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## Harvest Feedback #8 -Red juices-

Results for Cabernet Sauvignon, Cabernet Franc, Cinsaut, Malbec, Merlot, Petit Verdot, Pinot Noir and Shiraz

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**Minimum, maximum and average** values per cultivar and region according to their balling values:

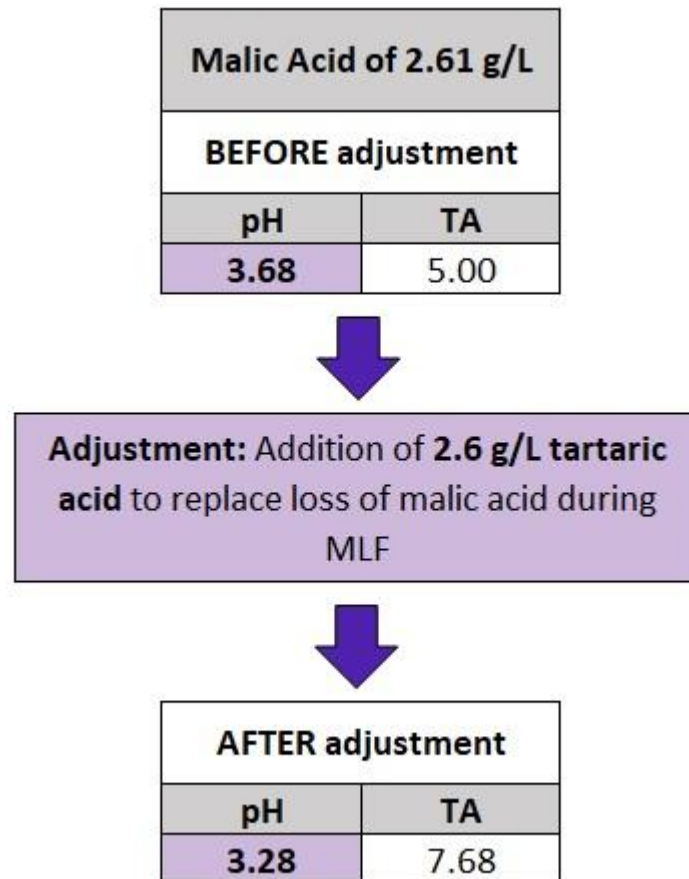
## Data collected between 01-07 March 2019

