

HARVEST FEEDBACK 2019! #2

Results for Chardonnay, Pinot Noir, Sauvignon Blanc, Chenin Blanc & Pinotage
28 January 2019

Cultivar analysis per region, showing the Maximum, Minimum and Average result for each parameter.

Data shown in Table below



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- The Table below is a representation of **all the data** that was collected from 18-25 January 2019.
 - Minimum and maximum values represent the results of the sample received with the lowest (minimum) and highest (maximum) **balling**.
 - The Average result is calculated by using **all the data collected** from 18-25 January 2019.



Data collected between 18-25 January 2019

CULTIVAR	ORIGIN		Balling	pH	TA	Malic Acid	NOPA	Ammonia (NH4)	YAN	Glucose	Fructose	Potassium (K)
Chardonnay	Coastal	AVG	18.40	3.15	9.65	5.46	122.00	108.00	230.00	103.42	98.63	1384.54
	Franschhoek 18-21 Balling	MIN	18.23	3.18	11.50	6.98	206.00	116.00	322.00	79.58	91.96	1653.55
		MAX	20.61	3.33	8.57	5.62	204.00	84.00	288.00	108.77	104.86	1952.47
		AVG	19.49	3.14	10.33	5.77	206.95	110.95	317.90	92.73	100.18	1506.30
	Franschhoek >21 Balling	MIN	21.01	3.09	9.62	5.12	147.00	78.00	225.00	105.19	110.27	1220.34
		MAX	23.39	3.18	5.95	2.25	135.00	54.00	189.00	111.54	134.29	1142.02
		AVG	21.61	3.14	8.53	4.22	160.20	83.00	243.20	108.65	116.86	1326.33
	Paarl 18-21 Balling	MIN	18.04	3.01	11.93	6.23	149.00	149.00	298.00	96.32	92.63	1370.17
		MAX	20.76	3.09	9.09	4.19	191.00	91.00	282.00	98.46	108.72	1512.87
		AVG	19.33	3.09	10.87	5.73	187.91	133.45	321.36	96.08	99.88	1395.33
	Paarl >21 Balling	MIN	21.68	3.18	7.61	3.20	117.00	90.00	207.00	129.47	123.63	1409.31
		MAX	23.40	3.25	7.13	3.10	184.00	71.00	255.00	115.30	128.03	1643.29
		AVG	22.48	3.21	7.15	2.97	151.50	83.25	234.75	120.92	126.52	1458.44
	Robertson 18-21 Balling	MIN	18.34	3.29	9.13	5.35	235.00	115.00	350.00	91.40	91.28	1645.92
		MAX	19.93	3.09	10.48	4.27	256.00	143.00	399.00	88.30	103.88	1735.32
		AVG	19.45	3.16	10.00	4.52	249.25	137.50	386.75	88.18	99.13	1707.44
	Stellenbosch 18-21 Balling	MIN	18.22	3.15	12.20	6.42	162.00	131.00	293.00	98.95	85.87	1395.74
		MAX	20.99	3.26	8.17	4.99	122.00	67.00	189.00	112.96	112.30	1402.64
		AVG	19.41	3.08	11.11	5.90	167.10	103.50	270.60	94.55	98.00	1394.84
	Stellenbosch >21 Balling	MIN	21.29	3.02	12.51	6.65	148.00	103.00	251.00	104.92	112.55	1532.11
		MAX	23.29	3.21	8.68	4.14	152.00	75.00	227.00	125.58	130.49	1757.20
		AVG	22.09	3.16	9.18	4.50	145.64	81.71	227.36	112.87	120.05	1519.93
	Swellendam 18-21 Balling	AVG	18.24	3.04	11.21	6.01	198.00	148.00	346.00	84.07	92.37	1489.80
