YEAST

ANCHOR NT 202

Saccharomyces cerevisiae

A yeast for the production of AROMATIC red wines.

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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 aromas in Cabernet Sauvignon and 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, 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 fermenter – temperature control is advised
- Conversion factor: 0.57 - 0.62

TECHNICAL CHARACTERISTICS:

Cold tolerance:	18°C (64°F) - not suitable for pre-fermentation cold soaking
Optimum temperature range:	20 - 28°C (68 - 83°F). Temperatures must not exceed 30°C (86°F)
Osmotolerance:	26°Balling / Brix, 14.4 Baumé
Alcohol tolerance 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
SO_2 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.

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