



# Vinlab Post-harvest Information

## Must/Juice Analyses

January-March 2017

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vinlab  
your partner in quality wine making

# Must/Juice data 2015-2017

The logo for vinlab, featuring the word "vinlab" in a green, lowercase, sans-serif font. A small circle is positioned above the letter "i". Below the main text, the tagline "your partner in quality wine making" is written in a smaller, black, lowercase font.  
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# White MUST/JUICE data 2015-2017


		Number of samples	Balling (°B)	pH	TA (g/L)	YAN (mg/L)	Malic acid (g/L)
All samples	2015	9900	23.3	3.41	6.82	166	2.71
	2016	8900	23.1	3.56	5.73	233	2.41
	2017	10542	22.8	3.41	6.78	227	2.57
Sauvignon blanc	2015	1009	22.5	3.24	7.95	178	3.30
	2016	850	21.4	3.34	7.29	267	3.38
	2017	1198	21.9	3.24	8.22	243	3.26
Chardonnay	2015	720	21.6	3.32	7.89	211	4.20
	2016	650	21.5	3.45	6.76	300	3.38
	2017	936	21.5	3.34	7.62	274	3.33
Chenin blanc	2015	450	22.5	3.36	7.19	155	3.76
	2016	330	22.8	3.49	6.01	248	3.13
	2017	670	22.0	3.34	7.20	226	3.22



# Red MUST/JUICE data 2015-2017

		Number of samples	Balling (°B)	pH	TA (g/L)	YAN (mg/L)	Malic acid (g/L)
Pinotage	2015	260	24.9	3.53	6.08	229	2.85
	2016	300	24.9	3.67	5.30	345	2.62
	2017	418	24.2	3.53	6.33	335	2.79
Merlot	2015	550	24.7	3.53	5.41	126	2.16
	2016	460	24.4	3.67	4.77	178	1.58
	2017	680	24.5	3.54	5.37	169	1.66
Shiraz	2015	800	24.5	3.54	5.57	142	2.26
	2016	750	24.0	3.66	4.91	185	2.02
	2017	868	23.9	3.56	5.58	187	2.15
Cabernet Sauvignon	2015	700	24.9	3.62	5.81	132	2.51
	2016	630	24.3	3.74	5.07	153	2.10
	2017	705	24.1	3.58	5.90	163	2.17



A person is seen from behind, carrying a large white plastic basket on their head. They are walking through a vineyard with rows of grapevines. The background is slightly blurred, showing more of the vineyard and a clear sky. The overall scene is bright and sunny.

# Must/Juice data 2017

## Regional differences

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your partner in quality wine making



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### JUICES - ANALYSIS REQUEST FORM

**Company** \_\_\_\_\_ **Contact person** \_\_\_\_\_  
 \_\_\_\_\_ / \_\_\_\_\_ / 20 **Tel** \_\_\_\_\_ **Fax** \_\_\_\_\_

Client sample ID		Sample no.	Sample no.	Sample no.	Sample no.	Sample no.
Berry Weight						
° Balling						
pH	± 0.1					
TA	± 0.2g/L					
FSO2	Ripper	± 8mg/L				
	Asp	± 5mg/L				
TSO2	Ripper	± 8mg/L				
	Asp	± 5mg/L				
Malic Acid	g/L					
Glucose	g/L					
Fructose	g/L					
NOPA (amino acids)	mg/L					
NH4	mg/L					



## NEW JUICE REQUEST

### Company:

Company Name  
Company

### Preferred Communication:

Email     SMS     FAX    Purchase Order #  
winemaker@wine.co.za       0.    Insert PO     Pickup

### Sample Detail:

Juice

Samples Required: 1

Submit Request

Cancel

Wine Type  
Chardonnay

Other Description  
Hill

Tank No  
4

Batch No  
Batch No

Vintage  
2017

Origin  
Stellenbosch

**- Routine**

ALC Label *#	<input type="checkbox"/>
ALC *##	<input type="checkbox"/>
Actual alcohol	<input type="checkbox"/>
Extract	<input type="checkbox"/>
SG @ 20 C	<input type="checkbox"/>
Density@20 C	<input type="checkbox"/>
Residual sugar	<input type="checkbox"/>
VA (Winescan) *	<input type="checkbox"/>
pH (Winescan) *	<input checked="" type="checkbox"/>

