

N 96

Saccharomyces cerevisiae (bayanus)

A strong fermenting, all-purpose wine yeast

ORIGIN

ARC Infruitec-Nietvoorbij, the vine and wine research institute of the Agricultural Research Council, Stellenbosch, South Africa.

APPLICATION

N 96 is a neutral wine yeast, which allows varietal character to dominate wine aroma. It is also well suited for the production sparkling wines and ice wine.

FERMENTATION KINETICS

- Strong fermentor - control speed by lowering the temperature
- Conversion factor¹: 0.58 - 0.63.

TECHNICAL CHARACTERISTICS

- Cold tolerance: 11°C (52°F)
- Optimum temperature range⁴: 12 - 28°C (54 - 83°F). Temperatures must not exceed 30°C (86°F).
- Osmotolerance²: 27°Balling / Brix, 14.9 Baumé
- Alcohol tolerance³ at 20°C (68°F): 16.5%
- Foam production: low

METABOLIC CHARACTERISTICS

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

PHENOTYPE

- Killer: positive
- Cinnamyl decarboxylase activity: low positive (POF +)

DOSAGE

- 20 - 30 g/hl (2 - 2.5 lb/1000 gal)

PACKAGING

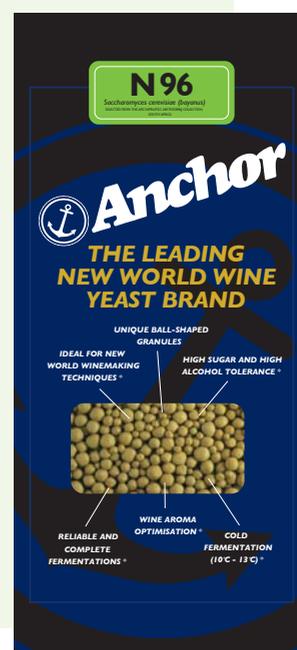
N 96 is vacuum-packed in 1kg packets. It must be stored in a cool (5 - 15°C, 41 - 59°F), dry place, sealed in its original packaging.

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. 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.
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.

www.anchorwineyeast.com

ANCHOR WINE YEAST: P O BOX 14, EPPINDUST 7475, SOUTH AFRICA

TELEPHONE +27 21 534 1351, FAX +27 21 534 3881



Anchor
WINE YEAST

THE LEADING NEW WORLD WINE YEAST BRAND

Saccharomyces

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.