



# Harvest Feedback #8 -White Juices-

Results for Chardonnay, Chenin Blanc,  
Sauvignon Blanc and Semillon

To simplify the large amount of data, we will provide you with a separate table for **white and red juice results**.

Data collected between 01-07 March 2019												
Cultivar	Region		Balling	pH	TA	Malic	NOPA	NH4	YAN	Glucose	Fructose	Potassium
Chardonnay	Elgin	Max	24.76	3.50	5.75	1.61	179	74	253	123.23	131.81	1526.53
		Min	22.22	3.70	5.22	2.99	202	59	261	96.04	111.21	1606.04
		Avg	23.54	3.51	6.05	2.38	158	68	226	114.92	120.59	1480.51
Chenin Blanc	Stellenbosch	Max	25.94	3.59	4.79	1.99	188	50	238	122.95	133.27	1398.97
		Min	22.03	3.72	5.11	3.51	178	40	218	101.96	92.09	1871.08
		Avg	23.47	3.57	5.33	2.66	182	49	232	107.42	113.14	1518.82
Sauvignon Blanc	Elgin	Max	24.77	3.32	5.42	1.32	243	90	333	126.14	130.34	1209.35
		Min	22.00	3.34	7.00	3.00	264	69	333	105.98	93.12	1457.63
		Avg	23.41	3.31	6.52	2.44	189	68	256	117.93	115.79	1330.31
Semillon	Elgin	Max	24.36	3.53	4.56	1.54	158	55	213	120.29	130.65	1548.75
		Min	22.23	3.26	7.18	2.11	154	85	239	95.42	103.14	1164.50
		Avg	23.01	3.47	5.22	1.77	164	62	227	109.57	115.39	1469.46



***Happy harvesting!***

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Log your samples online: <https://client.vinlab.com/>

Regards,

The Vinlab Team