

ANCHOR LEGACY NT 202

A *Saccharomyces cerevisiae* hybrid yeast for the production of aromatic and complex red wines.

ORIGIN

NT 202 is a product of the yeast hybridisation program of ARC Infruitec-Nietvoorbij, the vine and wine research institute of the Agricultural Research Council, Stellenbosch.

APPLICATION

NT 202 enhances red berry aromas in Cabernet Sauvignon and Merlot and blackberry, black currant, tobacco and prune aromas in Pinotage. It is recommended for the production of red wines with or without wood maturation. NT 202 has a high alcohol tolerance, good fructose utilisation and a stimulating effect on malolactic fermentation when compared to other red wine strains. It is therefore especially suitable for the vinification of high sugar musts where the resulting high alcohol at the end of fermentation can potentially cause sluggish or stuck alcoholic fermentations and/or problematic MLFs.

FERMENTATION KINETICS

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

TECHNICAL CHARACTERISTICS

- Cold tolerance: 18 °C - not suitable for pre-fermentation cold soaking
- Optimum temperature range: 20 - 28 °C; temperatures must not exceed 30 °C
- Osmotolerance: 26 °Balling/Brix
- Alcohol tolerance at 20 °C: 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

PACKAGING

NT 202 is vacuum-packed in 1 kg packets. It must be stored in a cool (5 - 15 °C), dry place sealed in its original packaging.

