# Adapting winemaking procedures in function of berry sensory profiles

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## Vineyard and winery sensory routine analysis

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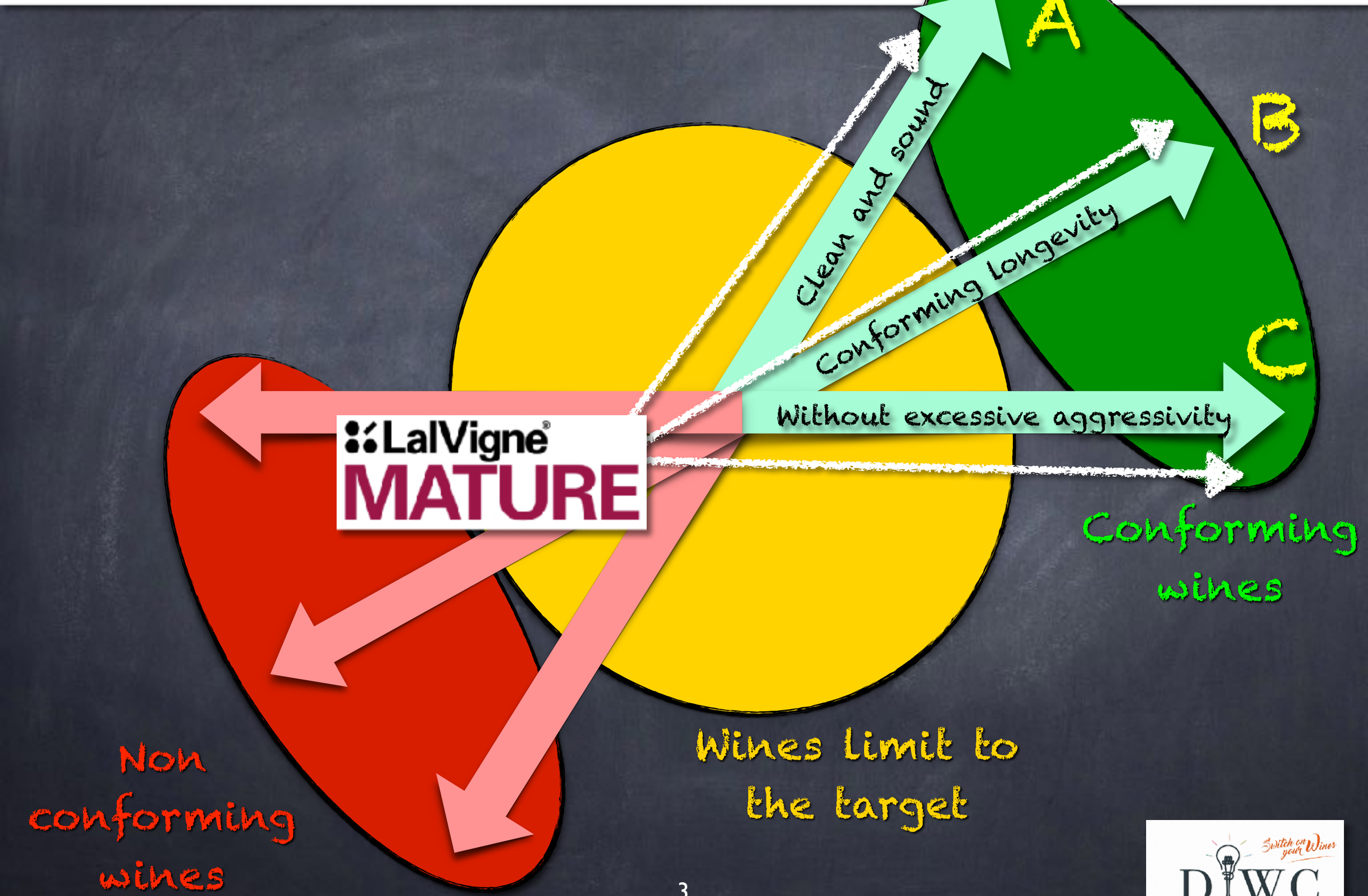
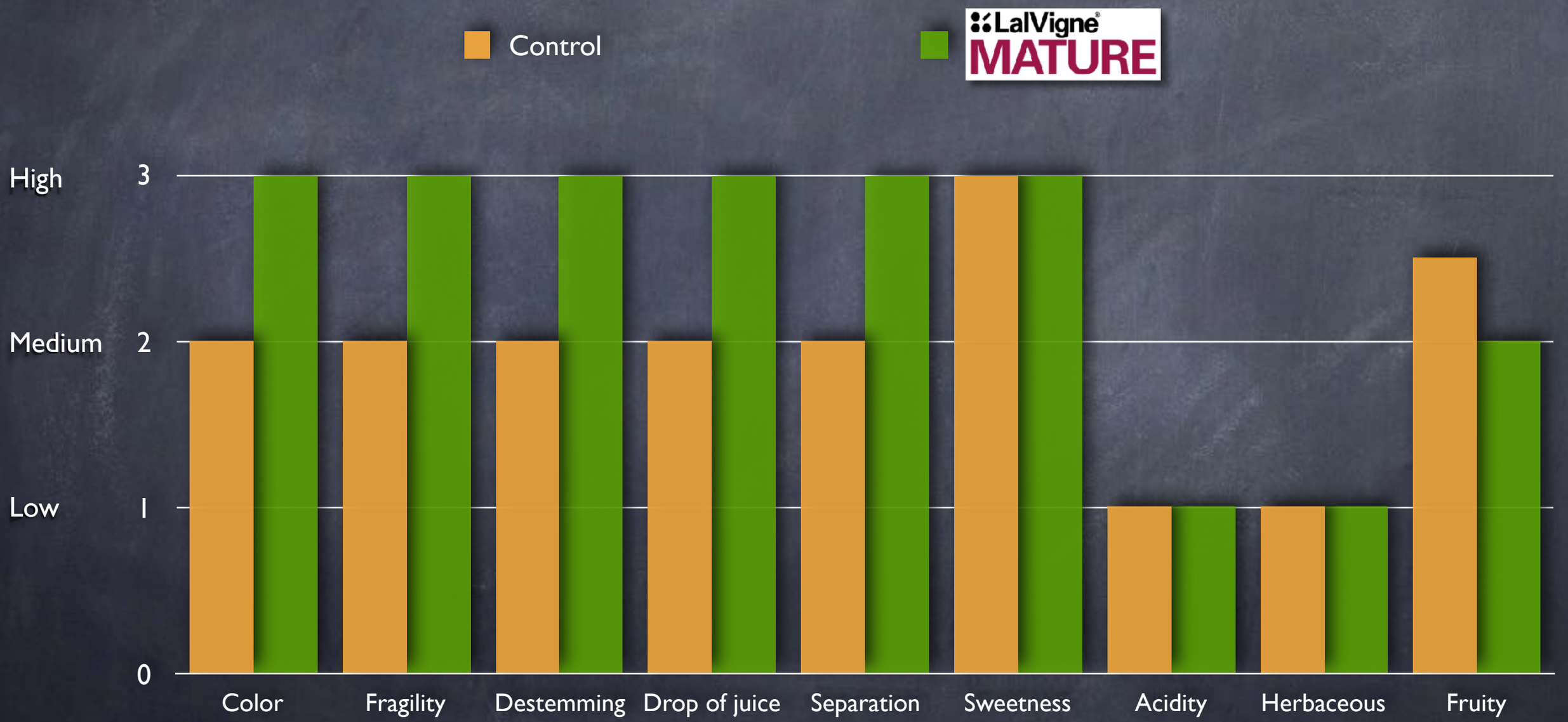
# The most successful wines respect 3 universal axis



