

ANCHOR WE 372

Saccharomyces cerevisiae

A yeast for the production of AROMATIC, supple red wines.

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WE 372**

AROMATIC

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ORIGIN

WE 372 is a product of the yeast selection program of ARC Infruitec-Nietvoorbij, the vine and wine research institute of the Agricultural Research Council, Stellenbosch, South Africa.

APPLICATION

WE 372 enhances red berry and floral aromas in red wines. It is recommended for the vinification of most red grape varieties; Cabernet Sauvignon, Cabernet Franc, Merlot, Shiraz/Syrah, Pinotage and Pinot noir. WE 372 is also recommended for the production of semi-sweet white wines, as the fermentation is easily slowed down by lowering the temperature to 10°C (50°F).

FERMENTATION KINETICS

- Moderate fermenter.
- Conversion factor: 0.57 - 0.62.

PHENOTYPE

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

TECHNICAL CHARACTERISTICS

Cold tolerance:	16°C (61°F)
Optimum temperature range:	18 - 28°C (64 - 83°F); temperatures must not exceed 30°C (86°F)
Osmotolerance:	24.5°Balling/Brix, 13.6 Baumé
Alcohol tolerance at 20°C (68°F):	15%
Foam production:	low

METABOLIC CHARACTERISTICS

Glycerol production:	10 - 12 g/L
Volatile acidity production:	generally lower than 0.3 g/L
Succinic acid production:	may produce +/- 1 g/L
SO ₂ production:	none to very low
Nitrogen demand:	average

DOSAGE

30 g/hL (2.5 lb/1000 gal)

PACKAGING

WE 372 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