

NT 202

Saccharomyces cerevisiae hybrid

A yeast for the production of aromatic red wines

ORIGIN

NT 202 is a product of the yeast hybridisation program of ARC Infruitec-Nietvoorbij, the vine and wine research institute of the Agricultural Research Council, Stellenbosch, South Africa.

APPLICATION

NT 202 enhances red berry and minty aromas in Cabernet Sauvignon, red berry aromas in Merlot and blackberry, black currant, tobacco and prune aromas in Pinotage. It is recommended for the production of red wines with or without wood maturation. NT 202 has a high alcohol tolerance, a good fructose utilisation and a stimulating effect on malolactic fermentation when compared to other red wine strains. It is therefore especially suitable for the vinification of high sugar musts where the resulting high alcohol at the end of fermentation can potentially cause sluggish or stuck alcoholic fermentations and/or problematic MLF's.

FERMENTATION KINETICS

- Strong fermentor - temperature control is advised
- Conversion factor¹: 0.57 - 0.62

TECHNICAL CHARACTERISTICS

- Cold tolerance: 18°C (64°F) - not suitable for pre-fermentation cold soaking
- Optimum temperature range⁴: 20 - 28°C (68 - 83°F). Temperatures must not exceed 30°C (86°F)
- Osmotolerance²: 26°Balling / Brix, 14.4 Baumé
- Alcohol tolerance³ at 20°C (68°F): 16%
- Foam production: low

METABOLIC CHARACTERISTICS

- Glycerol production: 9 - 12 g/l
- Volatile acidity production: generally lower than 0.3 g/l
- SO₂ production: none to very low
- Nitrogen requirement: average

PHENOTYPE

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

DOSAGE

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

PACKAGING

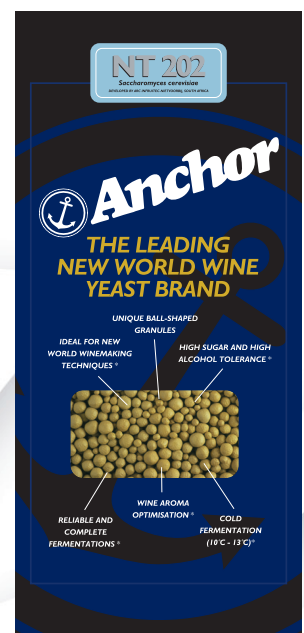
NT 202 is vacuum-packed in 1 kg packets. It must be stored in a cool (5 - 15°C, 41 - 59°F), dry place sealed in its original packaging.

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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