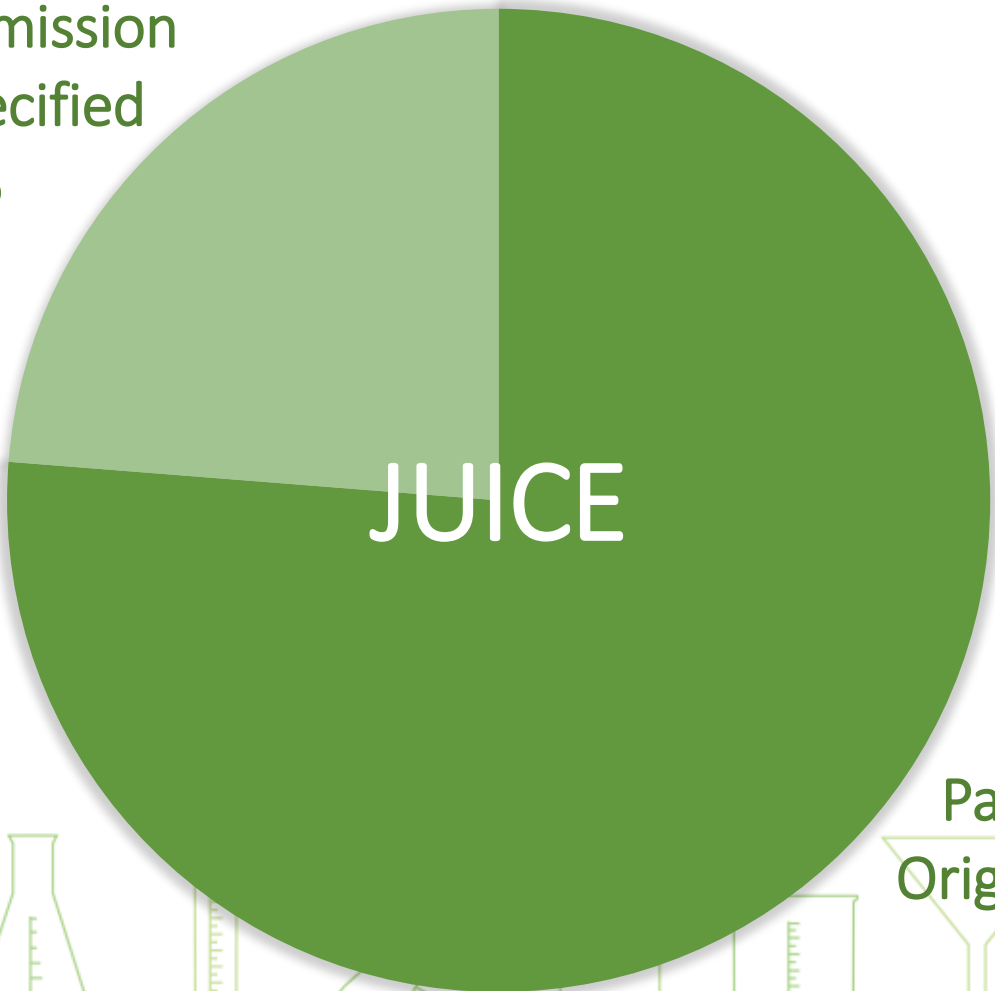
TCA and Haloanisoles
Halophenols & Haloanisoles
4EP, 4EG
Brettanomyces Management
Methoxypyrazines
Smoke Taint
Fermentation Thiols
Volatile Sulphur Compounds

