INTRODUCTION
- Filtering red wines ensures clarity and microbial stability prior to bottling.
- However, macromolecules that contribute to wine colour and texture may be removed.
- Macromolecules, colour and sensory analysis were measured for each sample to assess the impact of filtration.

METHODOLOGY
WINE VARIETIES
- Cabernet Sauvignon (CAS) and Shiraz (SHZ) wines from 2013 and 2014.

SAMPLE TREATMENT
- Samples were collected in kegs and treated with 100 ppm PMS and DMDC prior to bottling.

SAMPLE ANALYSIS
- Macromolecules, including polysaccharides and tannins, colour parameters (Somers) and average particle sizes were measured.
- Descriptive sensory analysis examined 34 flavour, aroma, colour and texture parameters.

RESULTS
BEFORE FILTRATION
- Average Particle Size
- Aroma/Flavour
- Wine Colour Density
- Tannins
- Polysaccharides
- Astringency/Viscosity

AFTER FILTRATION
- Average Particle Size
- Aroma/Flavour
- Wine Colour Density
- Tannins
- Polysaccharides
- Astringency/Viscosity

CONCLUSIONS
- Filtering red wines had no significant impact on macromolecule concentrations or colour.
- Particle size reduced significantly due to removal of colloids and microbes.
- Filtering did not change the mouth-feel characteristics (astringency or viscosity) of any wine.
- Filtered wines showed more fruit aromas and contained less spoilage-related characteristics such as barnyard aroma and opacity.