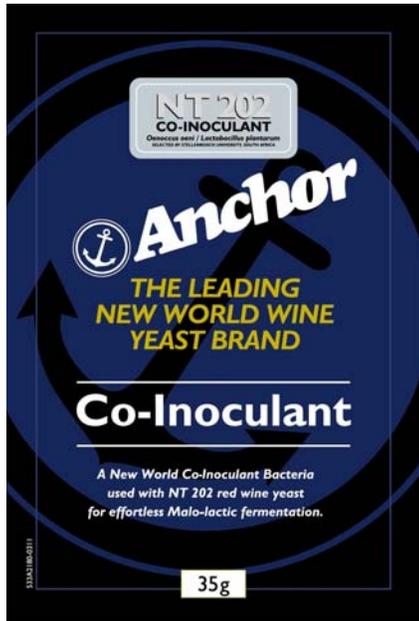


Press release
October 11, 2011

Simple, secure and speedy: the world's first malolactic starter culture blend



Montpellier, France. Anchor NT 202 Co-inoculant is the first malolactic starter culture blend of two bacterial species, developed for New World winemaking conditions to ensure simple, secure and speedy malolactic fermentation (MLF). For optimal results, it should be used in co-inoculation with the wine yeast Anchor NT 202.

1. Simple – bacterial addition to the must occurs at the same time as yeast addition
2. Secure – wide pH range, high alcohol tolerance and co-fermentation with alcoholic fermentation enhances security
3. Speedy – MLF is completed shortly after alcoholic fermentation

There are currently no other MLF starter cultures that contain a mixture of lactic acid bacteria. In terms of wine yeast, mixed cultures of *Saccharomyces cerevisiae* strains or *S. cerevisiae* and non-*Saccharomyces* have been successfully implemented in the last five years to enhance the aroma characteristics of wine. The same strategy was employed combining *Oenococcus oeni* and *Lactobacillus plantarum* as MLF starter cultures. Although both bacterial species contribute positively to the final wine aroma profile, the main differentiator between NT 202 Co-Inoculant and other

bacterial starter cultures is the overwhelming positive organoleptic contribution of the *Lactobacillus* bacteria. Wines that have undergone MLF with Anchor NT 202 Co-Inoculant are described by winemakers as being more integrated, balanced and fruity, with better mouthfeel; and overall, they are market-ready sooner.

This bacterial blend is promoted for co-inoculation only, since co-inoculation reduces overall MLF time and wines are available sooner for racking, fining and sulphur additions. Anchor NT 202 Co-Inoculant is targeted at the higher-pH, higher-alcohol red wines often associated with warmer winegrowing areas and New World wine production. The *Lactobacillus* culture, with its higher pH optimum, ensures an early onset of MLF.

This is another ADVANCED WINEMAKING SOLUTION brought to you by OENOBRANDS.

For more information, please contact Oenobrand at info@oenobrand.com.

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Contact for your readers:
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Note to the Editors:

About Oenobrand : Oenobrand designs and markets the oenological products of today and tomorrow. Its permanent innovation strategy allows the creation of solutions that provide an integrated answer for both the ambitions and desires of the winemakers, traders and consumers. It is with a strong belief in the future of the industry and dealing with the current changes that Oenobrand, supported by its world-renowned parent companies develops a range of oenological products including enzymes, yeast, yeast-derived products and bacteria. With a highly qualified team, expert in many fields, Oenobrand strives to offer winemakers novel and scientifically sound solutions, as well as to highlight the positive synergies between its products. Oenobrand distributes its brands Anchor, Fermicru, Fermivin, Fermichamp, Extraferm, Maxaferm, Claristar and Rapidase on the five continents through a specialized network.

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