**Background**

- Volatile sulfur compounds (VSCs) are known to impart 'reductive' aromas in wine.
- Winemakers use various methods to decrease the amount of VSCs present in finished wine; however, it is not known which remediation treatment is the most effective.

**Research aim**

*To determine and compare the effectiveness of five remediation treatments.*

**Key findings**

- Wines treated with lees and copper showed increased hydrogen sulfide and methanethiol concentrations.
- Wines treated with oxygen and a combination of copper and oxygen showed greater red fruit aroma and higher ester concentrations.
- Differences in metal and glutathione concentrations were also observed.