

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 SO₂ produced by this yeast during fermentation.

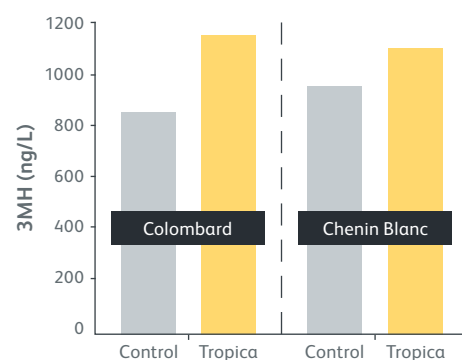
Volatile acidity production

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 Breedekloof 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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