

# YEAST

## ANCHOR LEGACY WE 14

A *Saccharomyces cerevisiae* yeast for the production of natural sweet wines.

### ORIGIN

WE 14 is a product of the yeast selection program of ARC Infruitec-Nietvoorbij, the vine and wine research institute of the Agricultural Research Council, Stellenbosch.

### APPLICATION

WE 14 is very suitable for the production of all natural sweet wines including noble late harvest wines. It is resistant to the toxins secreted by *Botrytis cinerea* and can easily start fermentation at a high sugar concentration. It is however unlikely to ferment high sugar musts to dryness. WE 14 is cold sensitive and fermentation can easily be stopped by lowering the temperature to 10 °C.

### FERMENTATION KINETICS

- Moderate fermenter
- Sensitive to temperature shifts - can lead to toxic shock
- Tends to flocculate when fermentation speed slows down
- Conversion factor: 0.57 - 0.62

### TECHNICAL CHARACTERISTICS

- Cold tolerance: 14 °C
- Optimum temperature range: 16 - 20 °C
- Osmotolerance: 24 °Balling/Brix
- Alcohol tolerance at 15 °C: 15%
- Foam production: low

### METABOLIC CHARACTERISTICS

- Glycerol production: 6 - 9 g/L (> 12 g/L for *Botrytis* musts)
- Volatile acidity production: generally less than 0.3 g/L
- SO<sub>2</sub> production: none to very low
- Nitrogen requirement: high (thiamine addition is required for *Botrytis* musts)

### PHENOTYPE

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

### DOSAGE

30 g/hL (increase dosage above 24 °Balling/Brix)

### PACKAGING

WE 14 is vacuum-packed in 1 kg packets. It must be stored in a cool (5 - 15 °C), dry place, sealed in its original packaging.

