

ANCHOR DUET AROM

A bacteria blend of *Oenococcus oeni* and *Lactobacillus plantarum*, to be used in co-inoculation, for an enhanced aroma profile during malolactic fermentation.

**ANCHOR
DUET AROM**
ENHANCED AROMA

A bacteria blend of
Oenococcus oeni and
Lactobacillus plantarum.

ORIGIN

Isolated by the Institute for Wine Biotechnology, Stellenbosch University, South Africa.

APPLICATION

DUET AROM is a mixed MLF starter culture for co-inoculation. Besides MLF, it contributes to added aroma complexity and is compatible with micro-oxygenation.

DOSAGE: 1 g/hL

DUET AROM

- ***O. oeni*** ▶ Ester production ▶ Fruity aromas
- ***L. plantarum*** ▶ Release of bound grape-derived compounds ▶ Fruity & floral aromas
- **Reliable** and efficient: completion of MLF
- **Co-inoculation:** same day inoculation of yeast and bacteria; timesaving
- **Micro-oxygenation** compatible: more fruity, aromatic intensity and mouthfeel

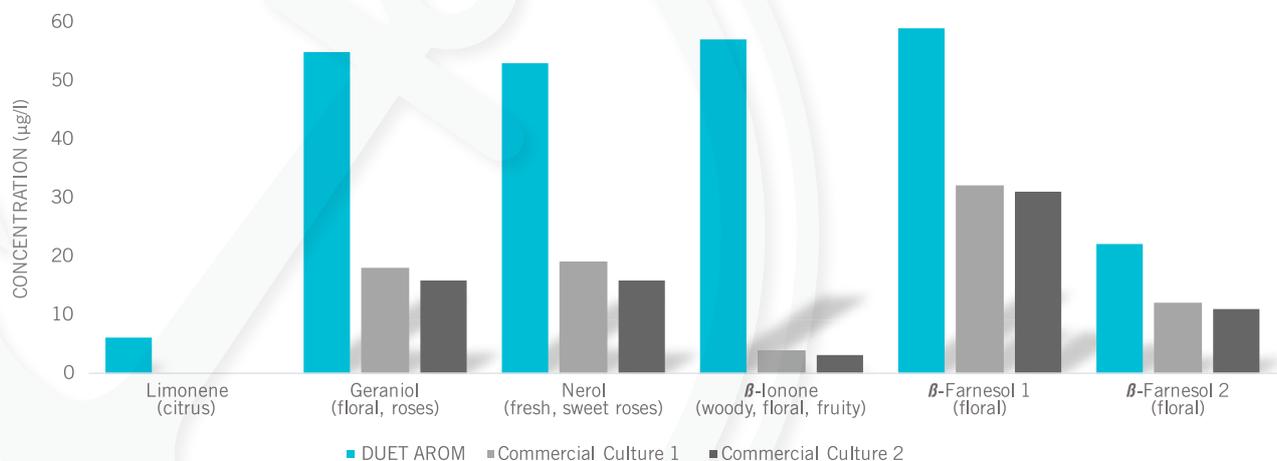
TECHNICAL PROPERTIES AND ADVANTAGES OF THE BLEND

Wide optimum pH range	3.4 - 4.0
Alcohol tolerance	up to 15.5%
Temperature range	18 - 28°C
Total SO ₂ at inoculation (max):	40 - 50 ppm (mg/L)

REHYDRATION: Dissolve one sachet in 1L of chlorine-free water at 20°C for 15 minutes maximum. Stir to disperse. Rehydrated bacteria should be added to the must at the same time as the yeast. Temperature of the must should ideally be maintained between 20 and 25°C.

STORAGE: Store in a cool and dry place. 18 months at 4°C or 36 months at -18°C in original sealed packaging. Use once opened.

The monoterpene and norisoprenoid concentration in Shiraz wines made by co-inoculation with DUET AROM and other bacteria products.



Anchor
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Supporting you from grape to glass

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