

WE 372

Saccharomyces cerevisiae

A yeast for the production of aromatic, supple red wines

ORIGIN

WE 372 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 372 enhances red berry and floral aromas in red wines. It is recommended for the vinification of most red grape varieties; Cabernet Sauvignon, Cabernet Franc, Merlot, Shiraz/Syrah, Pinotage and Pinot noir. WE 372 is also recommended for the production of semi-sweet white wines, as the fermentation is easily slowed down by lowering the temperature to 10°C (50°F).

FERMENTATION KINETICS

- Moderate fermentor
- Conversion factor¹: 0.57 - 0.62

TECHNICAL CHARACTERISTICS

- Cold tolerance: 16°C (61°F)
- Optimum temperature range⁴: 18 - 28°C (64 - 83°F). Temperatures must not exceed 30°C (86°F)
- Osmotolerance²: 24.5 °Balling / Brix, 13.6 Baumé
- Alcohol tolerance³ at 20°C (68°F): 15%
- Foam production: low

METABOLIC CHARACTERISTICS

- Glycerol production: 10 - 12 g/l
- Volatile acidity production: generally lower than 0.3 g/l
- Succinic acid production: may produce +/- 1g/l in high pH(>3.5), low acidity musts
- SO₂ production: none to very low
- Nitrogen demand: average

PHENOTYPE

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

DOSAGE

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

PACKAGING

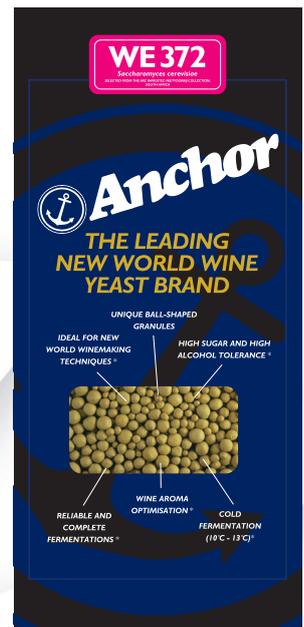
WE 372 is vacuum-packed in 1kg packets. It must be stored in a cool (5 - 15°C, 41 - 59°F), dry place, sealed in its original packaging.

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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