

WE 14

Saccharomyces cerevisiae

A yeast for the production of natural sweet white wines

ORIGIN

WE 14 is a product of the yeast selection program of ARC Infruitec-Nietvoorbij, the vine and wine research institute of the Agricultural Research Council, Stellenbosch, South Africa.

APPLICATION

WE 14 is very suitable for the production of all natural sweet wines including noble late harvest wines. It is resistant to the toxins secreted by *Botrytis cinerea* and can easily start fermentation at a high sugar concentration. It is however unlikely to ferment high sugar musts to dryness. WE 14 is cold sensitive and fermentation can easily be stopped by lowering the temperature to 10°C (50°F).

FERMENTATION KINETICS

- Moderate fermentor
- Sensitive to temperature shifts - can lead to toxic shock
- Tends to flocculate when fermentation speed slows down
- Conversion factor¹: 0.57 - 0.62

TECHNICAL CHARACTERISTICS

- Cold tolerance: 14°C (58°F)
- Optimum temperature range: 16 - 20°C (61- 68°F)
- Osmotolerance²: 24°Balling / Brix, 13.3 Baumé (if used to ferment to dryness)
- Alcohol tolerance³ at 15°C (59°F): 15%
- Foam production: low

METABOLIC CHARACTERISTICS

- Glycerol production: 6 - 9g/l (> 12 g/l for *Botrytis* musts)
- Volatile acidity: generally less than 0.3 g/l
- SO₂ production: none to very low
- Nitrogen requirement: high (thiamine addition is required for *Botrytis* musts)

PHENOTYPE

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

DOSAGE

- 30 g/hl (2.5 lb/1000 gal). Increase dosage above 24°Balling / Brix, 13.3 Baumé

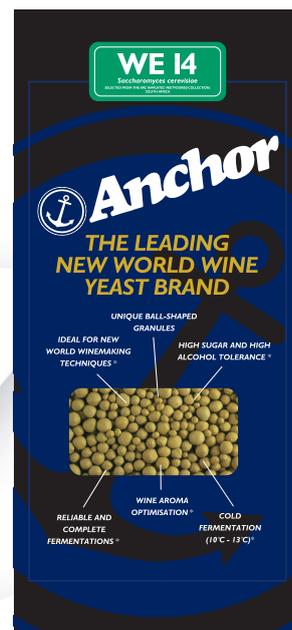
PACKAGING

WE 14 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.



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