

ANCHOR LEGACY N 96

A *Saccharomyces cerevisiae* (*bayanus*) strong fermenting, all-purpose wine yeast.

ORIGIN

ARC Infruitec-Nietvoorbij, the vine and wine research institute of the Agricultural Research Council, Stellenbosch.

APPLICATION

N 96 is a neutral wine yeast, which allows varietal character to dominate wine aroma. It is also well suited for the production of sparkling wines and ice wine. Ideal for cider production, where a more varietal aroma profile is desired.

FERMENTATION KINETICS

- Strong fermentor - control speed by lowering the temperature
- Conversion factor: 0.58 - 0.63

TECHNICAL CHARACTERISTICS

- Cold tolerance: 11 °C
- Optimum temperature range: 12 - 28 °C; temperatures must not exceed 30 °C
- Osmotolerance: 27 °Balling/Brix
- Alcohol tolerance at 20 °C: 16.5%
- Foam production: low

METABOLIC CHARACTERISTICS

- Volatile acidity production: generally lower than 0.3 g/L
- SO₂ production: average
- Nitrogen requirement: low

PHENOTYPE

- Killer: positive
- Cinnamyl decarboxylase activity: low positive (POF+)

DOSAGE

20 - 30 g/hL

PACKAGING

N 96 is vacuum-packed in 1 kg packets. It must be stored in a cool (5 - 15 °C), dry place, sealed in its original packaging.

