

HYBRID YEAST

summary information



AWRI

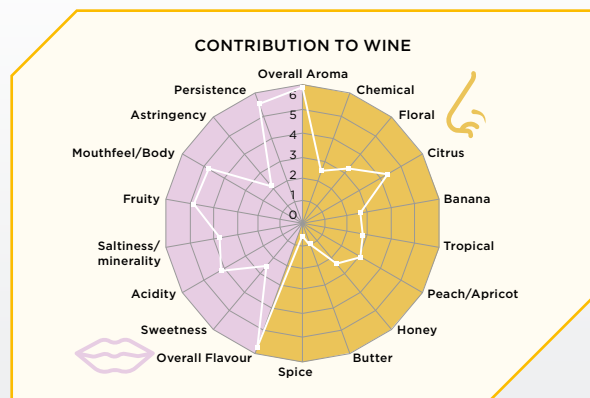
CREATE VALUE WITH HYBRID YEAST

Hybrid yeast developed by The Australian Wine Research Institute have novel and diverse aroma and flavour characteristics, with palate complexity and mouthfeel enhancement a noticeable improvement.

NEW

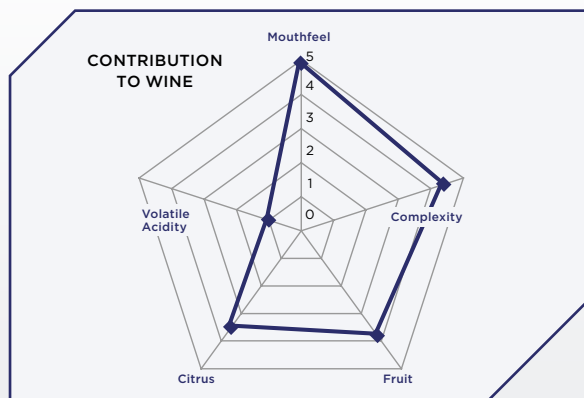
AWRI PARAGON

- *S. cerevisiae* x *S. paradoxus* (AWRI 1501).
- Contributes tropical fruit, esters and floral notes.
- Best for premium Chardonnay.



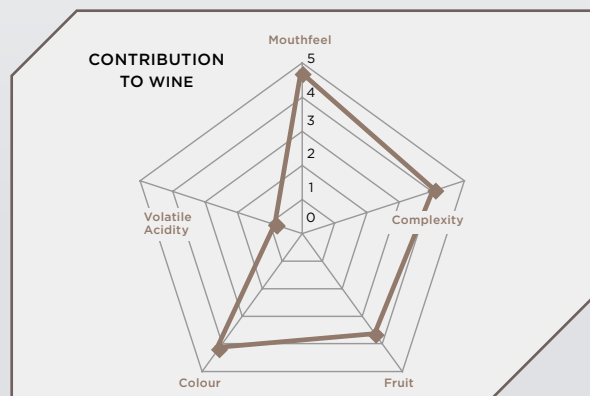
AWRI FUSION

- *S. cerevisiae* x *S. cariocanus* (AWRI 1502).
- Contributes stonefruit and floral notes in whites; cherries and perfume in reds.
- Best for aromatic whites and light red varietals.



AWRI ZEVII

- *S. cerevisiae* x *S. kudriavzevii* (AWRI 1503).
- Increases palate weight and complexity in white and red grape varietals.



NEW

AWRI UVAmAx

- *S. cerevisiae* x *S. uvarum* (AWRI 1505).
- Produces low VA with high alcohol tolerance.
- Best for high sugar juices and late harvest, dessert-style wines.

