

# ANCHOR VIN 13

*Saccharomyces cerevisiae*

A yeast for the production of FRESH and FRUITY white and rosé wines.

**ANCHOR**  
VIN 13

AROMATIC

A yeast for the production of fresh and fruity white and rosé wines.

## ORIGIN

VIN 13 is a product of the yeast hybridisation program of the Department of Microbiology and Institute for Wine Biotechnology, Stellenbosch University, South Africa.

## APPLICATION

VIN 13 enhances volatile thiol aromas (passion fruit, grapefruit, gooseberry and guava) and produces esters (tropical fruit salad, floral). It is recommended for vinifying Chardonnay, Chenin blanc, Riesling, Semillon, Gewürztraminer, Viognier, Pinot gris, Marsanne, Rousanne and all Muscat grape varieties. VIN 13 is also ideal for the production of aromatic rosé from all red grape varieties.

## 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:	10°C (50°F)
Optimum temperature range:	12 - 16°C (54 - 61°F)
Osmotolerance:	27°Balling/Brix, 14.9 Baumé
Alcohol tolerance at 15°C (59°F):	17%
Foam production:	low

## METABOLIC CHARACTERISTICS

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

## DOSAGE

20 g/hL (2 lb/1000 gal)

## PACKAGING

VIN 13 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.



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OENOLOGY

*Dedicated to fermentation excellence*

DISTRIBUTOR:

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