

# ANCHOR NT 116

*Saccharomyces cerevisiae*

A yeast for the production of FULL BODIED red wines.

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NT 116**

**FULL BODIED**

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## 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 blackcurrant aromas in Shiraz and Cabernet Sauvignon, and red berry aromas in Merlot.

## FERMENTATION KINETICS

- Strong fermenter - temperature control is advised.
- Conversion factor: 0.57 - 0.62.

## PHENOTYPE

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

## TECHNICAL CHARACTERISTICS

Cold tolerance:	11°C (52°F) - suitable for pre-fermentation cold soaking
Optimum temperature range:	13 - 28°C (56 - 83°F); temperatures must not exceed 30°C (86°F)
Osmotolerance:	26°Balling/Brix, 14.4 Baumé
Alcohol tolerance 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
SO <sub>2</sub> production:	none to very low
Nitrogen requirement:	average

## DOSAGE

30 g/hL (2.5 lb/1000 gal)

## PACKAGING

NT 116 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:

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