

ANCHOR LEGACY WE 372

A *Saccharomyces cerevisiae* yeast for the production of aromatic, supple red wines.

ORIGIN

WE 372 is a product of the yeast selection program of ARC Infruitec-Nietvoorbij, the vine and wine research institute of the Agricultural Research Council, Stellenbosch, South Africa.

APPLICATION

WE 372 enhances red berry and floral aromas in red wines. It is recommended for the vinification of most red grape varieties; Cabernet Sauvignon, Cabernet Franc, Merlot, Shiraz/Syrah, Pinotage and Pinot noir. WE 372 is also recommended for the production of semi-sweet white wines, as the fermentation is easily slowed down by lowering the temperature to 10 °C (50 °F).

FERMENTATION KINETICS

- Moderate fermenter
- Conversion factor: 0.57 - 0.62

TECHNICAL CHARACTERISTICS

- Cold tolerance: 16 °C (61 °F)
- Optimum temperature range: 18 - 28 °C (64 - 83 °F); temperatures must not exceed 30 °C (86 °F)
- Osmotolerance: 24.5 °Balling/Brix; 13.6 Baumé
- Alcohol tolerance at 20 °C (68 °F): 15%
- Foam production: low

METABOLIC CHARACTERISTICS

- Glycerol production: 10 - 12 g/L
- Volatile acidity production: generally lower than 0.3 g/L
- Succinic acid production: may produce \pm 1 g/L
- SO₂ production: none to very low
- Nitrogen demand: average

PHENOTYPE

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

DOSAGE

30 g/hL (2.5 lb/1000 gal)

PACKAGING

WE 372 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.

