

# AWRI PARAGON product information

## Product ☆

A pure active dry hybrid yeast used to enhance the tropical fruit characters and mouthfeel in high quality Chardonnay.

## Type ☼

*Saccharomyces cerevisiae* x *Saccharomyces paradoxus* (non-GMO hybrid).

## Origin 🌐

The Australian Wine Research Institute and produced under licence by AB Biotek. Also known as AWRI 1501.

### RATE OF FERMENTATION

AWRI Paragon has a short lag phase with a medium to fast fermentation speed at temperatures of 13–26°C (55–79°F).

### CONTRIBUTION TO WINE

The resultant wine using AWRI Paragon has intense tropical fruit aromas as well as ester and floral notes that remain in the finished wine. The balance of all aroma compounds generates a synergistic effect that is only seen in premium quality Chardonnay. AWRI Paragon also impacts the palate, producing wines with increased palate weight, complexity and mouthfeel which is consistent across the AWRI hybrid yeast series.

### APPLICATIONS

In winemaking trials in the USA and Australia, AWRI Paragon was shown to be a reliable and steady fermenter in tank Chardonnay. This yeast should be used when there is a desire to add value to Chardonnay wines, but also Colombard, Semillon and other white varieties. Caution should be used with barrel fermentations as this yeast can produce some foam in some juices.

### NITROGEN REQUIREMENT

AWRI Paragon is considered a low to medium nitrogen consumer, hence only the standard additions of nitrogen to build yeast biomass in the first days of fermentation are required. It is recommended however in nutritionally challenging juices to add a nutritional supplement such as Mauriferm Plus to ensure minimum risk of stuck or sluggish fermentation.

### TOTAL SO<sub>2</sub> PRODUCTION

AWRI Paragon can produce between 20–30 mg/L total SO<sub>2</sub> at the end of fermentation.

### ALCOHOL TOLERANCE

AWRI Paragon has very good alcohol tolerance up to 15% v/v.

### VOLATILE ACIDITY

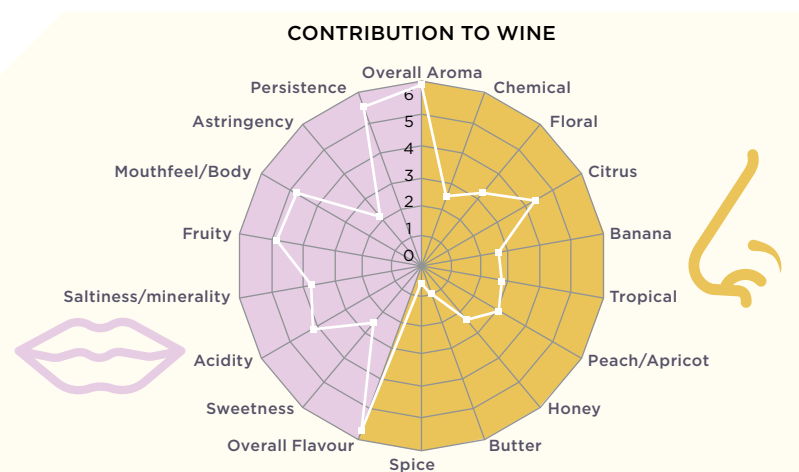
This yeast has been shown to produce a maximum VA level of 0.3 g/l in application trials, even in very high sugar Chardonnay juices.

### KILLER ACTIVITY

AWRI Paragon is able to produce Killer toxin, hence dominates the fermentation.

### FOAMING

AWRI Paragon is a medium foaming yeast and hence caution should be used if undertaking barrel fermentation.



Descriptive analysis data from nine wine experts of a 2017 Chardonnay produced at UC Davis research winery. Good quality fruit was sourced from the Yolo region and picked at 24.6 Brix. Fermentations were conducted in triplicate at 15°C for 8 days when residual sugar was <1 g/L.

Reference: Bellon et al, Appl Microbiol Biotechnol, May 2011.