

ANCHOR VIN 2000

Saccharomyces cerevisiae

A yeast for the production of BARREL FERMENTED, COMPLEX and aromatic white wines.

ANCHOR
VIN 2000

BARREL FERMENTATION

A yeast for the production of barrel fermented, complex, aromatic white wines.

ORIGIN

VIN 2000 is a product of the yeast hybridisation program of the Institute for Wine Biotechnology, Stellenbosch University, South Africa.

APPLICATION

VIN 2000 is recommended for the production of barrel fermented Chardonnay (good fructose utilisation, tropical and citrus aromas), Viognier (floral and citrus aromas) and “rich and ripe” style Chenin blanc (fresh pineapple, paw-paw and citrus aromas).

FERMENTATION KINETICS

- Moderate fermenter - approximately 1°Balling/ Brix (0.6 Baumé) per day at 12°C (54°F).
- Conversion factor: 0.58 - 0.63.

PHENOTYPE

Killer: positive.

TECHNICAL CHARACTERISTICS

Cold tolerance:	12°C (54°F)
Optimum temperature range:	13 - 16°C (55 - 61°F)
Osmotolerance:	25°Balling/Brix, 13.9 Baumé
Alcohol tolerance at 15°C (59°F):	15.5%
Foam production:	low

METABOLIC CHARACTERISTICS

Glycerol production:	9 - 10 g/L
Volatile acidity production:	generally lower than 0.4 g/L
SO ₂ production:	none to very low
Nitrogen requirement:	low

DOSAGE

20 g/hL (2 lb/1000 gal)

PACKAGING

VIN 2000 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