

# ALCHEMY I

## Saccharomyces spp.

### An aromatic yeast blend to enhance aroma intensity & complexity in white wines

#### ORIGIN

Anchor Alchemy I is a scientifically formulated blend of wine yeast strains. It has been developed in collaboration with the Australian Wine Research Institute (AWRI).

#### APPLICATION

Anchor Alchemy I enhances esters (fruity, floral) and volatile thiols (box wood, passion fruit, grapefruit, gooseberry and guava aromas) in white wines. This effect is the result of the synergistic action of the specific yeast strains used in the blend. The ratio of the yeast strains in the blend has been scientifically formulated to provide this optimum aromatic profile. It is recommended for vinifying white grape varieties such as Sauvignon blanc, Chardonnay, Chenin blanc, Verdelho, Riesling and Pinot gris.

#### FERMENTATION KINETICS

- Fast fermentation - temperature control is advised
- Conversion factor<sup>1</sup>: 0.58 - 0.63

#### TECHNICAL CHARACTERISTICS

- Cold tolerance: 12°C (54°F)
- Optimum temperature range: 13 - 16°C (56 - 61°F)
- Osmotolerance<sup>2</sup>: 25°Balling / Brix, 13.9 Baumé
- Alcohol tolerance<sup>3</sup> at 15°C (59°F): 15.5%
- Foam production: low

#### METABOLIC CHARACTERISTICS

- Glycerol production: 5 - 7 g/l
- Volatile acidity production: generally lower than 0.5 g/l
- SO<sub>2</sub> production: none to very low
- Nitrogen requirement: average to low

#### PHENOTYPE

- Killer: positive and negative (*propagation instead of direct inoculation will distort the ratio of the blend*)
- Cinnamyl decarboxylase activity: low positive (POF+)

#### DOSAGE

- 20 g/hl (2 lb/1000 gal) direct inoculation only

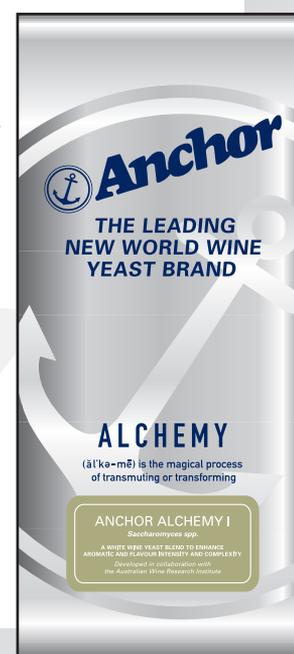
#### PACKAGING

Anchor Alchemy I 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 (°Balling / °Brix) to alcohol 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.



[www.anchorwineyeast.com](http://www.anchorwineyeast.com)

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**Anchor**  
WINE YEAST  
THE LEADING NEW WORLD WINE YEAST BRAND

# QUICK GUIDE: APPLICATIONS AND CHARACTERISTICS OF ANCHOR NEW WORLD WINE YEASTS

YEASTS	EXOTICS SPH	ALCH I	ALCH II	NT 202	NT 112	NT 50	NT 45	NT 116	VIN 2000	VIN 13	VIN 7	WE 372	WE 14	N 96	228
New World style dry white wines	VS	VS	VS					VS	S	VS	VS				
Classical style dry white wines	S							S	VS	S					
New World style red wines				VS	S	VS	S	S				VS			
Classical style red wines				VS	VS	S		VS				VS			
Quality wine for brandy										VS		S			S
Semi-sweet white wines												VS	S		
MLF compatibility	VS	S	S	VS	D	S	S	S	S	S	S	S	S	D	S
Cold tolerance at 13°C (56°F)		●	●					●	●	●	●			●	
Alcohol tolerance above 16%				●	●	●		●		●				●	
Killer positive	●	●	●	●	●	●	●	●	●	●		●	●	●	
POF negative	NT			●	●			●	NT	●		●	●		●
<i>Saccharomyces cerevisiae</i> (cerevisiae)												●	●		●
<i>Saccharomyces cerevisiae</i> (bayanus)														●	
<i>Saccharomyces cerevisiae</i> (hybrid)	●			●	●		●	●	●	●	●				
<i>Saccharomyces</i> spp. Blend		●	●												

NT : NOT TESTED S : SUITABLE VS : VERY SUITABLE D : CAN DELAY ONSET OF MLF

The availability of the strain may vary from country to country.

## REHYDRATION PROCEDURE

**STEP 1:** Add 1 kg of yeast to 10 L of diluted must, +/- 7° Brix (4 Baumé) at 35 - 38°C (95 - 101°F) while mixing gently to prevent the yeast from clumping. Avoid using chlorinated water.

**STEP 2:** Allow to stand for 10 - 20 minutes.

**STEP 3:** Stir to disperse the yeast and cool to within 10°C (15 - 20°F) of the must temperature, using the must.

**STEP 4:** Add the mix to the fermentation.

Our liability is specifically limited to supplying products that conform to our specifications and that will perform when used as per the instructions on this data sheet. Every application must be adapted to the conditions prevailing and the user accepts full responsibility for this.

[www.anchorwineyeast.com](http://www.anchorwineyeast.com)

All you need to know about Anchor Yeast is now available to you 24 hours a day, including product data sheets, certification and FREE YEAST TRIALS for commercial wineries that are not yet using our products.

[www.newworldwinemaker.com](http://www.newworldwinemaker.com)

A comprehensive source of information on cellar management trends, news, opinions, harvest reports, worldwide events and scientific papers for New World winemakers worldwide.