ANCHOR LEGACY NT 112

A *Saccharomyces cerevisiae* hybrid yeast for producing full bodied, structured red wines.

ORIGIN

NT 112 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 112 is recommended for the production of red wines with a firm tannic structure. It enhances blackberry and blackcurrant aromas in Cabernet Sauvignon and red berry and minty aromas in Shiraz and Pinotage. It is also appropriate for vinifying Cabernet Franc and Zinfandel. NT 112 can produce SO_2 under stress conditions, i.e. very high alcohols (> 14%) and low fermentation temperatures (< 20 °C; 68 °F).

FERMENTATION KINETICS

- Strong fermenter - temperature control is advised
- Conversion factor: 0.57 - 0.62

TECHNICAL CHARACTERISTICS

- Cold tolerance: 20 °C (68 °F)
- Optimum temperature range: 24 - 28 °C (76 - 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 - 11 g/L
- Volatile acidity production: generally lower than 0.4 g/L
- SO_2 production: average to high under stress conditions
- Nitrogen requirement: low to average

PHENOTYPE

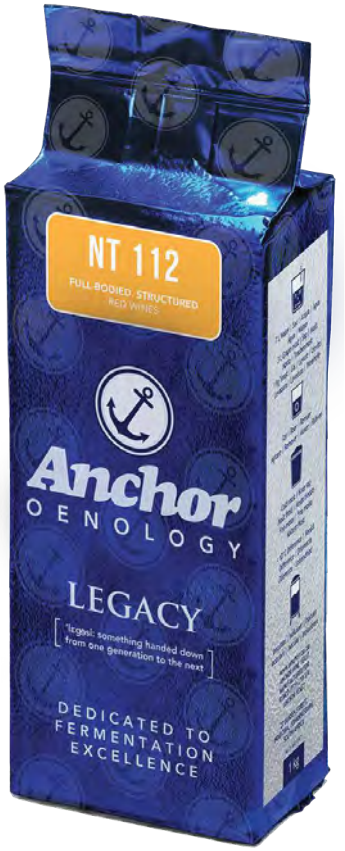
- Killer: positive
- Cinnamyl decarboxylase activity: negative (POF-)

DOSAGE

30 g/hL (2.5 lb/1000 gal)

PACKAGING

NT 112 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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