

## ANCHOR SOLO SELECT

A robust strain, AWRI YV Select, isolated by the Australian Wine Research Institute. This is an *Oenococcus oeni* strain to ensure a secure malolactic fermentation and to enhance the structure and spicy notes during sequential fermentation.

### ORIGIN

Solo Select was isolated from the Yarra Valley in Australia and selected by the Australian Wine Research Institute for its ability to ferment under a wide range of conditions.

### APPLICATION

Solo Select is an *Oenococcus oeni* bacteria selected for its ability to efficiently perform malolactic fermentation under a wide range of challenging conditions. In addition, achieving malolactic fermentation with this robust culture will enhance complexity and structure, as well as some dark fruit and spicy characters in the wine.

### SOLO SELECT

- Recommended for use in red wines
- Displays good implantation and efficient fermentation kinetics
- Enhances structure and complexity, as well as spicy and dark fruit notes
- Late degradation of citric acid and thus low diacetyl production
- Can be used for both co-inoculation and sequential inoculation

### TECHNICAL PROPERTIES

- Temperature tolerance: 14 - 28 °C
- Alcohol tolerance: 16%
- Total SO<sub>2</sub> at inoculation: < 50 mg/L
- pH: ≥ 3.2
- No biogenic amine production
- Low volatile acidity production

**DOSAGE:** 1 g/hL

### USAGE

For best distribution, rehydrate the 25 g sachet in 1 L of chlorine-free water at 20 °C for a maximum of 15 minutes and add the suspension to the must or wine to be fermented. Direct inoculation of the bacteria without rehydration is possible. Open the sachet and add the bacteria directly during a pump-over.

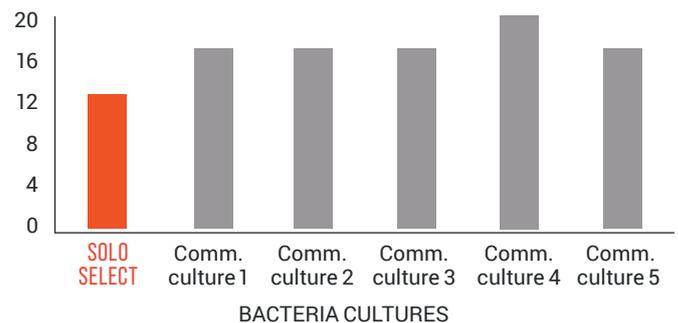
### STORAGE

Store in a cool and dry place. Shelf life is 18 months at 4 °C or 36 months at -18 °C in original, sealed packaging. Use once opened. During transport and delivery, sealed packets can be held at ambient temperature for 3 weeks (< 25 °C), without significant loss in viability.

### DURATION OF MLF

A comparison of the malolactic fermentation duration during sequential inoculation comparing **SOLO SELECT** with five commercial *Oenococcus oeni* cultures.

Days to complete MLF in a Cabernet Sauvignon (Gaillac, France) (14.3% alcohol | pH 3.4 | 1.5 g/L malic acid).



### SENSORY IMPACT

A comparison of **SOLO SELECT** and a commercial *Oenococcus oeni* culture in Merlot (Bordeaux, France).

