

# EXOTICS NOVELLO

A *Saccharomyces cerevisiae* x *Saccharomyces cariocanus* hybrid.

A novel yeast for EXOTIC, ICONIC, FRESH and FRUITY WHITE WINES.

**EXOTICS  
NOVELLO**

*S. cerevisiae* x *S. cariocanus* hybrid

ICONIC, FRESH  
AND FRUITY WINES

## ORIGIN:

This interspecies hybrid was developed in collaboration with the Australian Wine Research Institute.

## APPLICATION:

For exotic, iconic, fresh and fruity white wines, with enhanced softness.

TASTE: Decreased tannin intensity, astringency and bitterness, with increased softness.

AROMA: Increased production of fruity and floral esters, as well as thiols.

## DOSAGE:

30 g/hl

## FERMENTATION KINETICS:

Conversion factor: 0.56 - 0.61

## TECHNICAL PARAMETERS:

Cold tolerance	15°C
Optimum temperature range	17 - 20°C
Osmotolerance	25°Brix
Alcohol tolerance at 20°C	15.5%

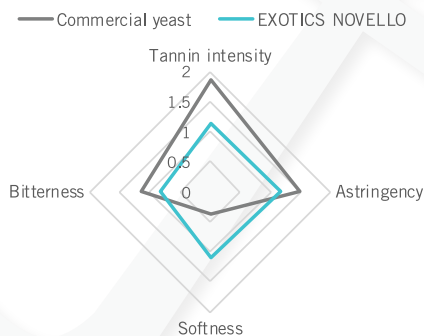
## METABOLIC CHARACTERISTICS:

Glycerol production	generally 8 -10 g/l
Volatile acidity production	generally lower than 0.4 g/l
SO <sub>2</sub> production	none to very low
Nitrogen requirement	average
Pectinolytic activity	yes

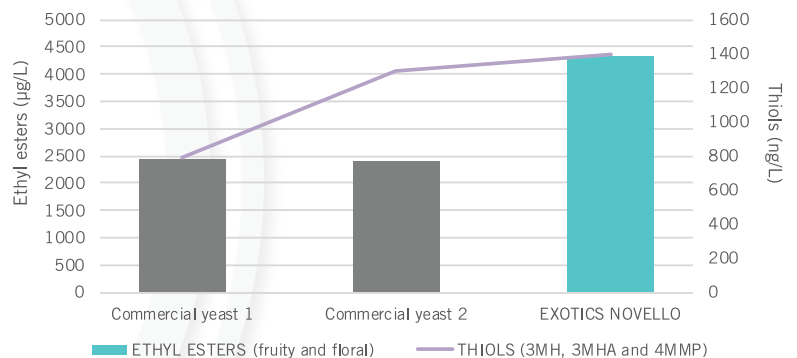
## PACKAGING:

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

Taste impact of EXOTICS NOVELLO in Sauvignon blanc



Aroma impact of EXOTICS NOVELLO in Sauvignon blanc



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For more information, contact Anchor Oenology:

Tel: +27 (0)21 534 1351 | Email: [oenology@anchor.co.za](mailto:oenology@anchor.co.za) | [www.anchor.co.za](http://www.anchor.co.za)  
10 Cochrane Avenue, Epping, Cape Town, 7475

