

# PINNACLE



## Tropica

product information



### Applications

Tropica should be used to increase tropical fruit aromas in white wines. It releases guava, passion fruit and pineapple aromas on the nose, with a distinctive guava/lychee character on the palate. It is recommended for use on grape varieties such as Sauvignon Blanc, Chenin Blanc and Colombard.

### Fermentation characteristics

- Strong fermenter at temperatures ranging between 14-18°C (57-68°F).
- A fermentation aid is strongly recommended for low nutrient juices and/or fermenting below 14°C (57°F).
- Alcohol tolerance can reach up to 14% v/v without a fermentation aid, although higher alcohols can be achieved with improved nutrition, particularly toward the end of fermentation.
- There is some foam produced with this yeast, especially under stressful conditions at low temperatures; we don't recommend fermenting below 13°C (55°F).

### Nitrogen requirements

Standard nitrogen additions via DAP or ammonia will result in successful fermentations with this yeast; however a complex nutrient is recommended for cold fermentations <14°C (57°F) and/or low nutrient juices to ensure a successful fermentation.

### Glycerol production

Tropica is a low to medium producer of glycerol at 5 to 6 g/L in the final wine.

### Sulfur dioxide production

There is very little SO<sub>2</sub> produced by this yeast during fermentation.

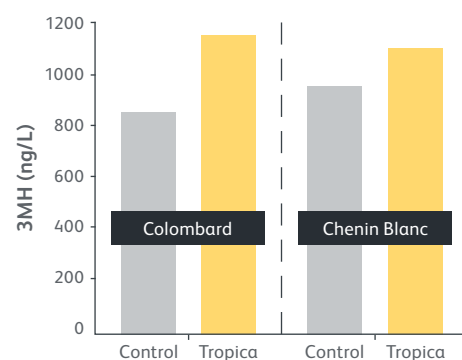
### Volatile acidity production

Tropica yeast can produce elevated levels of volatile acidity with up to 0.5-0.8 g/L reached in some applications trials.

### Killer activity

Tropica yeast is sensitive to Killer toxin, hence we recommend not reducing dry yeast dosing during inoculation and to follow the manufacturer's protocols.

### Thiol production



- 3MH Odour Activity Value is 60 ng/L.
- Results are from two different varieties in two different wineries in South Africa, during the 2017 vintage, using a commonly used yeast as a control.

### PRODUCT



A pure active dried wine yeast that enhances tropical fruit aromas in white wines

### TYPE



Tropica is a *Saccharomyces cerevisiae* var. *kudriavzevii*

### ORIGIN



This yeast strain was originally isolated from a spontaneous fermentation at a winery in the Bredekloof region of South Africa

The information presented is based on our research and commercial testing and provides a general assessment of product performance. Nothing contained herein is representative of a warranty or guarantee for which the manufacturer can be held legally responsible.

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