

AWRI 1503 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 kudriavzevii* (non-GMO hybrid).

Origin 🌐

The Australian Wine Research Institute.

RATE OF FERMENTATION

AWRI 1503 displays a short lag phase and is a rapid fermenter at temperatures of 18-30°C (64-86°F). This hybrid yeast is a moderate fermenter at cooler temperatures of 15°C (59°F).

CONTRIBUTION TO WINE

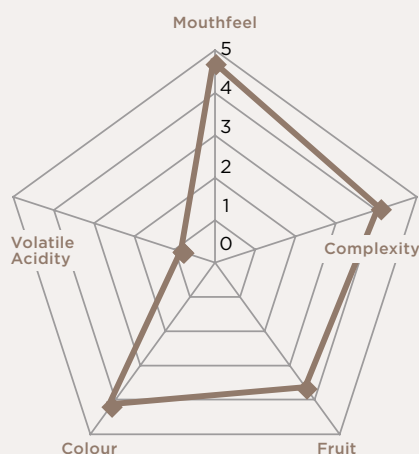
AWRI 1503 has the capacity to significantly enhance the complexity of the wine whilst maintaining strong varietal characters. This hybrid imparts a richness to the palate, with increased fruit flavours, complexity and texture. Enhanced varietal fruit aromatics in white wine include apricot, peach and pear. In red wines, the aromatics are less subtle, allowing the varietal aromas to come through.

APPLICATIONS

AWRI 1503 is recommended for increasing the complexity and fruit concentration of wines. The aromatics produced from this hybrid are particularly suited to white grape varieties such as Pinot Gris/Grigio, Viognier and Verdelho.

AWRI 1503 is very popular for increasing the palate weight and mouthfeel of red grape varieties, such as Cabernet, Shiraz/Syrah, Malbec and Merlot.

CONTRIBUTION TO WINE



Research conducted on six grape varieties, over six wine regions by Professor Zironi at the University of Udine, Italy (2006).

NITROGEN REQUIREMENT

AWRI 1503 is considered a moderate nitrogen consumer. Fermentation in highly clarified juices may result in accelerated depletion of free amino nitrogen. In these situations it may be necessary to add DAP or a Mauriform fermentation aid.

ALCOHOL YIELD

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

ALCOHOL TOLERANCE

AWRI 1503 displays good alcohol tolerance in the range of 14.5 -15.5% (v/v).

VOLATILE ACIDITY

Generally less than 0.3 g/L.

TOTAL SO₂ PRODUCTION

Generally less than 0.3 g/L.

FLOCCULATION

AWRI 1503 has good sedimentation properties after alcoholic fermentation.

FOAMING

AWRI 1503 is a low to moderate foaming strain.