	Walker Bay 18-21 Balling	AVG	18.21	2.98	12.74	6.84	126.00	156.00	282.00	94.16	91.97	1006.05
Wellington 18-21 Balling	MIN	19.80	3.17	9.96	4.96	267.00	144.00	411.00	104.52	110.39	1407.50	
	MAX	20.10	3.03	8.53	3.47	139.00	149.00	288.00	115.71	113.14	851.24	
	AVG	19.95	3.10	9.25	4.22	203.00	146.50	349.50	110.12	111.77	1129.37	
Wellington >21 Balling	MIN	21.10	3.09	9.89	3.82	219.00	128.00	347.00	108.01	118.41	1359.29	
	MAX	22.33	3.56	7.02	5.13	196.00	93.00	289.00	119.58	118.08	2057.25	
	AVG	21.86	3.31	7.99	3.90	211.33	108.00	319.33	113.09	122.09	1468.91	
PinotNoir	Botrivier 18-22 Balling	MIN	18.23	3.01	10.43	4.80	207.00	115.00	322.00	76.30	90.45	1076.16
		MAX	20.27	3.08	12.07	6.82	178.00	119.00	297.00	94.84	110.02	1633.54
		AVG	19.36	3.11	10.95	5.98	193.33	114.33	307.67	87.24	100.32	1538.34
	Coastal 18-22 Balling	MIN	18.54	3.19	7.38	3.62	148.00	86.00	234.00	98.69	89.59	1480.38
		MAX	19.07	3.20	7.94	4.10	168.00	82.00	250.00	92.97	98.26	1405.50
		AVG	18.81	3.20	7.66	3.86	158.00	84.00	242.00	95.83	93.93	1442.94
	Franschhoek 18-22 Balling	MIN	18.52	3.15	9.45	4.75	161.00	96.00	257.00	92.35	93.24	1587.15
		MAX	20.07	3.10	9.07	4.58	176.00	67.00	243.00	92.75	106.63	1408.07
		AVG	19.19	3.15	9.36	4.99	179.43	90.57	270.00	93.06	97.44	1444.95
	Franschhoek >22 Balling	AVG	23.58	3.30	7.53	4.03	255.00	110.00	365.00	124.18	132.65	1548.37
	Hout bay 18-22 Balling	AVG	18.03	3.07	14.04	8.51	182.00	113.00	295.00	93.09	89.41	1505.33
	Olifants River 18-22 Balling	AVG	20.84	3.33	9.32	6.29	206.00	122.00	328.00	104.39	106.12	1833.54
	Overberg 18-22 Balling	AVG	20.57	3.22	8.17	4.78	131.00	78.00	209.00	111.80	108.12	1389.02
	Paarl 18-22 Balling	MIN	19.44	3.28	9.44	5.68	183.00	126.00	309.00	103.14	95.61	1866.02
		MAX	20.19	3.19	9.06	4.48	137.00	115.00	252.00	108.88	103.81	1718.14
		AVG	19.70	3.24	9.97	5.79	185.33	137.67	323.00	104.61	99.06	1870.06
	Paarl >22 Balling	AVG	22.27	3.26	7.84	3.38	178.00	66.00	244.00	109.67	123.00	1748.67
	Stellenbosch 18-22 Balling	MIN	18.00	3.12	12.13	7.19	114.00	115.00	229.00	96.64	86.45	1567.61
		MAX	21.61	3.23	8.97	4.22	110.00	94.00	204.00	126.27	111.81	1792.29
		AVG	18.68	3.31	9.04	5.17	230.17	101.91	332.08	95.02	92.77	1868.91
	Walker Bay 18-22 Balling	AVG	19.88	3.07	13.16	7.71	152.00	117.00	269.00	106.65	99.66	1635.65
	Wellington 18-22 Balling	MIN	19.11	3.10	9.62	4.19	111.00	79.00	190.00	103.54	101.27	1217.77
		MAX	20.65	3.22	7.80	4.36	105.00	73.00	178.00	104.71	113.37	1237.92
		AVG	19.88	3.16	8.71	4.28	108.00	76.00	184.00	104.13	107.32	1227.85

