exotics SPH

Wild yeast benefits without the risks

A novel yeast for exotic, complex, barrel fermented iconic white wines

Origin

Anchor Exotics SPH is a product of the yeast hybridisation program of the Institute for Wine Biotechnology, Stellenbosch University, South Africa.

Application

Anchor Exotics SPH is a hybrid between *S. cerevisiae* and *S. paradoxus*. *S. paradoxus* is the closest relative to *S. cerevisiae* and is naturally found on grapes. This hybrid inherited the aromatic capabilities of both its parents, thereby expanding the aromatic potential and complexity of what pure *S. cerevisiae* have to offer. White wines produced by this yeast are described as having exotic aromas and flavours. Anchor Exotics SPH is recommended for the production of barrel fermented Chardonnay, Chenin blanc and Viognier. It enhances guava, passion fruit, tropical fruit salad and stone fruit aromas and flavours. It is cold sensitive and ferments at a steady rate in barrels, producing good mouth feel.

Fermentation kinetics

- Conversion factor[1]: 0.56 - 0.61

Technical characteristics

- Cold tolerance: 18˚C (64˚F)
- Optimum temperature range: 18 - 20˚C (64 - 68˚F)
- Osmotolerance[2]: 25˚Brix, 13.9 Baumè
- Alcohol tolerance[3] at 20˚C (86˚F): 15.5%

Metabolic characteristics

- Glycerol production: generally 9 -10 g/l
- Volatile acidity production: generally lower than 0.4 g/l
- SO_2 production: none to very low
- Nitrogen requirement: average
- Malic acid degradation: none observed in white wines
- Pectinolytic activity: yes

Phenotype

- Killer positive

Dosage

- 30 g/hl (2.5 lb/1000 gal)

Packaging

Anchor Exotics SPH is vacuum-packed in 250g packets. It must be stored in a cool (5 - 15˚C, 41 - 59˚F), dry place, sealed in its original packaging.

1. Conversion factor of sugar (˚Brix) to alcohol (% v/v) is dependent on the initial sugar concentration of the grape must, the residual sugar in the final wine, the temperature of fermentation and the type of fermentation vessel.

2. Osmotolerance is the highest sugar concentration a yeast can ferment to dryness, if used in accordance with Anchor Yeast's recommendations in healthy grape must.

3. Alcohol tolerance is dependent on the temperature of fermentation. The higher the fermentation temperature, the greater the toxic effect of alcohol on yeast cell membranes and thus a lower alcohol tolerance.

DISCLAIMER: Diligent care has been taken to ensure that the information provided here is accurate. Since the user's specific conditions of use and application are beyond our control, we give no warranty and make no representation regarding the results which may be obtained by the user. The user is responsible for determining the suitability and legal status of the use intended for our products.

OENOBRANDS SAS
Parc Agropolis II - Bât. 5
2196 boulevard de la Lironde
CS 34603 F-34397 Montpellier Cedex 5

info@oenobrands.com
www.oenobrands.com

RCS Montpellier - SIREN 521 285 304

DISTRIBUTOR:

Anchor WINE YEAST
THE LEADING NEW WORLD WINE YEAST BRAND