

Whites



A thiol releasing strain with exceptional clean aromatic profile for varietal wines

- TR-313 is an intensely aromatic strain
- Releases an exceptional amount of thiols and esters during fermentation
- TR-313 has the ability to reveal pronounced aromas of Passion fruit, Guava, Grapefruit, Gooseberry, and Blackcurrent
- TR-313 has the unique ability to reveal three volatile thiols: 4-mercapto-4-methylpentan-2-one (4MMP), 3-mercaptohexan-1-ol (3MH) and its acetate ester (3MHA)
- It is a reliable fermenter that produces above average glycerol for a white strain and has low to moderate nitrogen requirements

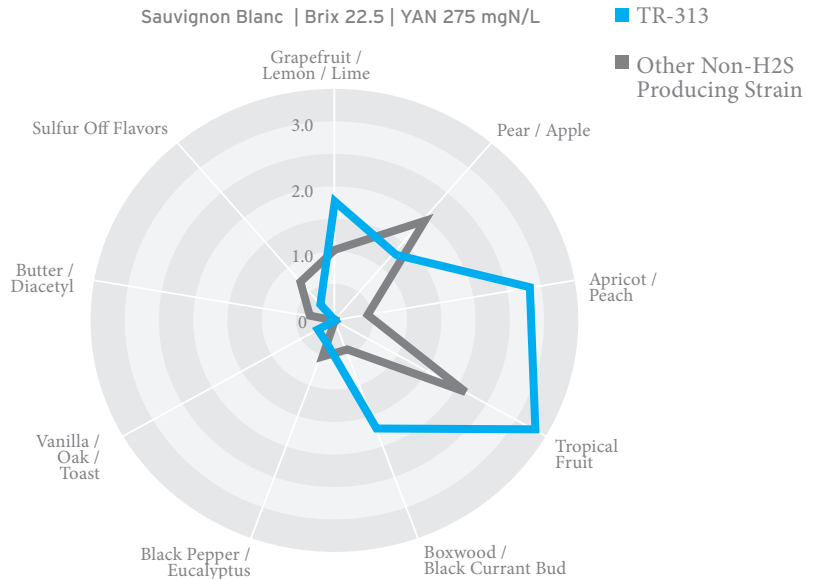
TR-313 is specifically bred to enhance a wine's aromatic potential and is ideal for aromatic expression of varietals such as Sauvignon Blanc, Riesling, Chenin Blanc, Semillon, Sylvaner, Pinot Blanc, Columbard, Grüner Veltliner, and Pinot Noir.

Recommended Varietals:

- Sauvignon Blanc
- Riesling
- Chenin Blanc
- Semillon
- Pinot Noir

High Aroma Intensity with no Sulphur Off-aromas

Sauvignon Blanc | Brix 22.5 | YAN 275 mgN/L



TECHNICAL CHARACTERISTICS

Kinetics	Moderate to Fast
Optimal Temperature	14 °C to 25 °C
Cold Tolerance*	13 °C
Alcohol Tolerance	16% vol
Nitrogen Requirements	Low - Moderate
Killer Factor	Active
Flocculation	High

Dosage	0.2-0.35 g/L
Conversion Factor**	16.3 g/L
Glycerol	7.0-8.5 g/L
Volatile Acidity	Low
SO ₂ Production	Low - Moderate
H ₂ S Production***	Non-Detectable
Foam Production	Low

YAN Levels:

Low	150-225
Moderate	225-300
High	300+

* Once active fermentation has been established.

** Grams of sugar required to produce 1% alcohol (v/v). Varies depending on the sugar and nutrients composition of the must and environmental conditions.

*** below threshold of detection in conditions tested