

The Progression Of Sparkling Grape Pressing And What Comes Out When?

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Introduction

- The nuances in juice composition, and associated quality, for sparkling wine are increasingly becoming better understood.
- Much of the focus has been on the phenolic content of the juice, due to the cost of remediation for over extraction and conversely the quality payoff for the finest quality juice.
- Understanding composition better can assist winemakers in manipulation and management of juice fractions to optimise sparkling winemaking.

Aims

- To investigate cation extraction in Pinot noir and organic acid extraction in Chardonnay has provided further information and insight into the evolution of juice composition as pressing progresses.
- To assist winemakers to better understanding how to manipulate and manage juice fractions to optimise sparkling

Results

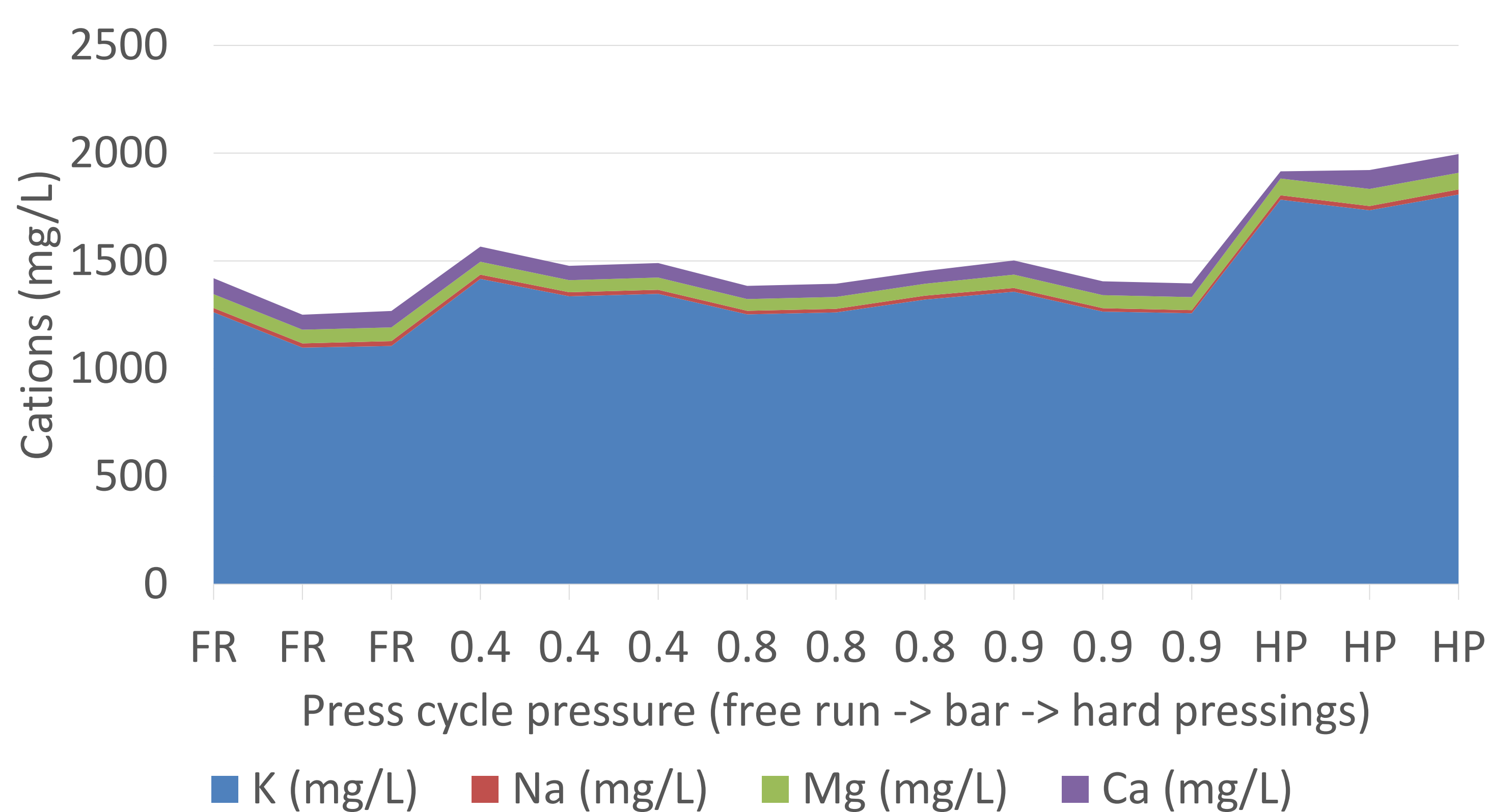


Figure 1. Progression of cation extraction from Pinot noir grapes during press cycle

