

# YEAST

## ANCHOR LEGACY WE 372

A *Saccharomyces cerevisiae* yeast for the production of aromatic, supple red wines.

### ORIGIN

WE 372 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 372 enhances red berry and floral aromas in red wines. It is recommended for the vinification of most red grape varieties; Cabernet Sauvignon, Cabernet Franc, Merlot, Shiraz/Syrah, Pinotage and Pinot noir. WE 372 is also recommended for the production of semi-sweet white wines, as the fermentation is easily slowed down by lowering the temperature to 10 °C.

### FERMENTATION KINETICS

- Moderate fermenter
- Conversion factor: 0.57 - 0.62

### TECHNICAL CHARACTERISTICS

- Cold tolerance: 16 °C
- Optimum temperature range: 18 - 28 °C; temperatures must not exceed 30 °C
- Osmotolerance: 24.5 °Balling/Brix
- Alcohol tolerance at 20 °C: 15%
- Foam production: low

### METABOLIC CHARACTERISTICS

- Glycerol production: 10 - 12 g/L
- Volatile acidity production: generally lower than 0.3 g/L
- Succinic acid production: may produce  $\pm$  1 g/L
- SO<sub>2</sub> production: none to very low
- Nitrogen demand: average

### PHENOTYPE

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

### DOSAGE

30 g/hL (2.5 lb/1000 gal)

### PACKAGING

WE 372 is vacuum-packed in 1 kg packets. It must be stored in a cool (5 - 15 °C), dry place, sealed in its original packaging.

