

# maurivin™

## AWRI FUSION

### PRODUCT

A pure Active Dry Hybrid Wine Yeast selected for its ability to increase aroma and palate complexity.

### TYPE

*Saccharomyces cerevisiae* x *Saccharomyces cariocanus* (non-GMO hybrid). Also known as AWRI 1502.

### ORIGIN

The Australian Wine Research Institute.

### FERMENTATION CHARACTERISTICS

#### RATE OF FERMENTATION

AWRI Fusion has a short lag phase and exhibits a rapid fermentation rate at temperatures of 18-30°C (64-86°F). At cooler temperatures (15°C; 59°F) this strain has a relatively moderate fermentation rate.

#### NITROGEN REQUIREMENT

AWRI Fusion is considered a low to moderate nitrogen consumer. In highly clarified juice, fermentation may result in early depletion of free amino nitrogen. In these instances it may be necessary to add a fermentation aid such as Mauriferm Gold.

#### ALCOHOL TOLERANCE

AWRI Fusion displays a high alcohol tolerance in the range of 15-16% (v/v).

#### ALCOHOL YIELD

The alcohol yield of this hybrid is similar to Maurivin PDM (16g sugar per 1% ethanol).

#### VOLATILE ACIDITY

Generally less than 0.3g/L.

#### FLOCCULATION

AWRI Fusion has good sedimentation properties after alcoholic fermentation.

#### FOAMING

AWRI Fusion is a low foaming strain.

### CONTRIBUTION TO WINE

This hybrid imparts a major contribution to mouth-feel and texture of the wine, with increased complexity and a noticeable persistence of fruit characters on the palate. AWRI Fusion has the capacity to release varietal white aromatics including peach, nectarine and lemon zest. There are also subtle floral aromas, in particular crushed violets.

### APPLICATIONS

AWRI Fusion is highly recommended when there is a need to increase the complexity of both the aroma and the palate of the wine. For white varieties such as Chardonnay, Semillon, Chenin Blanc and Colombard, this hybrid strain contributes positively to the aroma. For all red varieties, in particular Cabernet, Merlot and Malbec, this hybrid will improve complexity, mouth-feel and fruit intensity.

### USING ACTIVE DRIED WINE YEAST

The procedure can be accomplished in less than 30 minutes. Rehydrating 20-40g of Maurivin active dried wine yeast per 100 litres of must/juice will achieve a minimum of  $5 \times 10^6$  viable yeast cells per ml. This cell density will ensure a rapid onset of fermentation and dominance over wild yeast. Please note, cold water or juice containing preservatives will significantly decrease yeast viability during rehydration.

- Rehydrate by slowly sprinkling the active dried wine yeast into 5 to 10 times its weight of clean water/juice/must (no SO<sub>2</sub>) pre-heated to between 35°C to 40°C. Gentle stirring may be used to improve yeast wetting.
- Allow to stand for 15 minutes without stirring.
- Adjust the temperature of the rehydrated yeast solution to within 5°C of the must/juice to be inoculated. This is easily achieved by adding sufficient quantities of juice/must to the rehydrated yeast suspension at five minute intervals, to give successive 5°C reductions in temperature.
- Use the yeast within 30 minutes of rehydration.
- It is recommended the must/juice to be inoculated is 15°C or higher to avoid extended lag time.
- Once fermentation has begun temperature control can be employed to maintain the required rate of fermentation.