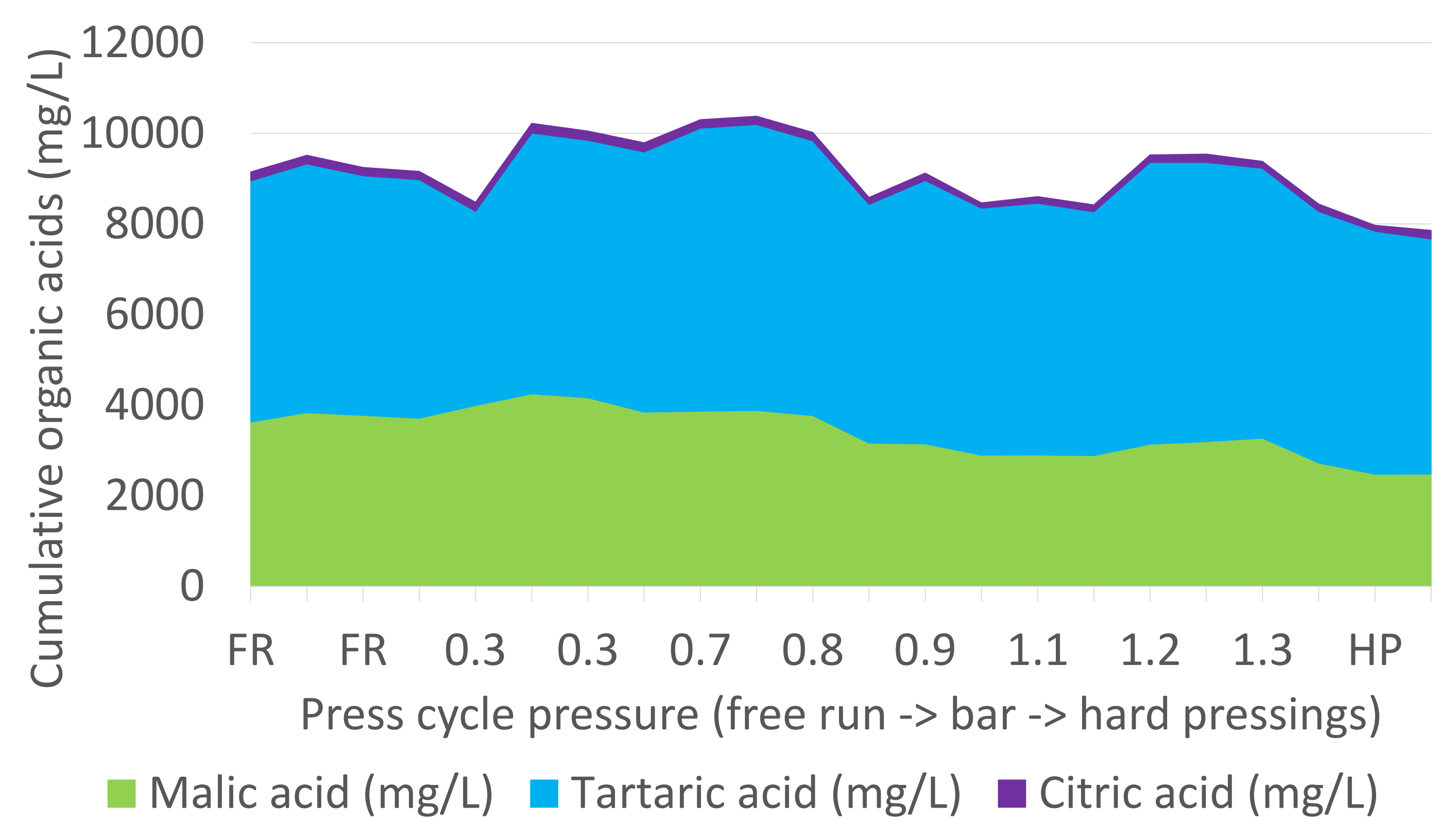


Figure 2. Progression of organic acid extraction from Chardonnay grapes during press cycle