Chenin Blanc	Paarl >21.5 Balling	MIN	21.60	3.17	7.21	3.35	66.00	67.00	133.00	127.47	118.93	1351.21
		MAX	22.87	3.13	8.73	3.69	161.00	68.00	229.00	109.92	125.35	1643.42
		AVG	22.44	3.10	9.21	4.27	135.08	77.31	212.38	113.46	120.79	1448.47
	Stellenbosch >21.5 Balling	MIN	21.58	3.12	11.56	6.69	88.00	97.00	185.00	126.49	111.22	1288.28
		MAX	25.13	3.02	9.30	3.06	69.00	108.00	177.00	146.24	140.51	1561.41
		AVG	22.78	3.09	9.73	4.16	107.75	93.00	200.75	123.90	122.28	1451.81
	Swartland >21.5 Balling	MIN	22.01	3.05	10.18	4.40	107.00	61.00	168.00	107.05	120.54	1506.95
		MAX	22.34	3.27	7.92	4.59	129.00	61.00	190.00	110.55	116.71	1790.96
		AVG	22.18	3.16	9.05	4.50	118.00	61.00	179.00	108.80	118.63	1648.96
	Swellendam > 21.5 Balling	MIN	22.11	3.06	9.55	4.32	127.00	51.00	178.00	112.34	119.83	1599.07
		MAX	22.65	3.02	9.57	3.77	90.00	42.00	132.00	115.13	123.92	1583.39
		AVG	22.38	3.04	9.56	4.05	108.50	46.50	155.00	113.74	121.88	1591.23
Sauvignon Blanc	Paarl >21.5 Balling	MIN	21.70	3.06	9.50	3.53	160.00	89.00	249.00	104.02	116.40	1669.71
		MAX	23.16	2.95	11.55	4.80	166.00	125.00	291.00	119.99	125.26	1349.50
		AVG	22.37	3.06	9.97	3.95	147.33	89.00	236.33	111.67	119.31	1698.92
	Swartland >21.5 Balling	AVG	22.75	3.29	7.36	3.78	212.00	100.00	312.00	114.22	120.93	1853.69
	Wellington >21.5 Balling	MIN	21.51	3.07	9.96	5.02	148.00	85.00	233.00	105.84	114.20	1291.80
		MAX	21.66	3.28	7.96	4.75	164.00	78.00	242.00	104.24	115.36	1719.28
AVG		21.59	3.18	8.96	4.89	156.00	81.50	237.50	105.04	114.78	1505.54	
Pino tage	Paarl >23 Balling	MIN	23.30	3.25	8.65	4.80	214.00	157.00	371.00	115.42	131.54	1252.06
		MAX	25.96	3.49	6.76	4.15	249.00	113.00	362.00	142.95	144.47	1835.17
		AVG	24.63	3.27	8.13	3.98	203.92	139.77	343.69	124.61	139.58	1561.72
	Stellenbosch >23 Balling	MIN	23.03	3.17	9.41	4.53	108.00	94.00	202.00	145.19	118.73	1162.20
		MAX	25.50	3.23	8.10	3.68	161.00	82.00	243.00	143.18	145.76	1680.95
		AVG	24.14	3.20	8.73	4.18	139.25	83.75	223.00	134.61	134.01	1502.75
	Swartland >23 Balling	MIN	26.06	3.34	7.35	3.57	220.00	110.00	330.00	152.71	146.80	1914.73
		MAX	24.63	3.24	9.45	4.81	146.00	74.00	220.00	132.39	139.59	1633.68
		AVG	25.35	3.29	8.40	4.19	183.00	92.00	275.00	142.55	143.20	1774.21

How much Nitrogen do Yeasts need?

It is generally accepted that yeasts require between **200-400mg/L** of Nitrogen to complete a fermentation without complications. Higher juice sugar levels necessitate higher nitrogen levels as follows:

<21°Balling	200-250mg/L
21° - 23° Balling	250-300mg/L
23° - 25° Balling	300-350mg/L
> 25° Balling	350-400mg/L



Feedback on Data



The data differs from cultivar to cultivar and from region to region, but:

- An overall High Total Acidity (TA) and low pH is observed.
- It is observed that the fructose values are a little bit higher than the glucose values. Take note, this can cause **complications** during your fermentation process.
- It looks like Ammonia represents almost 40% of the total YAN, this is higher than what we used to seeing – compared to other years. Take note that this can lead to nutrient deficiencies during fermentation.

Watch the space! New Feedback article every week.

Check out our latest Harvest Blogpost! “Harvest Toolkit”

<http://vinlab.com/harvest-toolkit/>

For more information on smoke taint visit:

<http://vinlab.com/smoke-taint-winemaking-implications-for-the-recent-fires/>

Get your hands on our **Vinlab Winemaker's Manual** to understand more about the science of wine.

Goodluck with Harvest Season 2019!

Regards
The Vinlab Team

