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). Also known as AWRI 1502.

**Origin 🌍**
The Australian Wine Research Institute.

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**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 varietals, 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.

**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.

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