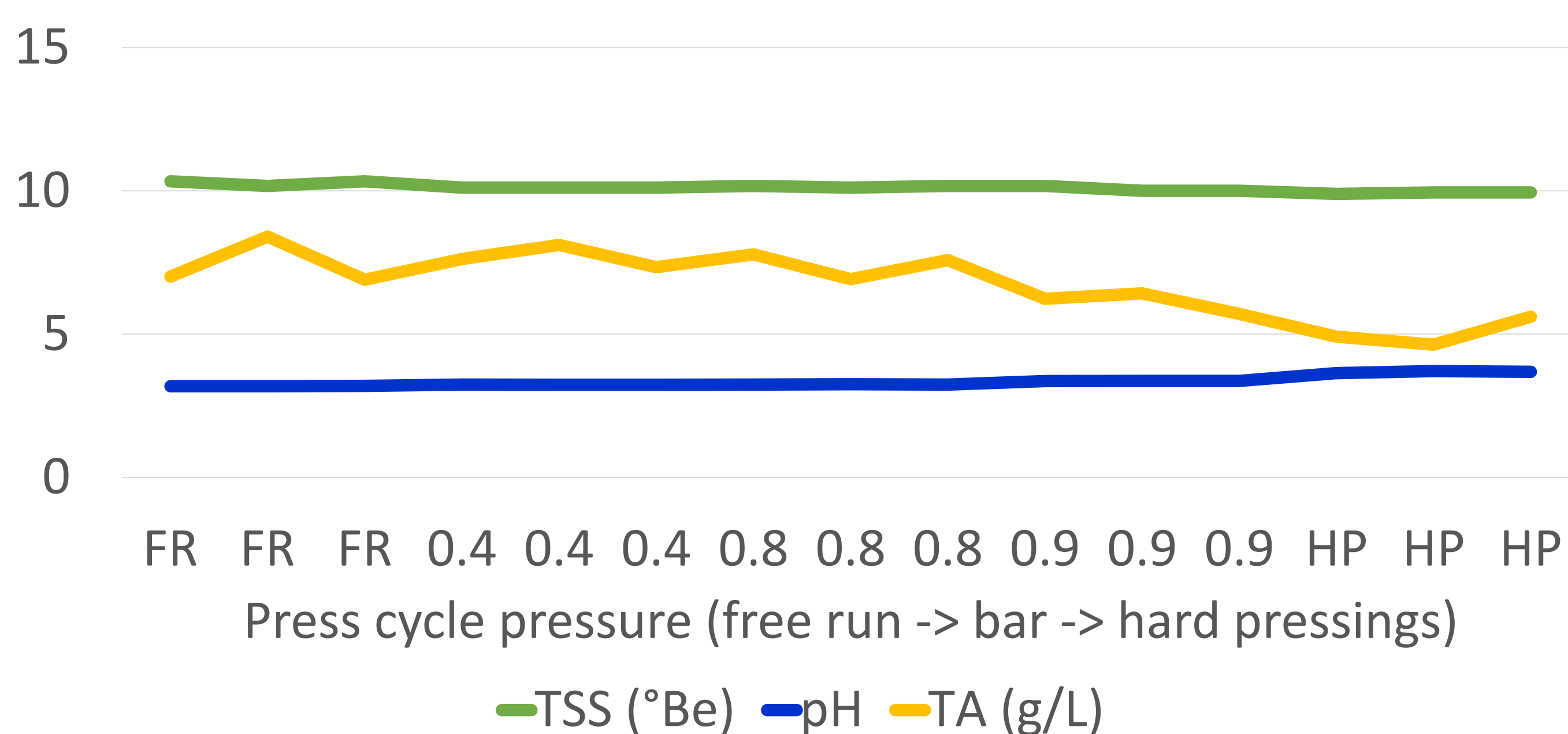


Figure 3. Progression of total soluble solids (TSS), pH and titratable acidity (TA) from Pinot noir grapes during press cycle

