

NT 50

Saccharomyces cerevisiae

A yeast for producing fruity red wines

ORIGIN

NT 50 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 50 enhances red berries (strawberry, raspberry and cherry), black berries (blackberry and black currant) and spicy aromas in red wines. It is suitable for wine with or without wood maturation. It is most suited for vinifying Shiraz (Syrah), Cabernet Franc, Grenache, Pinot noir, Pinotage and Gamay noir.

FERMENTATION KINETICS

- Strong fermentor - temperature control is advised
- Conversion factor¹: 0.57 - 0.62

TECHNICAL CHARACTERISTICS

- Cold tolerance: 13°C (55°F) - suitable for pre-fermentation cold soaking
- Optimum temperature range⁴: 14 - 28°C (57 - 83°F). Temperatures must not exceed 30°C (86°F)
- Osmotolerance²: 26°Balling / Brix, 14.4 Baumé
- Alcohol tolerance³ at 20°C (68°F): 16%
- Foam production: Average

METABOLIC CHARACTERISTICS

- Glycerol production: 11 - 13 g/l
- Volatile acidity production: generally lower than 0.3 g/l
- SO₂ production: low
- Nitrogen requirement: average

PHENOTYPE

- Killer: positive
- Cinnamyl decarboxylase activity: ambiguous (POF +/-)

DOSAGE

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

PACKAGING

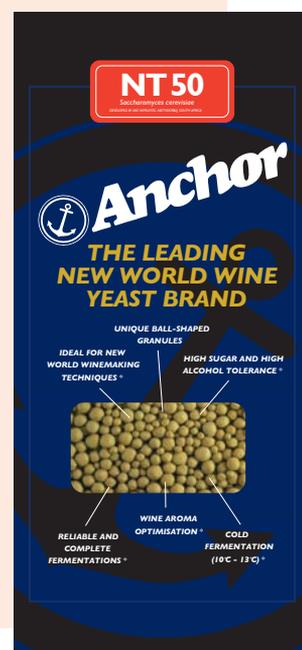
NT 50 is vacuum-packed in 1kg packets. It must be stored in a cool (5 - 15°C, 41 - 59°F), dry place, sealed in its original packaging.

1. Conversion factor of sugar (°Balling / °Brix) to alcohol (% 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.



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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	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	S	VS	VS				
Classical style dry white wines							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	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	●		●	●		●
<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

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

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