

PRODUCT DESCRIPTION

Yeast performance enhancer for New World Wine style fermentations.

PRODUCT DIFFERENTIAL

Nutrivin is a complete yeast nutritional supplement with added inorganic nitrogen. It can be used on its own or in conjunction with additional nitrogen and will complement fermentations.

INGREDIENTS

Inactivated yeast
Di-ammonium phosphate
Ammonium sulphate (70%)

RECOMMENDED DOSAGE

50 - 70 g/hl

MODE OF ACTION

Ammonium salts and unique properties of inactivated yeast are beneficial for the rigour of New World Wine style fermentation.

APPLICATION

Make up as a slurry in must or water (1:5). Add to the fermentation only after yeast exponential growth phase (after a drop of at least 3°B). Add the full dose at once or half the dose in two additions.

BENEFITS

- Nutrivin combines the benefits of inactivated yeast with that of added inorganic nitrogen. This yeast nutritional supplement is a good all-rounder, specifically for New World Wine fermentations.
- Inactivated yeasts are rich in vitamins such as thiamine, pantothenate and biotin and minerals and other trace elements required for optimum yeast performance
- Inactivated yeasts are rich in sterols and long chain fatty acids that improve alcohol tolerance of the fermenting yeast
- Inactivated yeasts adsorb toxic medium chain fatty acids thereby protecting the fermenting yeast from inhibition by these compounds
- Preserves the aroma and flavour profile of wines
- Increases yeast viability and the yeast population
- Increases the rate of fermentation and helps to insure the completion of fermentation
- Reduces the formation of H₂S and other sulphur off-flavours
- Reduces lagging and stuck fermentations



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