

## Harvest Feedback 2017 #2

17 February 2017

Red juice sample submissions are on the rise!  
Here are the latest information regarding general analyses



*Keep in mind that it is still early in the season, this is only preliminary data*

	Amount of samples	Range of Balling	Average values							
			Balling (°B)	pH	TA (g/L)	Malic acid (g/L)	YAN (mg/L)	Glucose (g/L)	Fructose (g/L)	Potassium (mg/L)
Shiraz	41	23-26	24.3	3.56	5.41	2.24	194	114	125	2100
Merlot	62	23-26	24.4	3.53	5.15	1.72	167	115	127	2004

### In general:

- We are seeing great losses in acid levels as grapes ripen
- pHs levels remain relatively low considering acid concentrations
- Good high levels of malic acid for both cultivars
- Fructose constantly higher (average of 12 g/L) for both cultivars
- YANs are too low considering the sugar concentration

### Recommendations:

- **Keep an eye on your YAN levels** and fermentations
  - 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 can be problematic. **Monitor your fermentation carefully** and ensure **sufficient yeast nutrition**

Regards

The Vinlab Team