

# YEAST

## ANCHOR LEGACY THIOLBLOOM | WHITE WINE

A *Saccharomyces cerevisiae* x *S. kudriavzevii* hybrid yeast for creating fruity, fresh and soft white wines.

### ORIGIN

This interspecies hybrid wine yeast was developed by Anchor Oenology.

### APPLICATION

Legacy ThiolBloom has been selected for its ability to enhance the major thiol compounds in white wines, like Sauvignon blanc, as well as rosé wines from cultivars like Shiraz and Cabernet Sauvignon. This leads to increased aromas of grapefruit, passionfruit, gooseberry, guava and tropical fruit. ThiolBloom also enhances fresh fruit, softness and volume, creating easy-drinking, ready-for-market wines with fresh mouthfeel and acidity.

### FERMENTATION KINETICS

- Conversion factor: 0.56 - 0.61

### TECHNICAL CHARACTERISTICS

- Cold tolerance: 15 °C
- Optimum temperature range: 16 - 20 °C
- Osmotolerance: 24 °Balling/Brix
- Alcohol tolerance at 15 °C: 14.5%
- Foam production: low

### METABOLIC CHARACTERISTICS

- Glycerol production: 8 - 10 g/L
- Volatile acidity production: generally lower than 0.4 g/L
- SO<sub>2</sub> production: none to very low
- Nitrogen requirement: average

### PHENOTYPE

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

### DOSAGE

20 g/hL

### PACKAGING

ThiolBloom is vacuum-packed in 1 kg packets. It must be stored in a cool (5 - 15 °C), dry place, sealed in its original packaging.

