ANCHOR EXOTICS MOSAIC | RED WINE

A *Saccharomyces cerevisiae* x *Saccharomyces paradoxus* hybrid.
A novel yeast for exotic, complex, barrel fermented iconic red wines.

ORIGIN

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

APPLICATION

Exotics Mosaic is a hybrid between *S. cerevisiae* and *S. paradoxus*. *S. paradoxus* is the closest relative to *S. cerevisiae* and is naturally found on grapes. Apart from its enhanced aromatic potential, Exotics Mosaic has added advantages such as enhancing malolactic fermentation through partial malic acid breakdown (as much as 17% observed), as well as higher glycerol production and lower alcohol conversion in high sugar must conditions. Wines produced with this yeast are described as complex with intense aroma, well-rounded, well-balanced, full bodied wines. It is recommended for the production of Syrah, Merlot and Pinotage.

FERMENTATION KINETICS

- Conversion factor: 0.56 - 0.61

TECHNICAL CHARACTERISTICS

- Cold tolerance: 18 °C
- Optimum temperature range: 18 - 28 °C
- Osmotolerance: 25 °Balling/Brix
- Alcohol tolerance at 20 °C: 15.5%

METABOLIC CHARACTERISTICS

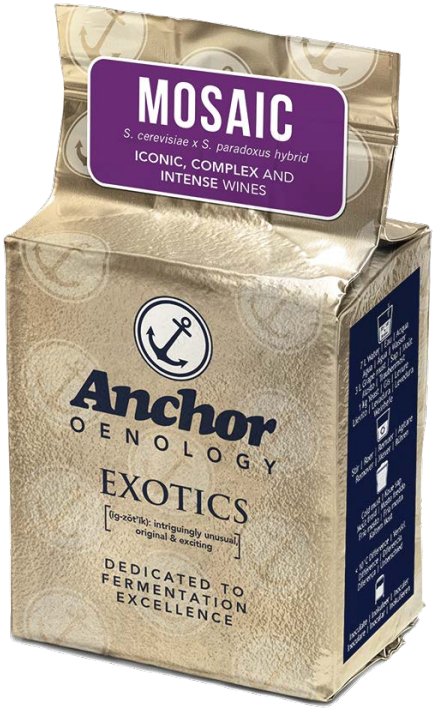
- Glycerol production: 9 - 13 g/L
- Volatile acidity production: generally lower than 0.4 g/L
- SO_2 production: none to very low
- Nitrogen requirement: average
- Malic acid degradation: yes
- Pectinolytic activity: yes

PHENOTYPE

Killer: positive

DOSAGE

30 g/hL

PACKAGING

Exotics Mosaic is vacuum-packed in 250 g packets. It must be stored in a cool (5 - 15 °C), dry place, sealed in its original packaging.