

# VIN 7

*Saccharomyces cerevisiae*

## A yeast for enhancing thiol aromas in white wines

### ORIGIN

ARC Infruitec-Nietvoorbij, the vine and wine research institute of the Agricultural Research Council, Stellenbosch, South Africa.

### APPLICATION

VIN 7 is ideal for the production of aromatic white wines at low temperatures. VIN 7 releases passion fruit, grapefruit, gooseberry and guava aromas and flavours from their non-aromatic precursors in the must. It is therefore especially recommended for vinification of the following grape varieties: Sauvignon blanc, Chenin blanc and Colombard.

### FERMENTATION KINETICS

- Strong fermentor even at low temperatures, ferments slower towards the end of fermentation
- Sensitive to micro-nutrient shortages
- Conversion factor<sup>1</sup>: 0.58 - 0.63

### TECHNICAL CHARACTERISTICS

- Cold tolerance: 13 °C (55 °F)
- Optimum temperature range: 13 - 16 °C (55 - 61 °F)
- Optimum must clarity: 50 - 90 NTU
- Osmotolerance<sup>2</sup>: 24 °Brix, 13.3 Baumé
- Alcohol tolerance<sup>3</sup> at 15 °C (59 °F): 14.5%
- Foam production: medium
- Inoculation temperature: no lower than 15 °C (59 °F)

### METABOLIC CHARACTERISTICS

- Glycerol production: 5 - 7 g/l
- Volatile acidity production<sup>4</sup>: 0.4 - 1.8 g/l
- SO<sub>2</sub> production: none to very low
- Nitrogen requirement: requires a complete nutrient source

### PHENOTYPE

- Killer: sensitive
- Cinnamyl decarboxylase activity: low positive (POF +)

### DOSAGE

- 20 g/hl (2 lb/1000 gal)

### PACKAGING

VIN 7 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 (°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. The volatile acidity produced by VIN 7 is a by-product of glycerol formation. VIN 7 produces glycerol as a response to osmotic shock. The VA is non-organoleptic unless it exceeds 0.9 g/l.

DISCLAIMER: Diligent care has been taken to ensure that the information provided here is accurate. Since the user's specific conditions of use and application are beyond our control, we give no warranty and make no representation regarding the results which may be obtained by the user. The user is responsible for determining the suitability and legal status of the use intended for our products.



## OENOBRANDS SAS

Parc Agropolis II - Bât. 5  
2196 boulevard de la Lironde  
CS 34603 F-34397 Montpellier Cedex 5

[info@oenobrands.com](mailto:info@oenobrands.com)  
[www.oenobrands.com](http://www.oenobrands.com)

RCS Montpellier - SIREN 521 285 304

DISTRIBUTOR:



**Anchor**  
WINE YEAST

THE LEADING NEW WORLD WINE YEAST BRAND