

YEAST

ANCHOR LEGACY NT 116 | RED WINE

A *Saccharomyces cerevisiae* hybrid yeast for the production of full-bodied red wines.

ORIGIN

NT 116 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 116's tolerance of high sugar musts and high alcohol concentrations makes it very suitable for the production of full-bodied red wines destined for wood maturation. NT 116 promotes blackberry and blackcurrant aromas in Shiraz and Cabernet Sauvignon, and red berry aromas in Merlot.

FERMENTATION KINETICS

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

TECHNICAL CHARACTERISTICS

- Cold tolerance: 11 °C (52 °F) - suitable for pre-fermentation cold soaking
- Optimum temperature range: 13 - 28 °C (56 - 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
- SO₂ 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 116 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.

