

# ANCHOR SOLO SELECT

**ANCHOR  
SOLO SELECT**  
SECURITY AND STRUCTURE  
*Oenococcus oeni*

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

Anchor 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

Anchor 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.

## DOSAGE: 1 g/hL

**REHYDRATION:** For best distribution, rehydrate the packet of freeze-dried bacteria in 20 times its weight of chlorine-free water at 20°C (68°F) 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.

## TECHNICAL PROPERTIES

pH tolerance	> 3.2
Alcohol tolerance	< 16%
SO <sub>2</sub> tolerance	< 50 mg/L TSO <sub>2</sub>
Temperature tolerance	>14°C (>57°F)
Nutrient demand	medium

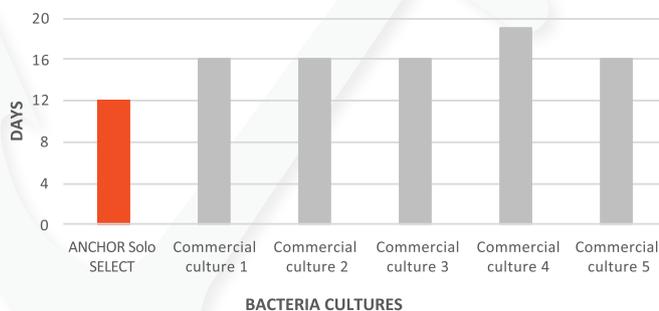
## SOLO SELECT

- ▶ Recommended for use in red wines
- ▶ Displays good implantation and efficient fermentation kinetics
- ▶ Enhances structure and complexity
- ▶ Enhances spicy and dark fruit notes
- ▶ Low volatile acidity production
- ▶ Late degradation of citric acid and thus low diacetyl production
- ▶ No production of biogenic amines
- ▶ Can be used for both co-inoculation and sequential inoculation

**STORAGE:** Store in a cool and dry place. Shelf life is 18 months at 4°C (39°F) or 36 months at -18°C (0°F) in original, sealed packaging. Use once opened. During transport and delivery, sealed packets can be held at ambient temperature for 3 weeks (<25°C/77°F), without significant loss in viability.

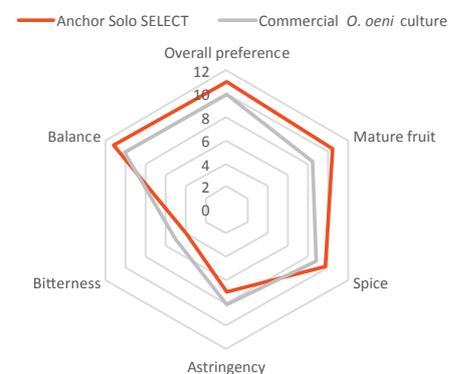
## DURATION OF MLF

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



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

## SENSORY IMPACT



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



**Anchor**  
OENOLOGY  
Dedicated to fermentation excellence

DISTRIBUTOR:

## OENOBRAANDS SAS

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

[info@oenobrands.com](mailto:info@oenobrands.com)  
[www.oenobrands.com](http://www.oenobrands.com)

RCS Montpellier - SIREN 521 285 304