

Harvest Feedback 2017 #3

8 March 2017

*Many producers have reported the harvest season coming to an end!
 Others are still in full swing.*

Here are the latest information regarding Cabernet Sauvignon analyses



The table shows the average values for 2017 Cabernet Sauvignon analyses up to now. Data is shown in ripening sections according to range of balling which enables a deeper inspection of the tendencies at different sugar concentrations.

		Average values								
	Range of Balling	Number of samples	Balling	pH	TA (g/L)	Malic acid (g/L)	YAN (mg/L)	Glucose (g/L)	Fructose (g/L)	Potassium (mg/L)
Cabernet Sauvignon	23.0 - 23.9	33	23.53	3.54	5.97	2.30	172	112	114	2190
	24.0 - 24.9	42	24.47	3.59	5.73	2.19	169	119	121	2184
	25.0 - 25.9	53	25.50	3.64	5.53	2.07	161	126	130	2304
	26.0 - 26.9	24	26.33	3.71	5.39	1.99	163	130	141	2552
	27.0 - 27.9	14	27.31	3.72	5.30	1.92	161	137	148	2416

In general:

- Above 25°B we start to see important increases in pH
- With ripening, the acid levels remain surprisingly stable and does not decrease to the extent that would normally have been expected
- Malic acid concentrations remain relatively high during ripening
- YAN levels are low, however the concentrations remain stable during ripening
 - Refer to the [Vinlab manual](#) page 25 for YAN recommendations at various sugar concentrations
- Please note change in the glucose:fructose ratio during ripening

Other recommendations:

- Monitor your fermentations carefully, reports of stuck fermentations are becoming more prevalent. Remember to add yeast hulls as soon as fermentation slows down. Also test glucose:fructose ratio during fermentation so adjustments can be made in time.

Regards

The Vinlab Team