

ANCHOR VIN 7

Saccharomyces cerevisiae

A yeast for enhancing THIOL AROMAS in white wines.

**ANCHOR
VIN 7**

THIOL AROMAS

A yeast for enhancing thiol aromas in white wines.

ORIGIN

ARC Infruitec-Nietvoorbij, the vine and wine research institute of the Agricultural Research Council, Stellenbosch, South Africa.

APPLICATION

VIN 7 is ideal for the production of aromatic white wines at low temperatures. VIN 7 releases passion fruit, grapefruit, gooseberry and guava aromas and flavours from their non-aromatic precursors in the must. It is therefore especially recommended for vinification of the following grape varieties: Sauvignon blanc, Chenin blanc and Colombard.

FERMENTATION KINETICS

- Strong fermenter even at low temperatures, ferments slower towards the end of fermentation.
- Sensitive to micro-nutrient shortages.
- Conversion factor: 0.58 - 0.63.

DOSAGE

20 g/hL (2 lb/1000 gal)

PACKAGING

VIN 7 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.

PHENOTYPE

- Killer: sensitive.
- Cinnamyl decarboxylase activity: low positive (POF +).

TECHNICAL CHARACTERISTICS

Cold tolerance:	13°C (55°F)
Optimum temperature range:	13 - 16°C (55 - 61°F)
Optimum must clarity:	50 - 90 NTU
Osmotolerance:	24°Brix, 13.3 Baumé
Alcohol tolerance at 15°C (59°F):	14.5%
Foam production:	medium
Inoculation temperature:	no lower than 15°C (59°F)

METABOLIC CHARACTERISTICS

Glycerol production:	5 - 7 g/L
Volatile acidity (VA) production:	0.4 - 1.8 g/L
SO ₂ production:	none to very low
Nitrogen requirement:	requires a complete nutrient source

GUIDELINES TO MINIMISE VA FORMATION

- Propagation lowers sugar tolerance and enhances glycerol / acetic acid production; do not propagate VIN 7.
- Do not inoculate at lower than 15°C.
- Avoid pH 3.2 and lower.
- Avoid 50 ppm SO₂ and higher at crushing.
- Do not ferment at temperatures lower than 13°C.
- Ascorbic acid will enhance VA, but can be mitigated with the addition of "oxygen substitutes", such as inactivated yeast based complex nutrients.
- *Botrytis* infection: do not use.
- Flotation of must: ensure sufficient micronutrients and NTUs (100 - 150) after flotation and before inoculating with VIN 7.
- Pasteurisation of must: do not use.
- Initial must sugars exceeding 24°Brix will increase level of VA.



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