### Analysis Selection

Balling  
pH (Winescan) \*  
TA (Winescan) \*

Percentage of online submissions

Online submission  
Origin Specified  
24%

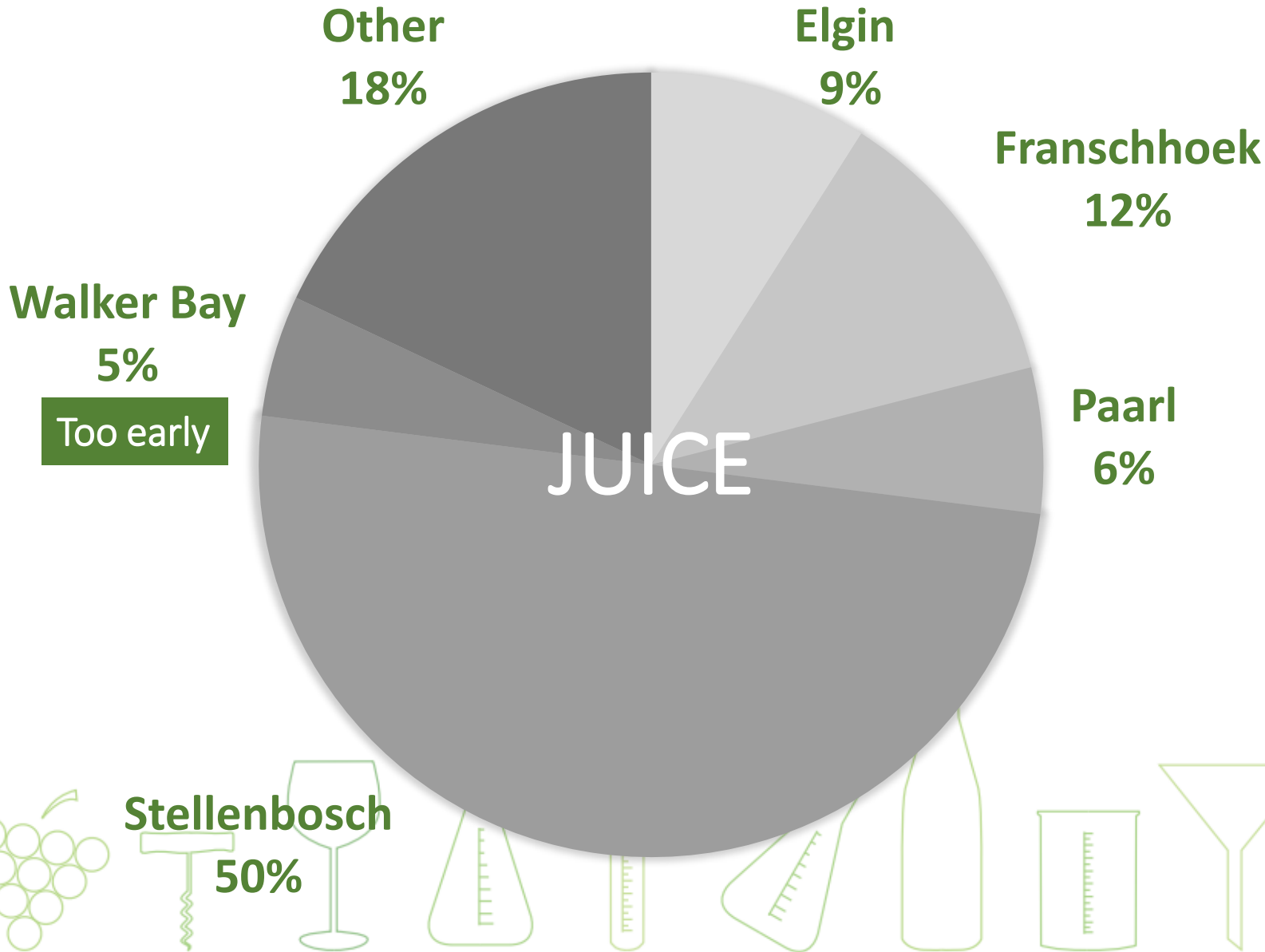


Paper submission  
Origin Unknown 76%





# Distribution of regional sample submissions (online)



	Number of samples	Percentage
Total number of samples	10543	
Origin Blank	8039	76%
Origin Specified	2504	24%
Botrivier	89	4%
Brede Rivier Valley	16	1%
Breedekloof	21	1%
Cape Agulhas	2	0%
Cape Peninsula	1	0%
Cape South Coast	2	0%
Coastal	2	0%
Constantia	49	2%
Darling	29	1%
Durbanville	10	0%
Elgin	222	9%
Elim	4	0%
Franschhoek	307	12%
Greyton	3	0%
Olifantsrivier	2	0%
OTHER	66	3%
Overberg	27	1%
Paarl	142	6%
Plettenberg Bay	1	0%
Robertson	2	0%
Stellenbosch	1248	50%
Swartland	77	3%
Walker Bay	116	5%
Wellington	10	0%
Western Cape	53	2%
Worcester	3	0%

# MUST/JUICE data 2017

## Regional differences at specified Balling range

		Number of samples	Balling (°B)	pH	TA (g/L)	YAN (mg/L)	Malic acid (g/L)
<b>Sauvignon blanc</b> 21-23°B	ALL**	440	22.0	3.25	7.77	243	3.16
	Stellenbosch	64	22.1	3.27	7.48	223	3.18
	Franschhoek	14	22.0	3.35	6.39	233	3.62
	Elgin	31	22.1	3.22	7.80	246	3.11
	Walker Bay	8	21.1	3.24	8.01	243	3.36
<b>Chardonnay</b> 22-24°B	ALL**	282	22.8	3.41	6.55	258	2.68
	Stellenbosch	65	22.9	3.38	6.81	263	2.59
	Franschhoek	20	22.7	3.45	6.28	279	3.10
	Elgin	35	22.9	3.35	6.79	238	2.41
	Walker Bay	9	22.6	3.43	6.43	253	3.03
<b>Chenin blanc</b> 21-23°B	ALL**	222	22.0	3.33	6.80	215	3.13
	Stellenbosch	36	22.0	3.32	6.88	221	3.27



# MUST/JUICE data 2017

## Regional differences at specified Balling range

		Number of samples	Balling (°B)	pH	TA (g/L)	YAN (mg/L)	Malic acid (g/L)
