


























ANCHOR YEAST SELECTION TOOL USA

GRAPE VARIETY	YEAST	WINE STYLE	FERMENTATION NOTES
SAUVIGNON BLANC esters thiols		Tropical fruit salad and passion fruit aromas and flavours Rich and ripe style	Not suitable for barrel fermentation Inoculate at 59°F, let temp. increase to 64°F After 2 - 3° Brix decrease the temp. to 55°F over 48 hours
		Tropical fruit salad, guava and passion fruit aromas and flavours "Australian style" S. blanc	Not suitable for barrel fermentation Inoculate at 59°F, let temp. increase to 64°F After 2 - 3° Brix decrease the temp. to 55°F over 48 hours
		Guava, passion fruit, grapefruit, gooseberry and lychee aromas and flavours "New Zealand style" S. blanc	Not suitable for barrel fermentation Inoculate at 59°F, let temp. increase to 64°F After 2 - 3° Brix decrease the temp. to 55°F over 48 hours
PINOT GRIS	 	Rich and ripe Pinot gris style	
PINOT GRIGIO		Fresh and fruity Pinot grigio style	
CHARDONNAY (Tank fermentation)		Tropical fruit and citrus aromas and flavours - medium bodied, fresh and fruity style	55°F - 59°F
		Fruity pineapple aromas and flavours - medium bodied, fresh and fruity style	55°F - 59°F
CHARDONNAY (Barrel fermentation)		Produces citrus, mango, papaya and fresh pineapple aromas and flavours - rich and ripe style	Good fructose utilization, low vitamin demand
	<i>exotics</i>	Stone fruit, lychee, fruit salad and passion fruit Icon wines	Very cold sensitive, stimulates MLF, good mouthfeel
VIOGNIER (Tank fermentation)		Enhances floral and fruity aromas Most reliable for sugars exceeding 25° B	55°F - 59°F
		Very aromatic, fresh and fruity style	
VIOGNIER (Barrel fermentation)		Enhances floral and fruity aromas Not suitable for sugars exceeding 25° B	If sugars exceed 25° B, use VIN 13 instead, maintaining a low fermentation temperature
RIESLING		Fruity and floral aromas	
		Fruity and citrus aromas	
ROSÉ		Enhances red berry aromas for all red varieties	Cold ferment for best results

CABERNET SAUVIGNON		Enhances red berries and floral aromas	Initial sugars must not exceed 25° Brix
		Wood matured traditional style	Fast fermentation - control temp. at 25° C
		Enhances red berries and minty aromas	Stimulates MLF Good fructose utilisation Starts very slow after cold-soaking Fast fermentation - control temp. at 25° C
		Enhances black currant aromas Recommended to be used on wines destined for micro-oxygenation	Good fructose utilisation Produces SO ₂ - can delay MLF
MERLOT		Enhances strawberry, cherry, raspberry and black berry aromas	Initial sugars must not exceed 25° Brix
		Any style with sugars exceeding 25° Brix	Fast fermentation - control temp. at 25° C
		Enhances red berries aromas	Stimulates MLF Fast fermentation - control temp. at 25° C
	<i>exotics</i>	Fruity and floral, very complex Icon wines	Very cold sensitive, large producer of glycerol at higher alcohols, stimulates MLF
SHIRAZ		Enhances red berries and floral aromas	Initial sugars must not exceed 25° Brix
		Enhances black berry and black currant aromas	Fast fermentation - control temp. at 25° C Suitable for sugars exceeding 25° B
	<i>exotics</i>	Releases thiols (blackcurrant), floral, fruity and complex Icon wines	Very cold sensitive, large producer of glycerol at higher alcohols, stimulates MLF
PINOT NOIR		Enhances strawberry and cherry aromas	Initial sugars must not exceed 25° Brix
		Enhances raspberry and chocolate aromas	Fast fermentation - control temp. at 25° C
ZINFANDEL		Fruit driven style with firm tannic structure	Stimulates MLF Good fructose utilisation Fast fermentation - control temp. at 25° C Suitable for sugars exceeding 25° B
		Enhances berry aromas	Fast fermentation - control temp. at 25° C Suitable for sugars exceeding 25° B
		Enhances black currant aromas Recommended to be used on wines destined for micro-oxygenation	Good fructose utilisation Produces SO ₂ - can delay MLF Suitable for sugars exceeding 25° B
MALBEC		Fruity and good structure	Stimulates MLF Good fructose utilisation Fast fermentation - control temp. at 25° C Suitable for sugars exceeding 25° B
		Blackberry and blackcurrant aromas	Good fructose utilisation Produces SO ₂ - can delay MLF Suitable for sugars exceeding 25° B
		Ripe fruit, plums and black fig, soft tannins	Fast fermentation - control temp. at 25° C