

# VIN 2000

*Saccharomyces cerevisiae* hybrid

A yeast for the production of barrel fermented, complex, aromatic white wines

## ORIGIN

VIN 2000 is a product of the yeast hybridisation program of the Institute for Wine Biotechnology, Stellenbosch University, South Africa.

## APPLICATION

VIN 2000 is recommended for the production of barrel fermented Chardonnay (good fructose utilisation, tropical and citrus aromas), Viognier (floral and citrus aromas) and "rich and ripe" style Chenin blanc (fresh pineapple, paw-paw and citrus aromas).

## FERMENTATION KINETICS

- Moderate fermentor - approximately 1°Balling / Brix (0.6 Baumé) per day at 12°C (54°F)
- Conversion factor<sup>1</sup>: 0.58 - 0.63

## TECHNICAL CHARACTERISTICS

- Cold tolerance: 12°C (54°F)
- Optimum temperature range: 13 - 16°C (55 - 61°F)
- Osmotolerance<sup>2</sup>: 25°Balling / Brix, 13.9 Baumé
- Alcohol tolerance<sup>3</sup> at 15°C (59°F): 15.5%
- Foam production: low

## METABOLIC CHARACTERISTICS

- Glycerol production: 9 - 10 g/l
- Volatile acidity production: generally lower than 0.4 g/l
- SO<sub>2</sub> production: none to very low
- Nitrogen requirement: low

## PHENOTYPE

- Killer: positive

## DOSAGE

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

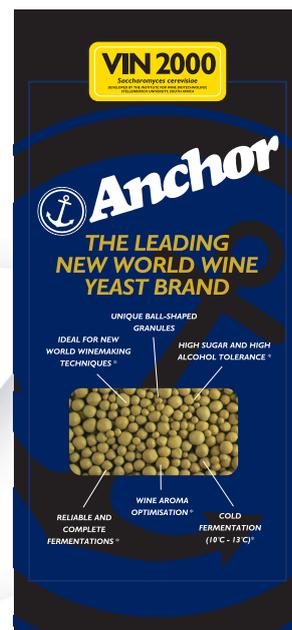
## PACKAGING

VIN 2000 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.



[www.anchorwineyeast.com](http://www.anchorwineyeast.com)

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