

NT 116

Saccharomyces cerevisiae

A yeast for the production of full bodied red wines

ORIGIN

NT 116 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 116's tolerance of high sugar musts and high alcohol concentrations makes it very suitable for the production of full-bodied red wines destined for wood maturation. NT 116 promotes blackberry and black currant aromas in Shiraz and Cabernet Sauvignon, and red berry aromas in Merlot.

FERMENTATION KINETICS

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

TECHNICAL CHARACTERISTICS

- Cold tolerance: 11 °C (52°F) - suitable for pre-fermentation cold soaking
- Optimum temperature range⁴: 13 - 28°C (56 - 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: low

METABOLIC CHARACTERISTICS

- Glycerol production: 9 - 12 g/l
- Volatile acidity production: generally lower than 0.3 g/l
- SO₂ production: none to very low
- Nitrogen requirement: average

PHENOTYPE

- Killer: positive
- Cinnamyl decarboxylase activity: negative (POF -)

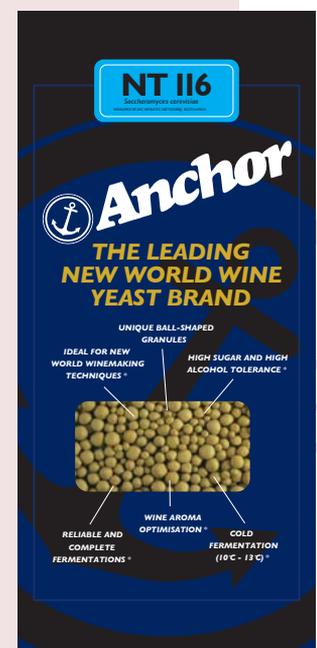
DOSAGE

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

PACKAGING

NT 116 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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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

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.