

# ANCHOR CO-INOCULANT BACTERIA

## ORIGIN

Isolated by the Institute for Wine Biotechnology, Stellenbosch University, South Africa.

## APPLICATION

The Anchor Co-Inoculant bacteria is a mixed MLF starter culture for CO-INOCULATION. Besides MLF, it contributes to added aroma complexity and is compatible with MICRO-OXYGENATION.

## TECHNICAL PROPERTIES AND ADVANTAGES OF THE BLEND

Wide optimum pH range: 3.4 - 4.0

Alcohol tolerance: up to 15.5%

Temperature range: 20 - 28 °C

Total SO<sub>2</sub> at inoculation (max): 40 - 50 ppm (mg/L)

## COMPATIBLE ANCHOR YEAST STRAINS

### ANCHOR EXOTICS SPH

ANCHOR WE 372

ANCHOR NT 202

ANCHOR NT 116

ANCHOR NT 50

## *Oenococcus oeni* / *Lactobacillus plantarum* blend

### *Oenococcus oeni*

Optimum pH < 3.5  
Ethanol tolerance: 15.5%  
Min. temp: 17 °C  
SO<sub>2</sub> tolerance: 50 mg/l  
Heterofermentative  
Minimal increase in VA  
Most common commercial cultures  
No production of biogenic amines

### *Lactobacillus plantarum*

Optimum pH > 3.5  
Ethanol tolerance: 8%  
Min. temp: 20 °C  
SO<sub>2</sub> tolerance: 40 mg/l  
Homofermentative  
No increase in VA  
Produces bacteriocins  
No production of biogenic amines

## MLF+AROMA

*O. oeni* ► ESTER production ► FRUITY aromas

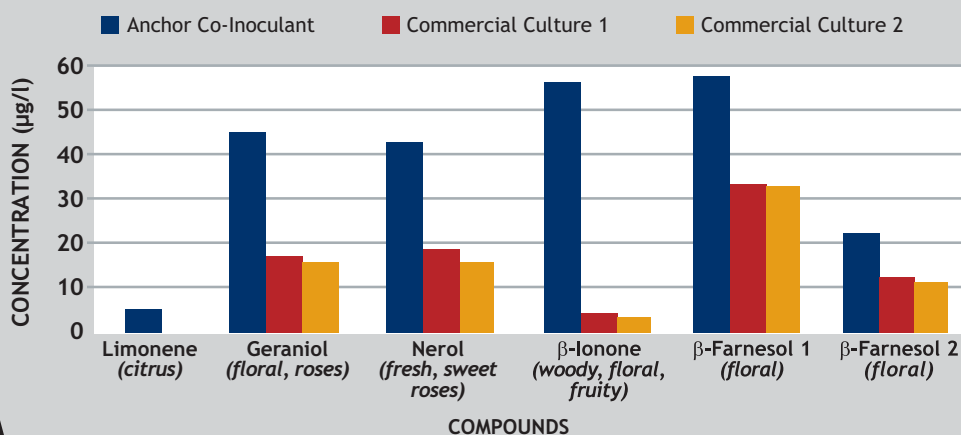
*L. plantarum* ► RELEASE OF BOUND GRAPE-DERIVED COMPOUNDS ► FRUITY & FLORAL aromas

RELIABLE and EFFICIENT: completion of MLF

CO-INOCULATION: same day inoculation of yeast and bacteria; timesaving

MICRO-OXYGENATION compatible: more fruity, aromatic intensity and mouthfeel.

The monoterpene and norisoprenoid concentration in Shiraz wines made by co-inoculation with the Anchor Co-Inoculant and other bacteria products



**USAGE:** Dosage: 1 g/hL

**REHYDRATION:** Dissolve one sachet in 1 L of chlorine-free water at 20 °C for 15 minutes maximum. Stir to disperse. Rehydrated bacteria should be added to the must at the same time as the yeast. Temperature of the must should ideally be maintained between 18 and 25 °C.

**STORAGE:** Store in a cool and dry place. 18 months at 4 °C or 36 months at -18 °C in original sealed packaging. Use once opened.



DISCLAIMER: Diligent care has been taken to ensure that the information provided here is accurate. Since the user's specific conditions of use and application are beyond our control, we give no warranty and make no representation regarding the results which may be obtained by the user. The user is responsible for determining the suitability and legal status of the use intended for our products.

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