Cultivar	Region		Balling	pH	TA	Malic	NOPA	NH4	YAN	Glucose	Fructose	Potassium
Cabernet Sauvignon	Franschhoek	Max	25.07	3.82	4.46	1.69	90	49	139	130.69	129.56	2275.78
		Min	22.22	3.67	4.68	2.09	119	75	194	99.43	101.65	1866.07
		Avg	23.94	3.71	4.76	1.81	88	51	138	119.67	120.85	2112.92
	Paarl	Max	28.14	3.83	5.98	1.77	114	57	171	133.21	134.24	2830.66
		Min	22.20	3.75	5.83	2.15	95	53	148	112.02	104.06	2591.27
		Avg	24.73	3.83	5.50	2.28	123	69	192	121.09	118.77	2467.66
	Stellenbosch	Max	25.67	3.71	5.19	2.99	82	40	122	118.06	124.38	2096.88
		Min	22.00	3.52	6.37	2.61	84	50	134	113.5	107.89	2120.47
		Avg	23.52	3.68	5.45	2.14	105	56	162	115.75	114.19	2033.17
	Wellington	Max	26.76	4.33	4.24	2.11	113	74	187	135.00	142.73	3285.29
		Min	22.33	4.05	4.29	2.12	133	70	203	107.31	112.41	2623.23
		Avg	24.12	4.09	4.45	2.01	114	73	187	116.31	123.86	2829.99
Cabernet Franc	Franschhoek	Max	27.18	3.91	3.05	1.47	55	6	61	141.24	151.44	1961.7
		Min	23.26	3.76	4.01	1.68	148	74	222	102.23	124.68	1656.34
		Avg	25.16	3.86	4.00	1.62	101	31	132	124.64	135.05	2089.87
	Stellenbosch	Max	26.02	3.92	4.22	1.79	143	41	184	127.94	139.31	2294.23
		Min	22.22	3.53	6.25	2.72	124	73	197	106.21	105.68	2048.35
		Avg	23.92	3.73	4.39	1.50	119	45	164	115.35	123.57	1789.24
Cinsaut	Paarl	Max	26.58	3.82	4.79	1.79	229	111	340	131.60	146.06	1937.93
		Min	22.82	3.88	4.15	2.08	202	79	281	105.78	104.66	2341.02
		Avg	25.41	3.71	4.95	1.83	203	106	309	124.22	133.34	1867.59
Malbec	Stellenbosch	Max	25.70	3.38	7.12	2.44	118	42	160	125.64	139.28	1181.39
		Min	22.04	3.58	4.90	2.22	116	74	190	114.29	112.09	1505.29
		Avg	23.36	3.59	4.97	2.06	117	60	177	117.54	119.81	1602.60
Merlot	Stellenbosch	Max	26.13	3.72	4.65	1.07	131	73	204	137.30	141.44	2110.93
		Min	22.07	3.56	5.96	1.55	128	65	193	108.21	110.3	1970.54
		Avg	23.61	3.69	4.72	1.38	112	52	164	117.64	118.60	1962.81
Petit Verdot	Stellenbosch	Max	24.33	3.80	4.87	2.09	127	22	149	122.37	127.89	2584.77
		Min	22.70	3.66	5.40	2.24	224	43	267	121.83	101.11	1934.61
		Avg	23.36	3.55	6.02	2.63	141	54	195	123.52	118.89	1729.17
Pinot Noir	Elgin	Max	23.87	3.36	5.23	1.93	164	59	223	118.01	131.36	848.09
		Min	22.26	3.38	6.15	2.87	140	47	187	115.71	119.34	1254.97
		Avg	22.95	3.45	6.20	2.69	193	67	259	112.68	118.08	1280.46
Shiraz	Elgin	Max	24.43	3.43	6.63	1.99	90	27	117	130.47	127.39	1875.42
		Min	22.02	3.79	5.08	2.18	158	44	202	118.41	104.29	2693.14
		Avg	23.55	3.52	5.98	1.96	114	39	153	122.08	117.68	1875.45
	Franschhoek	Max	24.98	4.18	3.94	2.43	230	50	280	127.85	131.7	2623.36
		Min	22.58	3.67	4.85	1.77	144	31	175	108.46	101.72	2323.14
		Avg	23.88	3.85	4.74	2.18	173	46	219	120.21	114.90	2351.65
	Paarl	Max	25.03	3.56	5.88	1.21	90	40	130	132.53	128.1	2069.35
		Min	23.01	3.71	4.25	1.08	162	55	217	115.3	117.29	2154.62
		Avg	23.49	3.72	4.69	1.55	146	47	193	121.27	117.14	2209.90
	Stellenbosch	Max	25.80	4.01	5.06	3.14	169	44	213	131.52	118.69	2769.67
		Min	22.06	3.89	4.32	1.61	168	45	213	106.34	111.61	2574.45
		Avg	23.43	3.70	4.86	2.00	148	45	193	120.09	115.28	1968.31
Swartland	Max	25.01	3.35	5.44	1.29	86	36	122	141.64	126.67	1265.77	
	Min	22.42	3.79	3.84	2.00	105	22	127	104.10	105.87	1985.97	
	Avg	23.82	3.79	4.53	2.05	135	36	171	122.40	119.29	1955.48	

## The effect of acid adjustments on juice: pH

As expected, the acid levels are decreasing during the ripening process, but overall the **malic acid** levels are still quite high.

In the example below, acid adjustments were made according to the malic acid levels:



**Take care to make the necessary acid adjustments on your juice!**



***Happy harvesting!***

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

Regards,

The Vinlab Team