

NT 116

Saccharomyces cerevisiae hybrid

A yeast for producing aromatic and crisp white wines

ORIGIN

NT 116 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 116 is ideal for the production of white wines for early release on the market. It enhances volatile thiol aromas (passion fruit, grapefruit and guava) and produces acetate esters (tropical fruit salad). It specifically enhances the zesty (citrus) aromas in wines. NT 116 is recommended for vinifying Chardonnay, Chenin blanc, Sauvignon blanc, Verdelho and Pinot gris.

FERMENTATION KINETICS

- Very strong fermentor - cold fermentation is advised
- Conversion factor¹: 0.58 - 0.63

TECHNICAL CHARACTERISTICS

- Cold tolerance: 11°C (52°F)
- Optimum temperature range: 12 -16°C (54 - 61°F)
- Osmotolerance²: 26°Balling / Brix, 14.4 Baumé
- Alcohol tolerance³ at 15°C (59°F): 16%
- Foam production: low

METABOLIC CHARACTERISTICS

- Glycerol production: 5 - 7 g/l
- Volatile acidity production: generally lower than 0.3 g/l
- SO₂ production: none to very low
- Nitrogen requirement: low

PHENOTYPE

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

DOSAGE

- 20 g/hl (2 lb/1000 gal)

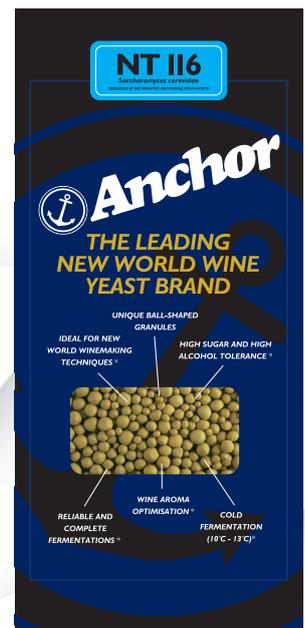
PACKAGING

NT 116 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 fermentation.

3. The higher the fermentation temperature, the greater the toxic effect of alcohol on yeast cell membranes and thus a lower alcohol tolerance.



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