

ANCHOR N 96

Saccharomyces cerevisiae (bayanus)

A strong fermenting, all-purpose wine yeast.

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N 96

ALL-PURPOSE

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all-purpose wine yeast

ORIGIN:

ARC Infruitec-Nietvoorbij, the vine and wine research institute of the Agricultural Research Council, Stellenbosch, South Africa.

APPLICATION:

N 96 is a neutral wine yeast, which allows varietal character to dominate wine aroma. It is also well suited for the production of sparkling wines and ice wine. Ideal for cider production, where a more varietal aroma profile is desired.

FERMENTATION KINETICS:

- Strong fermentor - control speed by lowering the temperature
- Conversion factor: 0.58 - 0.63

TECHNICAL CHARACTERISTICS:

Cold tolerance:	11°C
Optimum temperature range:	12 - 28°C. Temperatures must not exceed 30°C
Osmotolerance:	27°Balling / Brix
Alcohol tolerance at 20°C:	16.5%
Foam production:	low

METABOLIC CHARACTERISTICS:

Volatile acidity production:	generally lower than 0.3 g/l
SO ₂ production:	average
Nitrogen requirement:	low

PHENOTYPE:

- Killer: positive
- Cinnamyl decarboxylase activity: low positive (POF +)

DOSAGE:

20 - 30 g/hl

PACKAGING:

N 96 is vacuum-packed in 1 kg packets. It must be stored in a cool (5 - 15°C), dry place, sealed in its original packaging.



Anchor
OENOLOGY

Supporting you from grape to glass

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