

ANCHOR LEGACY VIN 7

A *Saccharomyces cerevisiae* hybrid yeast for enhancing thiol aromas in white wines.

ORIGIN

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

APPLICATION

VIN 7 is ideal for the production of aromatic white wines at low temperatures. VIN 7 releases passion fruit, grapefruit, gooseberry and guava aromas and flavours from their non-aromatic precursors in the must. It is therefore especially recommended for vinification of the following grape varieties: Sauvignon blanc, Chenin blanc and Colombard.

FERMENTATION KINETICS

- Strong fermenter even at low temperatures, ferments slower towards the end of fermentation
- Sensitive to micro-nutrient shortages
- Conversion factor: 0.58 - 0.63

TECHNICAL CHARACTERISTICS

- Cold tolerance: 13 °C
- Optimum temperature range: 13 - 16 °C
- Optimum must clarity: 100 - 150 NTU
- Osmotolerance: 24 °Brix
- Alcohol tolerance at 15 °C: 14.5%
- Foam production: medium
- Inoculation temperature: no lower than 15 °C

METABOLIC CHARACTERISTICS

- Glycerol production: 5 - 7 g/L
- Volatile acidity (VA) production: 0.4 - 1.8 g/L
- SO₂ production: none to very low
- Nitrogen requirement: requires a complete nutrient source

PHENOTYPE

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

DOSAGE

20 g/hL

PACKAGING

VIN 7 is vacuum-packed in 1 kg packets. It must be stored in a cool (5 - 15 °C), dry place, sealed in its original packaging.

GUIDELINES TO MINIMISE VA FORMATION

- Propagation lowers sugar tolerance and enhances glycerol / acetic acid production; do not propagate VIN 7.
- Do not inoculate at lower than 15 °C.
- Avoid pH 3.2 and lower.
- Avoid 50 ppm SO₂ and higher at crushing.
- Do not ferment at temperatures lower than 13 °C.
- Ascorbic acid will enhance VA, but can be mitigated with the addition of "oxygen substitutes", such as inactivated yeast based complex nutrients.
- *Botrytis* infection: do not use.
- Flotation of must: ensure sufficient micronutrients and NTUs (100 - 150) after flotation and before inoculating with VIN 7.
- Pasteurisation of must: do not use.
- Initial must sugars exceeding 24 °Brix will increase level of VA.

