

AWRI FUSION

product information

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).

Origin 🌐

The Australian Wine Research Institute. Also known as AWRI 1502.

suitable for
DIRECT PITCH

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 of 15°C (59°F) this strain has a relatively moderate fermentation rate.

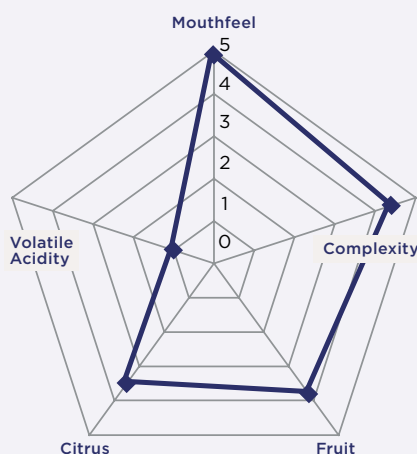
CONTRIBUTION TO WINE

This hybrid imparts a major contribution to mouthfeel and texture of the wine, with increased complexity and aromatics including peach, nectarine, lemon zest and floral notes for white wines. In red varieties, aromas include cherries, red berries, perfume and 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 Pinot Gris/Grigio, Chardonnay, Semillon, Chenin Blanc and Colombard, this hybrid strain contributes positively to the aroma. AWRI Fusion is perfect for red wines such as Pinot Noir and Pinotage and was the most popular yeast in Pinot Noir tastings at the 8th International Cool Climate Symposium (Ref: S. Logan, Twitter, 2012). For other red varieties such as Cabernet, Merlot and Malbec, this hybrid will improve complexity, mouthfeel and fruit intensity.

CONTRIBUTION TO WINE



Data obtained from the 13th Australian Wine Industry Technical Conference, Workshop 29, (2007).

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 DAP or a Mauriferm™ fermentation aid.

ALCOHOL YIELD

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

ALCOHOL TOLERANCE

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

VOLATILE ACIDITY

Generally less than 0.3 g/L.

FLOCCULATION

AWRI Fusion has good sedimentation properties after alcoholic fermentation.

FOAMING

AWRI Fusion is a low foaming strain.

pH

In some applications trials where white grape juices were adjusted to pH<3.2, AWRI Fusion displayed a longer lag phase. Furthermore, when combined with low nutrient juices, this yeast can become sluggish and require a fermentation aid such as Mauriferm™ Plus.

Reference: Bellon et al, ANZ Grapegrower & Winemaker, January 2008.