

ANCHOR NT 116

Saccharomyces cerevisiae

A yeast for producing AROMATIC, TROPICAL and CRISP white wines.

ANCHOR
NT 116

TROPICAL AND FRESH

A yeast for producing aromatic and crisp white 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 is ideal for the production of white wines for early release on the market. It enhances volatile thiol aromas (passion fruit, grapefruit and guava) and produces acetate esters (tropical fruit salad). It specifically enhances the zesty (citrus) aromas in wines. NT 116 is recommended for vinifying Chardonnay, Chenin blanc, Sauvignon blanc, Verdelho and Pinot gris.

FERMENTATION KINETICS

- Very strong fermenter - cold fermentation is advised.
- Conversion factor: 0.58 - 0.63.

PHENOTYPE

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

TECHNICAL CHARACTERISTICS

Cold tolerance:	11°C (52°F)
Optimum temperature range:	12 - 16°C (54 - 61°F)
Osmotolerance:	26°Balling/Brix, 14.4 Baumé
Alcohol tolerance at 15°C (59°F):	16%
Foam production:	low

METABOLIC CHARACTERISTICS

Glycerol production:	5 - 7 g/L
Volatile acidity production:	generally lower than 0.3 g/L
SO ₂ production:	none to very low
Nitrogen requirement:	low

DOSAGE

20 g/hL (2 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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