

ANCHOR N 96

Saccharomyces cerevisiae (bayanus)

A strong fermenting, all-purpose wine yeast.

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N 96

ALL-PURPOSE

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 of sparkling wines and ice wine. Ideal for cider production, where a more varietal aroma profile is desired.

FERMENTATION KINETICS

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

TECHNICAL CHARACTERISTICS

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

METABOLIC CHARACTERISTICS

Volatile acidity production:	generally lower than 0.3 g/L
SO ₂ 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 1 kg packets. It must be stored in a cool (5 - 15°C, 41 - 59°F), dry place, sealed in its original packaging.



Anchor
OENOLOGY

Dedicated to fermentation excellence

DISTRIBUTOR:

OENOBRANDS SAS

Parc Agropolis II - Bât. 5
2196 boulevard de la Lironde
CS 34603 F-34397 Montpellier Cedex 5

info@oenobrands.com
www.oenobrands.com

RCS Montpellier - SIREN 521 285 304