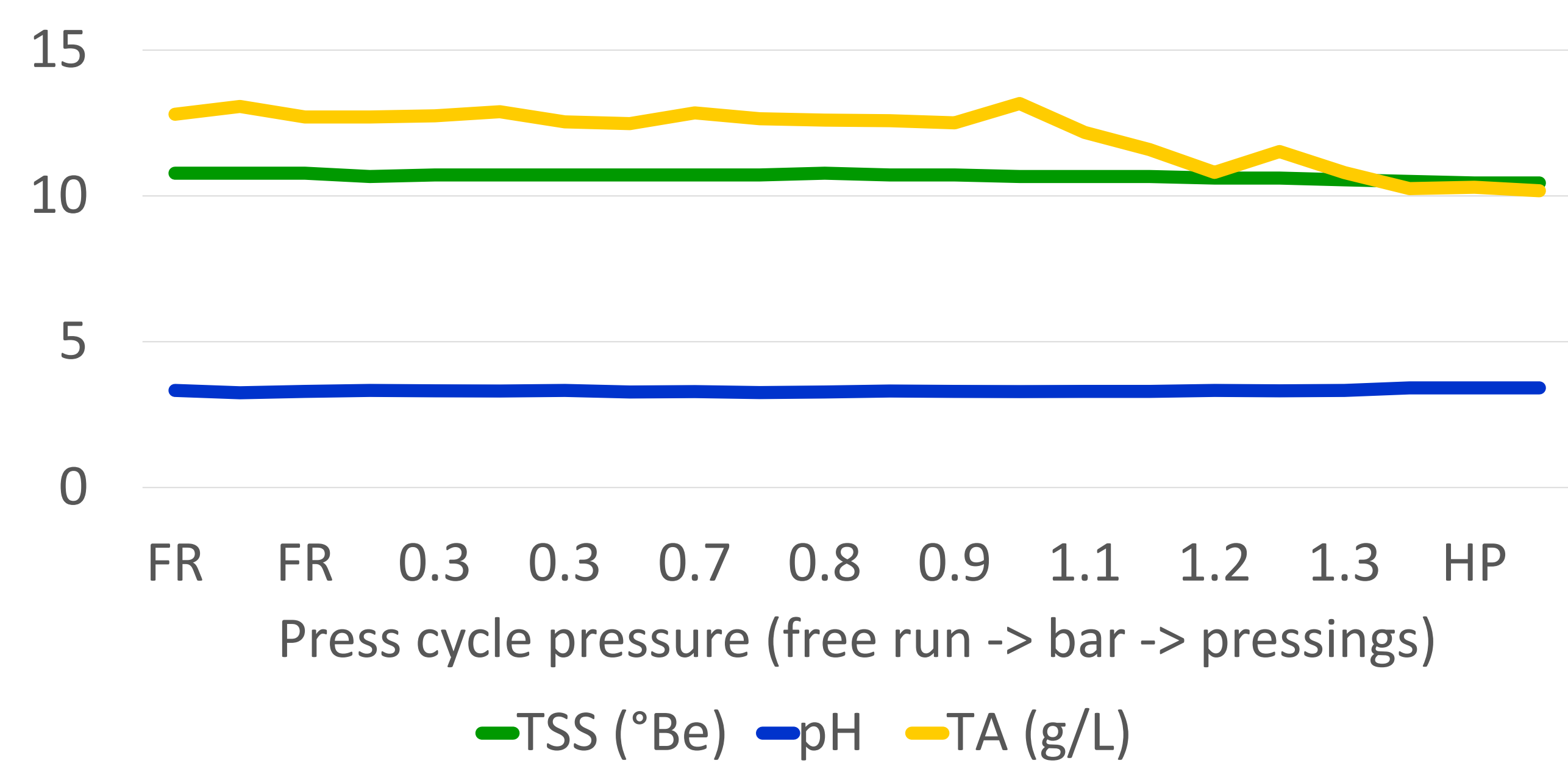


Figure 4. Progression of total soluble solids (TSS), pH and titratable acidity (TA) from Chardonnay grapes during press cycle

Potassium is the major cation in Pinot noir juice, and concentration increases most rapidly when harder and more rapid pressing commences. The major organic acid, tartaric, in Chardonnay varies more throughout pressing than malic or citric.