

ANCHOR WE 372

Saccharomyces cerevisiae

A yeast for the production of AROMATIC, supple red wines.

**ANCHOR
WE 372**

AROMATIC

A yeast for the production of aromatic, supple red wines.

ORIGIN:

WE 372 is a product of the yeast selection program of ARC Infruitec-Nietvoorbij, the vine and wine research institute of the Agricultural Research Council, Stellenbosch, South Africa.

APPLICATION:

WE 372 enhances red berry and floral aromas in red wines. It is recommended for the vinification of most red grape varieties; Cabernet Sauvignon, Cabernet Franc, Merlot, Shiraz/Syrah, Pinotage and Pinot noir. WE 372 is also recommended for the production of semi-sweet white wines, as the fermentation is easily slowed down by lowering the temperature to 10°C.

FERMENTATION KINETICS:

- Moderate fermenter
- Conversion factor: 0.57 - 0.62

PHENOTYPE:

- Killer: positive
- Cinnamyl decarboxylase activity: negative (POF -)

TECHNICAL CHARACTERISTICS:

Cold tolerance:	16°C
Optimum temperature range:	18 - 28°C. Temperatures must not exceed 30°C
Osmotolerance:	24.5 °Balling / Brix
Alcohol tolerance at 20°C (68°F):	15%
Foam production:	low

METABOLIC CHARACTERISTICS:

Glycerol production:	10 - 12 g/l
Volatile acidity production:	generally lower than 0.3 g/l
Succinic acid production:	may produce +/- 1 g/l
SO ₂ production:	none to very low
Nitrogen demand:	average

DOSAGE:

30 g/hl

PACKAGING:

WE 372 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
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Supporting you from grape to glass

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