

Harvest Feedback 2017

2 February 2017

Vinlab thought it would be useful to share some information that we obtained from the **2017 Juice** sample submissions up to now.



In general:

Sauvignon blanc and Chenin blanc

	Sauvignon Blanc	Chenin Blanc
	Typical results at 22.5°B	Typical results at 22.4°B
TA (g/L)	8.28	8.09
pH	3.11	3.17
YAN (mg/L)	180	160
Glu:Fru (g/L)	112:109	104:105
Potassium (mg/L)	1700	1600

- High acids and low pHs
- YANs marginally low for the corresponding sugar level
- Good glu:fru ratio
- Potassium levels not too high

Chardonnay (Typical results at 22.5°B)

- Fructose on average about 10 g/L higher than glucose
- Average acid (± 6.5 g/L)
- Low pHs

Pinotage (Typical results at 24.5°B)

- Low TA (± 5.8 g/L)
- Low malic acids (± 3 g/L)
- Good pH levels (± 3.5)
- High YANs (± 350 mg/L)
- Fructose in general 30 mg/L higher than glucose

In short:

- **Keep an eye on your YAN levels** and fermentations especially for SB and CB.
 - Too low levels will cause stuck fermentation
 - Refer to the *Vinlab manual* page 25 for YAN recommendations at various sugar concentrations
- Higher levels of fructose in **Pinotage juice** can be problematic. **Monitor your fermentation carefully** and ensure **sufficient yeast nutrition**
- Even though fructose is only slightly higher than glucose in Chardonnay juices, keep an eye on the levels to ensure smooth fermentation
- In general, the potassium levels do not seem to be too high this year

