

# VIN 2000

## Saccharomyces cerevisiae

### A yeast for the production of barrel fermented, complex, aromatic white wines

#### ORIGIN

VIN 2000 is a product of the yeast hybridisation program of the Institute for Wine Biotechnology, Stellenbosch University, South Africa.

#### APPLICATION

VIN 2000 is recommended for the production of barrel fermented Chardonnay (good fructose utilisation, tropical and citrus aromas), Viognier (floral and citrus aromas) and "rich and ripe" style Chenin blanc (fresh pineapple, paw-paw and citrus aromas).

#### FERMENTATION KINETICS

- Moderate fermentor - approximately 1°Balling / Brix (0.6 Baumé) per day at 12°C (54°F)
- Conversion factor<sup>1</sup>: 0.58 - 0.63

#### TECHNICAL CHARACTERISTICS

- Cold tolerance: 12°C (54°F)
- Optimum temperature range: 13 - 16°C (55 - 61°F)
- Osmotolerance<sup>2</sup>: 25°Balling / Brix, 13.9 Baumé
- Alcohol tolerance<sup>3</sup> at 15°C (59°F): 15.5%
- Foam production: low

#### METABOLIC CHARACTERISTICS

- Glycerol production: 9 - 10 g/l
- Volatile acidity production: generally lower than 0.4 g/l
- SO<sub>2</sub> production: none to very low
- Nitrogen requirement: low

#### PHENOTYPE

- Killer: positive

#### DOSAGE

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

#### PACKAGING

VIN 2000 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.

[www.anchorwineyeast.com](http://www.anchorwineyeast.com)

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**Anchor**  
WINE YEAST

THE LEADING NEW WORLD WINE YEAST BRAND

# QUICK GUIDE: APPLICATIONS AND CHARACTERISTICS OF ANCHOR NEW WORLD WINE YEASTS

YEASTS	ALCH I	ALCH II	NT 202	NT 112	NT 50	NT 45	NT 116	VIN 2000	VIN 13	VIN 7	WE 372	WE 14	N 96
New World style dry white wines	VS	VS					VS	S	VS	VS			
Classical style dry white wines							S	VS	S				
New World style red wines			VS	S	VS	S	S				VS		
Classical style red wines			VS	VS	S		VS				VS		
Quality wine for brandy									VS		S		
Semi-sweet white wines											VS	S	
MLF compatibility	S	S	VS	D	S	S	S	S	S	S	S	S	D
Cold tolerance at 13°C (56°F)	●	●					●	●	●	●			●
Alcohol tolerance above 16%			●	●	●		●		●				●
Killer positive	●	●	●	●	●	●	●	●	●		●	●	●
POF negative			●	●			●	NT	●		●	●	
<i>Saccharomyces cerevisiae</i> (cerevisiae)											●	●	
<i>Saccharomyces cerevisiae</i> (bayanus))													●
<i>Saccharomyces cerevisiae</i> (hybrid)			●	●	●	●	●	●	●	●			
<i>Saccharomyces spp.</i> Blend	●	●											

NT : NOT TESTED    S : SUITABLE    VS : VERY SUITABLE    D : CAN DELAY ONSET OF MLF

The availability of the strain may vary from country to country.

## REHYDRATION PROCEDURE

**STEP 1:** Add 1kg of yeast to 10 L of diluted must, +/- 7°Brix (4 Baumé) at 35 - 38°C (95 - 101°F) while mixing gently to prevent the yeast from clumping. Avoid using chlorinated water.

**STEP 2:** Allow to stand for 10 - 20 minutes.

**STEP 3:** Stir to disperse the yeast and cool to within 10°C (15 - 20°F) of the must temperature, using the must.

**STEP 4:** Add the mix to the fermentation.

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[www.anchorwineyeast.com](http://www.anchorwineyeast.com)

All you need to know about Anchor Yeast is now available 24 hours a day, including product data sheets, certification and FREE YEAST TRIALS for commercial wineries that are not yet using our products.

[www.newworldwinemaker.com](http://www.newworldwinemaker.com)

A comprehensive source of information on cellar management trends, news, opinions, harvest reports, worldwide events and scientific papers for New World winemakers worldwide.



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Our liability is specifically limited to supplying products that conform to our specifications and that will perform when used as per the instructions on this data sheet. Every application must be adapted to the conditions prevailing and the user accepts full responsibility for this.