

EXOTICS NOVELLO

A *Saccharomyces cerevisiae* x *Saccharomyces cariocanus* hybrid.

A novel yeast for EXOTIC, ICONIC, FRESH and FRUITY RED WINES.

EXOTICS
NOVELLO

S. cerevisiae x *S. cariocanus* hybrid

ICONIC, FRESH
AND FRUITY WINES

ORIGIN:

This interspecies hybrid was developed in collaboration with the Australian Wine Research Institute.

APPLICATION:

For soft, full-bodied and aromatic red wines.

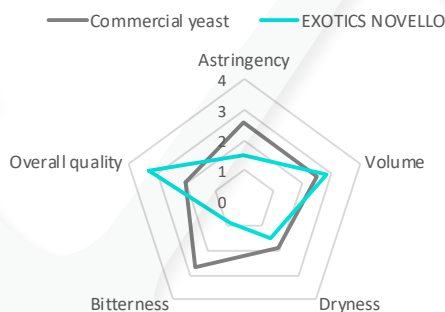
TASTE: Decreased astringency, dryness and bitterness, whilst increasing mouthfeel and overall quality.

AROMA: Increased notes of red and black fruit and spice, with decreased green, vegetal and balsamic characters.

FERMENTATION KINETICS:

Conversion factor: 0.56 - 0.61

Taste impact of EXOTICS NOVELLO in Merlot



TECHNICAL PARAMETERS:

Cold tolerance	18°C
Optimum temperature range	18 - 28°C
Osmotolerance	25° Balling
Alcohol tolerance at 20°C	15.5%

METABOLIC CHARACTERISTICS:

Glycerol production	8 -10 g/l
Volatile acidity production	generally lower than 0.4 g/l
SO ₂ production	none to very low
Nitrogen requirement	average
Pectinolytic activity	yes

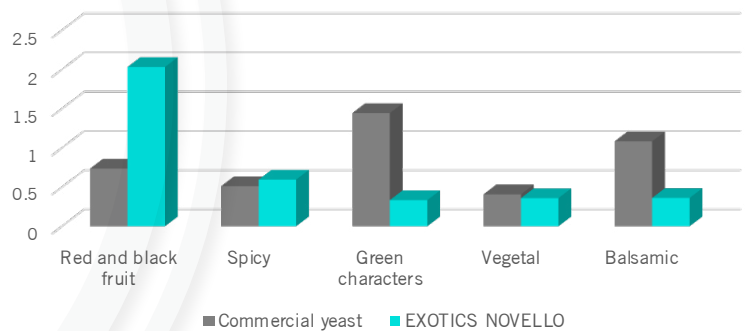
DOSAGE:

30 g/hl

PACKAGING:

Exotics Novello is vacuum-packed in 250 g packets. It must be stored in a cool (5 - 15°C), dry place, sealed in its original packaging.

Aroma impact of EXOTICS NOVELLO in Merlot



Anchor
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Supporting you from grape to glass

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