

## ANCHOR DUET AROM

A bacteria blend of *Oenococcus oeni* and *Lactobacillus plantarum*, to be used in co-inoculation, for an enhanced aroma profile during malolactic fermentation.

### ORIGIN

Isolated by the Institute for Wine Biotechnology, Stellenbosch University, South Africa.

### APPLICATION

Duet Arom is a mixed MLF starter culture for co-inoculation in red wines. Besides MLF, it contributes to added aroma complexity and is compatible with micro-oxygenation.

### DUET AROM

- *O. oeni*: ester production responsible for fruity aromas
- *L. plantarum*: release of bound grape-derived compounds responsible for fruity and floral aromas
- Reliable and efficient: completion of MLF
- Co-inoculation: same day inoculation of yeast and bacteria; timesaving
- Micro-oxygenation compatibility: more fruity, aromatic intensity and mouthfeel

### TECHNICAL PROPERTIES

- Temperature tolerance: 18 - 28 °C
- Alcohol tolerance: 15.5%
- Total SO<sub>2</sub> at inoculation: < 50 mg/L
- pH: ≥ 3.4
- No biogenic amine production
- Little to no volatile acidity production

**DOSAGE:** 1 g/hL

### USAGE

Dissolve one 25 g sachet in 1 L of chlorine-free water at 20 °C for 15 minutes maximum. Stir to disperse. Rehydrated bacteria should be added to the must at the same time as the yeast. Temperature of the must should ideally be maintained between 18 and 25 °C.

### STORAGE

Store in a cool and dry place. 18 months at 4 °C or 36 months at -18 °C in original sealed packaging. Use once opened. During transport and delivery, sealed packets can be held at ambient temperature for 3 weeks (< 25 °C), without significant loss in viability.

The monoterpene and norisoprenoid concentration in Shiraz wines made by co-inoculation with **DUET AROM** and other bacteria products.

