

ANCHOR CO-INOCULANT BACTERIA

ORIGIN

Isolated by the Institute for Wine Biotechnology, Stellenbosch University, South Africa.

APPLICATION

The Anchor Co-Inoculant bacteria is a mixed MLF starter culture for CO-INOCULATION. Besides MLF, it contributes to added aroma complexity and is compatible with MICRO-OXYGENATION.

TECHNICAL PROPERTIES AND ADVANTAGES OF THE BLEND

Wide optimum pH range: 3.4 - 4.0

Alcohol tolerance: up to 15.5%

Temperature range: 20 - 28 °C

Total SO₂ at inoculation (max): 40 - 50 ppm (mg/L)

COMPATIBLE ANCHOR YEAST STRAINS

ANCHOR EXOTICS SPH

ANCHOR WE 372

ANCHOR NT 202

ANCHOR NT 116

ANCHOR NT 50

Oenococcus oeni / *Lactobacillus plantarum* blend

Oenococcus oeni

Optimum pH < 3.5
Ethanol tolerance: 15.5%
Min. temp: 17 °C
SO₂ tolerance: 50 mg/l
Heterofermentative
Minimal increase in VA
Most common commercial cultures
No production of biogenic amines

Lactobacillus plantarum

Optimum pH > 3.5
Ethanol tolerance: 8%
Min. temp: 20 °C
SO₂ tolerance: 40 mg/l
Homofermentative
No increase in VA
Produces bacteriocins
No production of biogenic amines

MLF+AROMA

O. oeni ► ESTER production ► FRUITY aromas

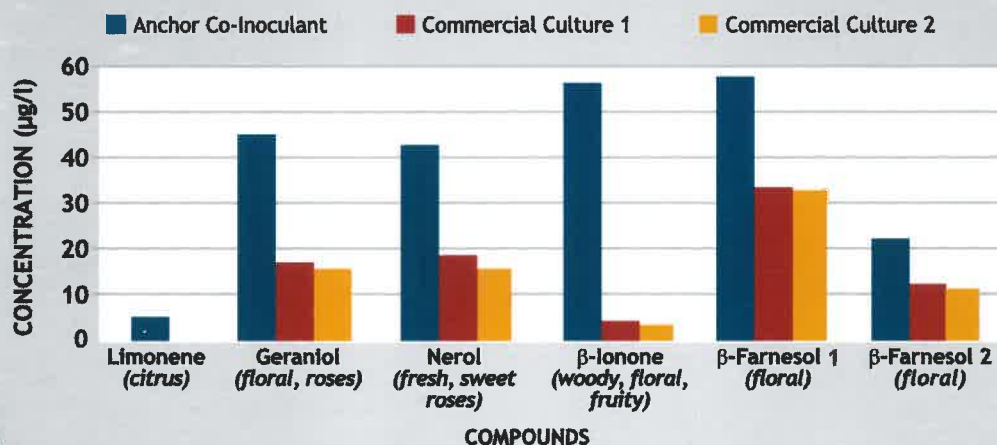
L. plantarum ► RELEASE OF BOUND GRAPE-DERIVED COMPOUNDS ► FRUITY & FLORAL aromas

RELIABLE and EFFICIENT: completion of MLF

CO-INOCULATION: same day inoculation of yeast and bacteria; timesaving

MICRO-OXYGENATION compatible: more fruity, aromatic intensity and mouthfeel.

The monoterpene and norisoprenoid concentration in Shiraz wines made by co-inoculation with the Anchor Co-Inoculant and other bacteria products



USAGE: Dosage: 1 g/hL

Dissolve bacteria in 20 times the amount of chlorine free water (1g in 20 mL) at 20 °C for 20 minutes. Gently stir to disperse. Add to tank straight after yeast inoculation.

PACKAGING AND STORAGE:

The freeze-dried product is packaged in sachets; to be stored in the freezer (- 4 °C to 0 °C; 25 °F to 32 °F).



Anchor
WINE YEAST

THE LEADING NEW WORLD WINE YEAST BRAND