

# ANCHOR NT 50

*Saccharomyces cerevisiae*

A yeast for producing FRUITY red wines.

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NT 50**

**FRUITY**

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## ORIGIN

NT 50 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 50 enhances red berries (strawberry, raspberry and cherry), black berries (blackberry and blackcurrant) and spicy aromas in red wines. It is suitable for wine with or without wood maturation. It is most suited for vinifying Shiraz (Syrah), Cabernet Franc, Zinfandel, Grenache, Pinot noir, Pinotage and Gamay noir.

## FERMENTATION KINETICS

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

## PHENOTYPE

- Killer: positive.
- Cinnamyl decarboxylase activity: ambiguous (POF +/-).

## TECHNICAL CHARACTERISTICS

Cold tolerance:	13°C (55°F) - suitable for pre-fermentation cold soaking
Optimum temperature range:	14 - 28°C (57 - 83°F); temperatures must not exceed 30°C (86°F)
Osmotolerance:	26.5°Balling / Brix, 14.6 Baumé
Alcohol tolerance at 20°C (68°F):	16.5%
Foam production:	Average

## METABOLIC CHARACTERISTICS

Glycerol production:	11 - 13 g/L
Volatile acidity production:	generally lower than 0.3 g/L
SO <sub>2</sub> production:	low
Nitrogen requirement:	average

## DOSAGE

30 g/hL (2.5 lb/1000 gal)

## PACKAGING

NT 50 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](mailto:info@oenobrands.com)  
[www.oenobrands.com](http://www.oenobrands.com)

RCS Montpellier - SIREN 521 285 304