

exotics SPH

Saccharomyces cerevisiae / *S. paradoxus* hybrid

A novel yeast for exotic, complex, barrel fermented 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 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*s have to offer. Wines produced by this yeast are described as having exotic aromas and flavours. Anchor Exotics SPH is recommended for the production of barrel fermented Chenin blanc, Chardonnay 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 factor¹: 0.58 - 0.62

Technical characteristics

- ◆ Cold tolerance: 16°C (61°F)
- ◆ Optimum temperature range: 16 - 20°C (61 - 68°F)
- ◆ Osmotolerance²: 25°Balling/Brix, 13.9 Baumé
- ◆ Alcohol tolerance³ at 20°C (86°F): 15.5%

Metabolic characteristics

- ◆ Glycerol production: 9 - 10 g/l
- ◆ Volatile acidity production: generally lower than 0.4 g/l
- ◆ SO₂ production: none to very low
- ◆ Nitrogen requirement: average
- ◆ Pectinolytic activity: yes

Phenotype

- ◆ Killer positive

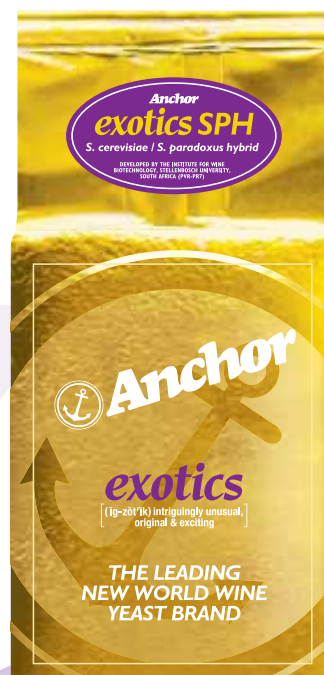
Dosage

- ◆ 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 (°Balling / °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.



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