

N 96

Saccharomyces cerevisiae (bayanus)

A strong fermenting, all-purpose wine yeast

ORIGIN

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

APPLICATION

N 96 is a neutral wine yeast, which allows varietal character to dominate wine aroma. It is also well suited for the production of sparkling wines and ice wine.

FERMENTATION KINETICS

- Strong fermentor - control speed by lowering the temperature
- Conversion factor¹: 0.58 - 0.63

TECHNICAL CHARACTERISTICS

- Cold tolerance: 11°C (52°F)
- Optimum temperature range⁴: 12 - 28°C (54 - 83°F). Temperatures must not exceed 30°C (86°F)
- Osmotolerance²: 27°Balling / Brix, 14.9 Baumé
- Alcohol tolerance³ at 20°C (68°F): 16.5%
- Foam production: low

METABOLIC CHARACTERISTICS

- Volatile acidity production: generally lower than 0.3 g/l
- SO₂ production: average
- Nitrogen requirement: low

PHENOTYPE

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

DOSAGE

- 20 - 30 g/hl (2 - 2.5 lb/1000 gal)

PACKAGING

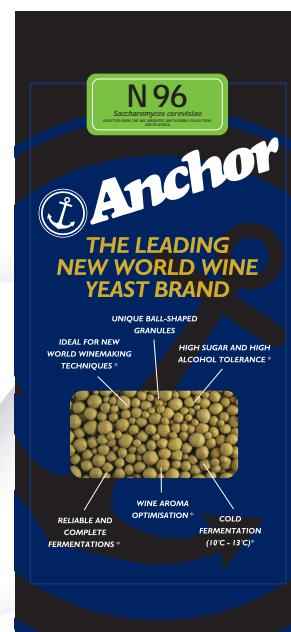
N 96 is vacuum-packed in 1kg packets. It must be stored in a cool (5 - 15°C, 41 - 59°F), dry place, sealed in its original packaging.

1. Conversion factor of sugar (°Balling / °Brix) to alcohol (% v/v) is dependent on the initial sugar concentration of the grape must, the residual sugar in the final wine, the temperature of fermentation and the type of fermentation vessel.

2. Osmotolerance is the highest sugar concentration a yeast can ferment to dryness, if used in accordance with Anchor Yeast's recommendations in healthy grape must.

3. Alcohol tolerance is dependent on the temperature of fermentation. The higher the fermentation temperature, the greater the toxic effect of alcohol on yeast cell membranes and thus a lower alcohol tolerance.

4. High temperatures (>25°C, 77°F) at the start of fermentation are inadvisable, as they could be damaging to yeast budding and, after 10% alcohol is reached, damaging to yeast cell membranes.



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