

ANCHOR NT 50

Saccharomyces cerevisiae

A yeast for producing FRUITY red wines.

**ANCHOR
NT 50**

FRUITY

A yeast for producing
fruity red wines.

ORIGIN:

NT 50 is a product of the yeast hybridisation program of ARC Infruitec-Nietvoorbij, the vine and wine research institute of the Agricultural Research Council, Stellenbosch, South Africa.

APPLICATION:

NT 50 enhances red berries (strawberry, raspberry and cherry), black berries (blackberry and blackcurrant) and spicy aromas in red wines. It is suitable for wine with or without wood maturation. It is most suited for vinifying Shiraz (Syrah), Cabernet Franc, Zinfandel, Grenache, Pinot noir, Pinotage and Gamay noir.

FERMENTATION KINETICS:

- Strong fermenter - temperature control is advised
- Conversion factor: 0.57 - 0.62

PHENOTYPE:

- Killer: positive
- Cinnamyl decarboxylase activity: ambiguous (POF +/-)

TECHNICAL CHARACTERISTICS:

Cold tolerance:	13°C - suitable for pre-fermentation cold soaking
Optimum temperature range:	14 - 28°C. Temperatures must not exceed 30°C
Osmotolerance:	26.5°Balling / Brix, 14.6 Baumé
Alcohol tolerance at 20°C:	16.5%
Foam production:	Average

METABOLIC CHARACTERISTICS:

Glycerol production:	11 - 13 g/l
Volatile acidity production:	generally lower than 0.3 g/l
SO ₂ production:	low
Nitrogen requirement:	average

DOSAGE:

30 g/hl

PACKAGING:

NT 50 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

For more information, contact Anchor Oenology:
Tel: +27 (0)21 534 1351 | Email: oenology@anchor.co.za | www.anchor.co.za
10 Cochrane Avenue, Epping, Cape Town, 7475

