

NT 112

Saccharomyces cerevisiae hybrid

A yeast for producing full bodied red wines

ORIGIN

NT 112 is a product of the yeast hybridisation program of ARC Infruitec-Nietvoorbij, the vine and wine research institute of the Agricultural Research Council, Stellenbosch, South Africa.

APPLICATION

NT 112 is recommended for the production of red wines with a firm tannic structure. It enhances blackberry and blackcurrant aromas in Cabernet Sauvignon and red berry and minty aromas in Shiraz and Pinotage. It is also appropriate for vinifying Cabernet Franc and Zinfandel. NT 112 can produce SO₂ under stress conditions, i.e. very high alcohols >14% and low fermentation temperatures <20°C (68°F). This could potentially delay malolactic fermentation. NT 112 is therefore recommended for wines where delayed MLF is desired, i.e. wines destined for micro-oxygenation.

FERMENTATION KINETICS

- Strong fermentor - temperature control is advised
- Conversion factor¹: 0.57 - 0.62

TECHNICAL CHARACTERISTICS

- Cold tolerance: 20°C (68°F)
- Optimum temperature range⁴: 24 - 28°C (76 - 83°F) Temperatures must not exceed 30°C (86°F)
- Osmotolerance²: 26°Balling / Brix, 14.4 Baumé
- Alcohol tolerance³ at 20°C (68°F): 16%
- Foam production: low

METABOLIC CHARACTERISTICS

- Glycerol production: 9 - 11 g/l
- Volatile acidity production: generally lower than 0.4 g/l
- SO₂ production: average to high under stress conditions
- Nitrogen requirement: low to average

PHENOTYPE

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

DOSAGE

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

PACKAGING

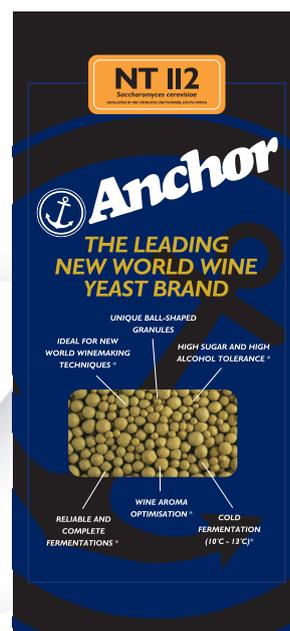
NT 112 is vacuum-packed in 1kg packets. It must be stored in a cool (5 - 15°C, 41 - 59°F), dry place, sealed in its original packaging.

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.

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.



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