

Harvest Feedback 2018 #3

28 February 2018



Data from the past two weeks show interesting tendencies between varieties especially considering YAN and Glucose & Fructose

Data shown in Table below



Percentage of samples for which the

YAN was lower than 250 mg/L

(see table on page 2)

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- Differences between cultivars were evident with **91%** of **Pinotage** samples having **sufficient YAN** to perform successful fermentation
 - Low YAN varieties include **Merlot (86%** of samples had **low YAN**) and **Cabernet Sauvignon (97%** of samples had low YAN) which, in general, will need additional nitrogen sources for successful fermentation
 - **White varieties** showed **higher YAN** concentrations compared to the reds
 - For the white varieties, special care must be taken during **Chenin Blanc (66%** of samples had **low YAN**) processing: **Assess your YAN values** to ensure sufficient yeast nutrition and completed fermentations
 - Consult the [Vinlab Manual](#) page 24-28 for information regarding nitrogen supplementation guidelines

**Percentage of samples for which the
difference between Fructose and Glucose was more than 5 g/L
(see table below)**

- Varieties at risk of having more fructose present compared to glucose include: **Pinotage, Malbec, Pinot Nior, Viognier, Chardonnay and Semillon**
- It is advised to monitor the fermentation closely to prevent stuck fermentation from occurring.
- Consult the [Vinlab Manual](#) page 37-42 for information and guidelines on how to prevent and manage stuck fermentations

RED	Average Balling*	Number of samples	% of samples for which the YAN was lower than 250 mg/L	% of samples for which the difference between fructose and glucose was more than 5 g/L
Pinotage	24.71	234	9%	60%
Pinot Noir	23.64	86	27%	45%
Shiraz	24.56	130	64%	32%
Malbec	24.55	40	78%	60%
Merlot	24.55	182	86%	34%
Cabernet Sauvignon	24.92	88	97%	20%

*Limited to Balling Range 22.5 - 27.0

WHITE	Average Balling*	Number of samples	% of samples for which the YAN was lower than 250 mg/L	% of samples for which the difference between fructose and glucose was more than 5 g/L
Viognier	23.05	66	18%	65%
Chardonnay	22.96	205	19%	46%
Sauvignon Blanc	22.34	449	42%	28%
Semillon	22.30	26	42%	42%
Chenin Blanc	22.58	249	66%	22%

*Limited to Balling Range 21.0-27.0

Regards
The Vinlab Team