Pinotage 24.5-26.5°B	ALL**	108	25.4	3.57	5.82	336	2.54
	Stellenbosch	13	25.5	3.59	5.75	314	2.46
Merlot 24.5-26.5°B	ALL**	219	25.3	3.59	4.99	169	1.54
	Stellenbosch	59	25.4	3.58	4.97	159	1.52
	Franschhoek	10	25.1	3.50	5.05	170	1.09
	Paarl	7	25.3	3.58	4.35	120	1.22
Shiraz 24.5-26.5°B	ALL**	217	25.4	3.65	5.10	188	1.99
	Stellenbosch	58	25.3	3.66	5.02	168	2.05
	Franschhoek	6	25.7	3.55	5.33	165	2.07
Cabernet Sauvignon 24.5-26.5°B	ALL**	223	25.4	3.66	5.24	159	2.10
	Stellenbosch	57	25.4	3.65	5.17	162	2.08
	Paarl	14	25.7	3.76	4.13	113	1.78



A person is seen from behind, carrying a large basket of grapes on their head. They are walking through a vineyard with rows of grapevines. The background is slightly blurred, showing more of the vineyard and a clear sky. The overall scene is bright and sunny.

# Must/Juice data 2017 Harvest Feedbacks

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# Harvest Feedbacks

2 February 2017  
Harvest Feedback  
#1

16 February 2017  
Harvest Feedback  
#2

8 March 2017  
Harvest Feedback  
#3





16 February 2017

# Harvest Feedback #2

		Average values								
	Amount of samples	Range of Balling	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



16 February 2017

## Harvest Feedback #2

	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**





8 March 2017

# Harvest Feedback #3

	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



8 March 2017

## Harvest Feedback #3

	Range of Balling	Number of samples	Average values							
			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.





# Vinlab Post-harvest Information

## Must/Juice Analyses

January-March 2017

Carien Coetzee  
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