NT 116

Saccharomyces cerevisiae hybrid

A yeast for the production of full bodied red wines

ORIGIN

NT 116 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 116's tolerance of high sugar musts and high alcohol concentrations makes it very suitable for the production of full-bodied red wines destined for wood maturation. NT 116 promotes blackberry and blackcurrant aromas in Shiraz and Cabernet Sauvignon, and red berry aromas in Merlot.

FERMENTATION KINETICS

- Strong fermentor - temperature control is advised
- Conversion factor[1]: 0.57 - 0.62

TECHNICAL CHARACTERISTICS

- Cold tolerance: 11°C (52°F) - suitable for pre-fermentation cold soaking
- Optimum temperature range[4]: 13 - 28°C (56 - 83°F). Temperatures must not exceed 30°C (86°F)
- Osmotolerance[2]: 26°Brix, 14.4 Baumé
- Alcohol tolerance[3] at 20°C (68°F): 16%
- Foam production: low

METABOLIC CHARACTERISTICS

- Glycerol production: 9 - 12 g/l
- Volatile acidity production: generally lower than 0.3 g/l
- SO_2 production: none to very low
- Nitrogen requirement: average

PHENOTYPE

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

DOSAGE

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

PACKAGING

NT 116 is vacuum-packed in 1kg 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. The higher the fermentation temperature, the greater the toxic effect of alcohol on yeast cell membranes and thus a lower alcohol tolerance.

4. High temperatures (>25°C, 77°F) at the start of fermentation are inadvisable, as they could be damaging to yeast budding and, after 10% alcohol is reached, damaging to yeast cell membranes.

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