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Brown Juice Alert!

19 February 2018

Grape juices that arrive at Vinlab seem to **darken rapidly** due to oxidation compared to previous vintages

This is probably due to increased phenolic content as a result of smaller berry sizes (higher skin:juice ratio) as well as variation in skin thickness. It is, therefore, not recommended to make adjustments based on results obtained from previous years.

A few recommendations:

- **Increase Total SO_2** concentration at crushing to 80 mg/L for protection against oxidation
- **Maintain low pH** values from the start. Do not delay acid additions. The risk of oxidation in must is increased by higher pH values
- **Manage phenolic content** of white and rosé press juices by eliminating oxidisable and oxidised phenolic compounds using fining agents such as POLYMUST® PRESS which is a fining agent that contains PVPP, vegetal protein and bentonite
- **Adjust your pressing cycle** to minimise phenolic extraction (shorter cycles). Pressing to achieve yields comparative to previous years is not advisable

Juice from water stress affected fruit may also result in higher solids content and could prove **difficult to settle:**

- Select **enzymes** with good clarifying and pectolyctic capability
- **Maximise the dosage** and ensure **adequate dispersion** of the enzyme
- Additions can be made at both the **pressing and settling stage**
- **Ensure sufficient SO_2** for antioxidant and antimicrobial protection
- A **course racking** followed by **resettling** with bentonite may be necessary
- **Extended settling periods** at very low temperatures can be done if necessary

Happy Harvest!

Kind Regards
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