WHITE WINE

FERMENTATION MANAGEMENT

Anchor WINE YEAST
THE LEADING NEW WORLD WINE YEAST BRAND

www.newworldwinemaker.com

DATE: _____ TANK NO.: _____ VOLUME: _____

VARIETY: _____ ORIGIN: _____ GRAPE CONDITION: _____

COMMENTS: _____

DAYS

Oechsle °Oe	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	°C	°F	
130																					38	106	HIGH RISK ZONE
125																					37	104	
120																					36	102	
115																					35	100	
110																					34	98	
105																					33	96	
100																					32	94	
95																					31	92	
90																					30	90	OPTIMUM
85																					29	88	
80																					28	86	
75																					27	84	
70																					26	82	
65																					25	80	
60																					24	78	
55																					23	76	
50																					22	74	
45																					21	72	
40																					20	70	COLD MACERATION
35																					19	68	
30																					18	66	
25																					17	64	
20																					16	62	
15																					15	60	
10																					14	58	
5																					13	56	
0																					12	54	
-5																					11	52	
-10																					10	50	
NITRO-GENIUS RESULTS:																					TOTAL		
DAP ADDITIONS:																							
NUTRIENT ADDITIONS:																							

GRAPE TREATMENT	COMMENTS	
SO_2 ADDED :		
ENZYME AND DOSAGE:		
SKIN CONTACT:		
YEAST STRAIN AND DOSAGE:		
YEAST NUTRIENTS:		

NITROGENIUS RAPID | Anchor WINE YEAST | ALCHEMY | NUTRIVIN SUPER

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