

exotics SPH

Wild yeast benefits without the risks

A novel yeast for the production of iconic red wines

Origin

Anchor Exotics SPH is a product of the yeast hybridisation program of the Institute for Wine Biotechnology, Stellenbosch University, South Africa.

Application

Anchor Exotics SPH is a hybrid between *S. cerevisiae* and *S. paradoxus*. *S. paradoxus* is the closest relative to *S. cerevisiae* and is naturally found on grapes. Apart from its enhanced aromatic potential, Anchor Exotics SPH has added advantages such as enhancing malo-lactic fermentation through partial malic acid breakdown (as much as 17% observed) as well as higher glycerol production and lower alcohol conversion in high sugar must conditions. Wines produced with this yeast are described as complex with intense aroma, well-rounded, well-balanced, full bodied wines. It is recommended for the production of Syrah, Merlot and Pinotage.

Fermentation kinetics

◆ Conversion factor ¹ :	0.56 - 0.61
◆ Cold tolerance:	18°C (64°F)
◆ Optimum temperature range:	18 - 28°C (64 - 83°F)
◆ Osmotolerance ² :	25°Balling / Brix, 13.9 Baumé
◆ Alcohol tolerance ³ at 20°C (86°F):	15.5%

Metabolic characteristics

◆ Glycerol production:	9 -13 g/l
◆ Volatile acidity production:	generally lower than 0.4 g/l
◆ SO ₂ production:	none to very low
◆ Nitrogen requirement:	average
◆ Malic acid degradation	yes
◆ Pectinolytic activity:	yes

Phenotype

◆ Killer positive

Dosage

◆ 30 g/hl (2.5 lb/1000 gal)

Packaging

Anchor Exotics SPH is vacuum-packed in 250g 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

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