NT 50

Saccharomyces cerevisiae hybrid

A yeast for producing fruity red wines

ORIGIN

NT 50 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 50 enhances red berries (strawberry, raspberry and cherry), black berries (blackberry and blackcurrant) and spicy aromas in red wines. It is suitable for wine with or without wood maturation. It is most suited for vinifying Shiraz (Syrah), Cabernet Franc, Zinfandel, Grenache, Pinot noir, Pinotage and Gamay noir.

FERMENTATION KINETICS

- Strong fermentor - temperature control is advised
- Conversion factor[1]: 0.57 - 0.62

TECHNICAL CHARACTERISTICS

- Cold tolerance: 13°C (55°F) - suitable for pre-fermentation cold soaking
- Optimum temperature range[4]: 14 - 28˚C (57 - 83°F). Temperatures must not exceed 30°C (86°F)
- Osmotolerance[2]: 26.5°Balling / Brix, 14.6 Baumé
- Alcohol tolerance[3] at 20°C (68°F): 16.5%
- Foam production: Average

METABOLIC CHARACTERISTICS

- Glycerol production: 11 - 13 g/l
- Volatile acidity production: generally lower than 0.3 g/l
- SO_2 production: low
- Nitrogen requirement: average

PHENOTYPE

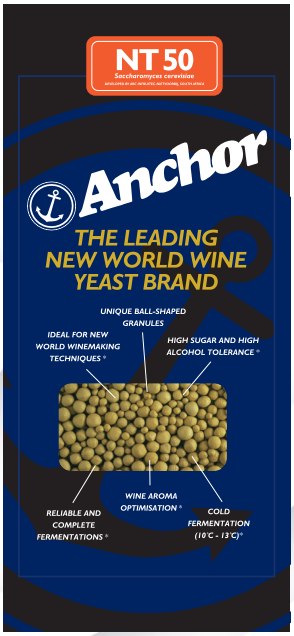
- Killer: positive
- Cinnamyl decarboxylase activity: ambiguous (POF +/-)

DOSAGE

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

PACKAGING

NT 50 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. 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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