in white wines. This effect is the result of the synergistic action of the specific yeast strains that release and convert the volatile thiols. 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 Sauvignon blanc, Colombard, Chenin blanc and Verdelho.

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 to medium

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

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

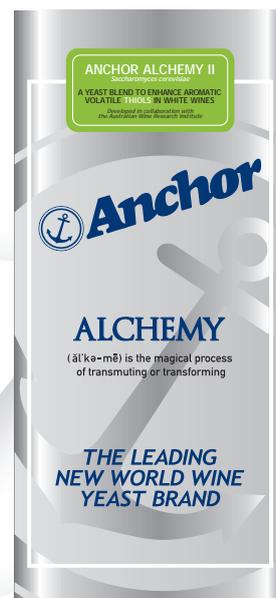
PACKAGING

Anchor Alchemy II 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



Anchor
WINE YEAST

THE LEADING NEW WORLD WINE YEAST BRAND