

EXOTICS MOSAIC

A *Saccharomyces cerevisiae* x *Saccharomyces paradoxus* hybrid.

A novel yeast for EXOTIC, COMPLEX, barrel fermented ICONIC RED WINES.

EXOTICS MOSAIC

S. cerevisiae x *S. paradoxus*

ICONIC, COMPLEX AND
INTENSE WINES

ORIGIN:

Exotics Mosaic is a product of the yeast hybridisation program of the Institute for Wine Biotechnology, Stellenbosch University, South Africa.

APPLICATION:

Exotics Mosaic is a hybrid between *S. cerevisiae* and *S. paradoxus*. *S. paradoxus* is the closest relative to *S. cerevisiae* and is naturally found on grapes. Apart from its enhanced aromatic potential, Exotics Mosaic has added advantages such as enhancing malolactic fermentation through partial malic acid breakdown (as much as 17% observed), as well as higher glycerol production and lower alcohol conversion in high sugar must conditions. Wines produced with this yeast are described as complex with intense aroma, well-rounded, well-balanced, full bodied wines. It is recommended for the production of Syrah, Merlot and Pinotage.

FERMENTATION KINETICS:

Conversion factor: 0.56 - 0.61

TECHNICAL PARAMETERS:

Cold tolerance	18°C
Optimum temperature range	18 - 28°C
Osmotolerance	25 ° Balling / Brix
Alcohol tolerance at 20°C	15. 5%

METABOLIC CHARACTERISTICS:

Glycerol production	9 -13 g/l
Volatile acidity production	generally lower than 0.4 g/l
SO ₂ production	none to very low
Nitrogen requirement	average
Malic acid degradation	yes
Pectinolytic activity	yes

PHENOTYPE:

Killer positive

DOSAGE:

30 g/hl

PACKAGING:

Exotics Mosaic is vacuum-packed in 250 g packets. It must be stored in a cool (5 - 15°C), dry place, sealed in its original packaging.



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Supporting you from grape to glass

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