ALCHEMY IV

Saccharomyces cerevisiae

A yeast blend for ***intense fruit*** in red wines

ORIGIN

Anchor Alchemy IV is a scientifically formulated blend of wine yeast strains. It has been developed in collaboration with the Australian Wine Research Institute (AWRI). These yeast blends have been formulated to provide optimum aroma profiles.

APPLICATION

Alchemy IV is for the production of intense red fruit characters (cherry, raspberry, red currant and pomegranate) in wines. This blend is a very high producer of ethyl esters, especially of ethyl hexanoate (fruity), which contributes to the longevity of fruit aromas. This makes it very suitable in ageing wines that keep their intense red fruit characters. This blend also has significant production of total esters and terpenes (fruity and violet). Common to both Anchor Alchemy red blends is their very high fruit contribution due to higher total esters and ethyl hexanoate production. This is further enhanced by β-damascenone (violets) and a decrease in methoxy-pyrazines (which can mask fruit characters). Alchemy IV produces wines with significant aroma intensity that are rounded and smooth and is suitable for all red varietals.

FERMENTATION KINETICS

- Good fermenter
- Conversion factor[1]: 0.57 – 0.62

TECHNICAL CHARACTERISTICS

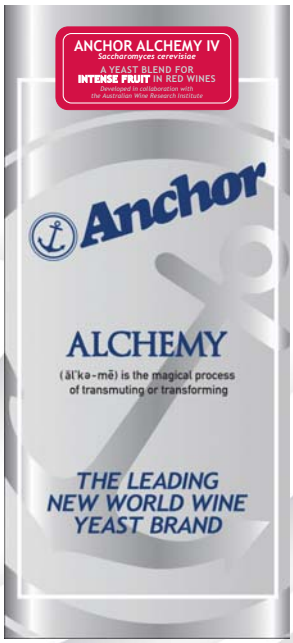
- Cold tolerance: 16°C (61°F)
- Optimum temperature range[4]: 16 - 28°C (61 - 82°F)
- Osmotolerance[2]: 26°Brix, 14 Baumé
- Alcohol tolerance[3] at 15°C (59°F): 15.5%
- Foam production: no

METABOLIC CHARACTERISTICS

- Glycerol production: 8 - 11 g/l
- Volatile acidity production: <0.5 g/l
- SO_2 production: none to very low
- Nitrogen requirement: medium

PHENOTYPE

- Killer: positive and negative (propagation instead of direct inoculation will distort the ratio of the blend)
- HCDC: promotes the formulation of pyranoanthocyanins



DOSAGE

- 30 g/hl (2.5 lb/1000 gal)

PACKAGING

Anchor Alchemy IV is vacuum-packed in 1 kg 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 (°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.

4. High temperatures (>25°C, 77°F) at the start of fermentation are inadvisable, as they could be damaging to yeast budding and, after 10% alcohol is reached, damaging to yeast cell membranes.

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