

ALCHEMY III

Saccharomyces cerevisiae

A yeast blend for **complex red wines**

ORIGIN

Anchor Alchemy III is a scientifically formulated blend of wine yeast strains. It has been developed in collaboration with the Australian Wine Research Institute (AWRI). These yeast blends have been formulated to provide optimum aroma profiles.

APPLICATION

Alchemy III blend is for the production of complex red wines. This blend is a very high producer of 2-phenyl-ethanol (rose), 2-phenylethyl acetate (floral and fruity), β -ionone (raspberry) and acetate esters (fruity and candy). Common to both Anchor Alchemy red blends is their very high contribution to fruit aromas due to higher total esters and ethyl hexanoate production. This is further enhanced by b-damascenone (violets) and a decrease in methoxy-pyrazines (which can mask fruit characters). Alchemy III produces complex wines, with good structure and body to red wines and is suitable for all red varieties.

FERMENTATION KINETICS

- Good fermenter
- Conversion factor¹: 0.57 - 0.62

TECHNICAL CHARACTERISTICS

- Cold tolerance: 16°C (61°F)
- Optimum temperature range⁴: 16 - 28°C (61 - 82°F)
- Osmotolerance²: 26°Brix, 14 Baumé
- Alcohol tolerance³ at 15°C (59°F): 15.5%
- Foam production: no

METABOLIC CHARACTERISTICS

- Glycerol production: 8 - 11 g/l
- Volatile acidity production: <0.5 g/l
- SO₂ production: none to very low
- Nitrogen requirement: medium

PHENOTYPE

- Killer: positive and negative
(propagation instead of direct inoculation will distort the ratio of the blend)
- HCDC: promotes the formulation of pyranoanthocyanins

DOSAGE

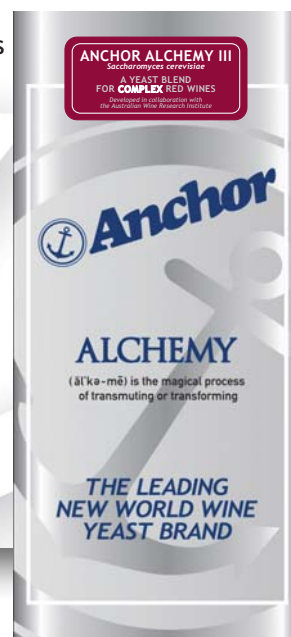
- 30 g/hl (2.5 lb/1000 gal)

PACKAGING

Anchor Alchemy III 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.

1. Conversion factor of sugar (°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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WINE YEAST

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