# How to evaluate the sensory profile of the grapes?

## General considerations and trends

# Aspect of the berry and tasting the pulp (descriptors 1 to 9)

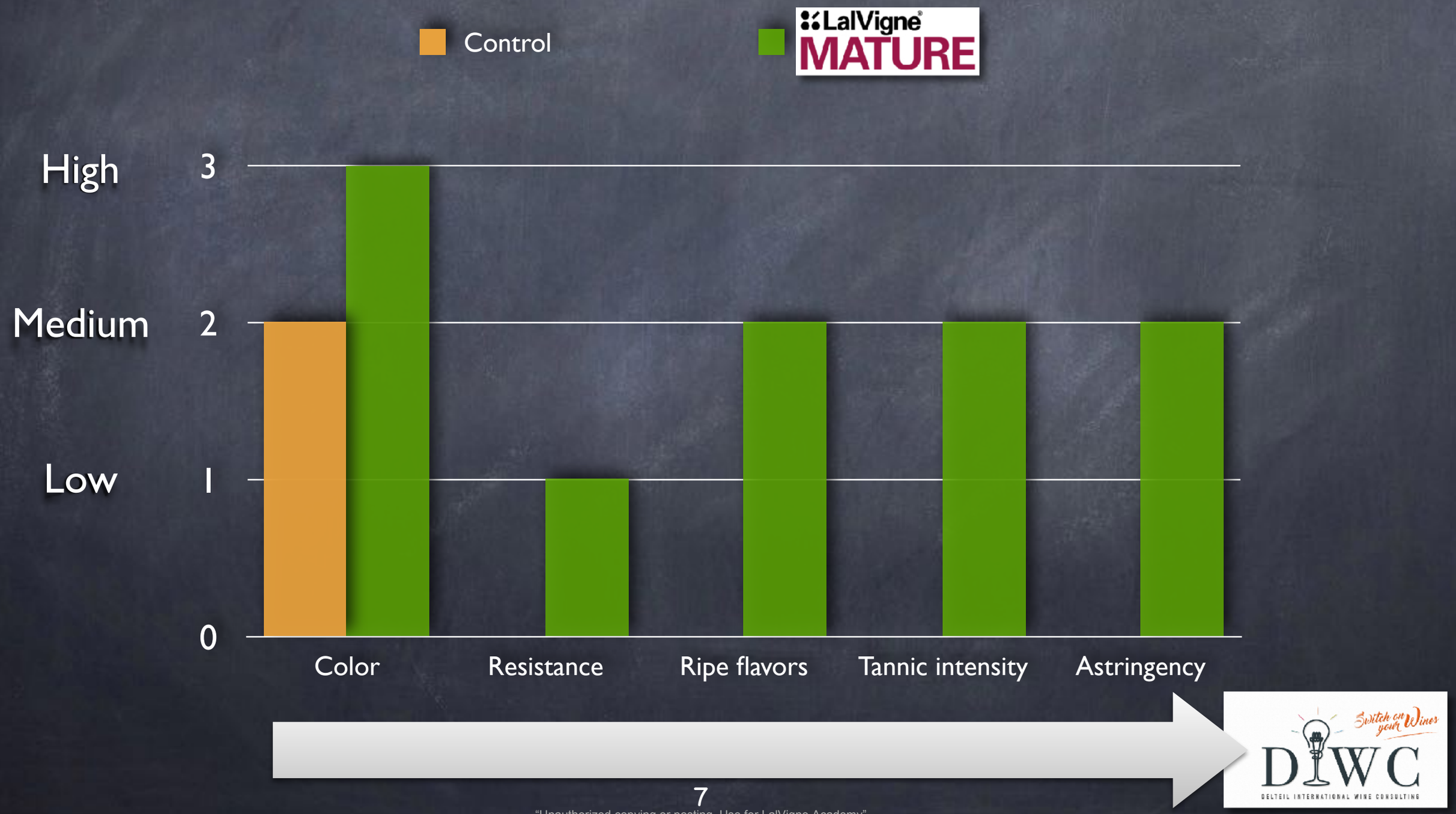



Aspect → Tasting

# Tasting the skin (descriptors 10 to 20)


5th bite → 10th bite → After chewing

# Tasting the seeds (descriptors 21 to 25)

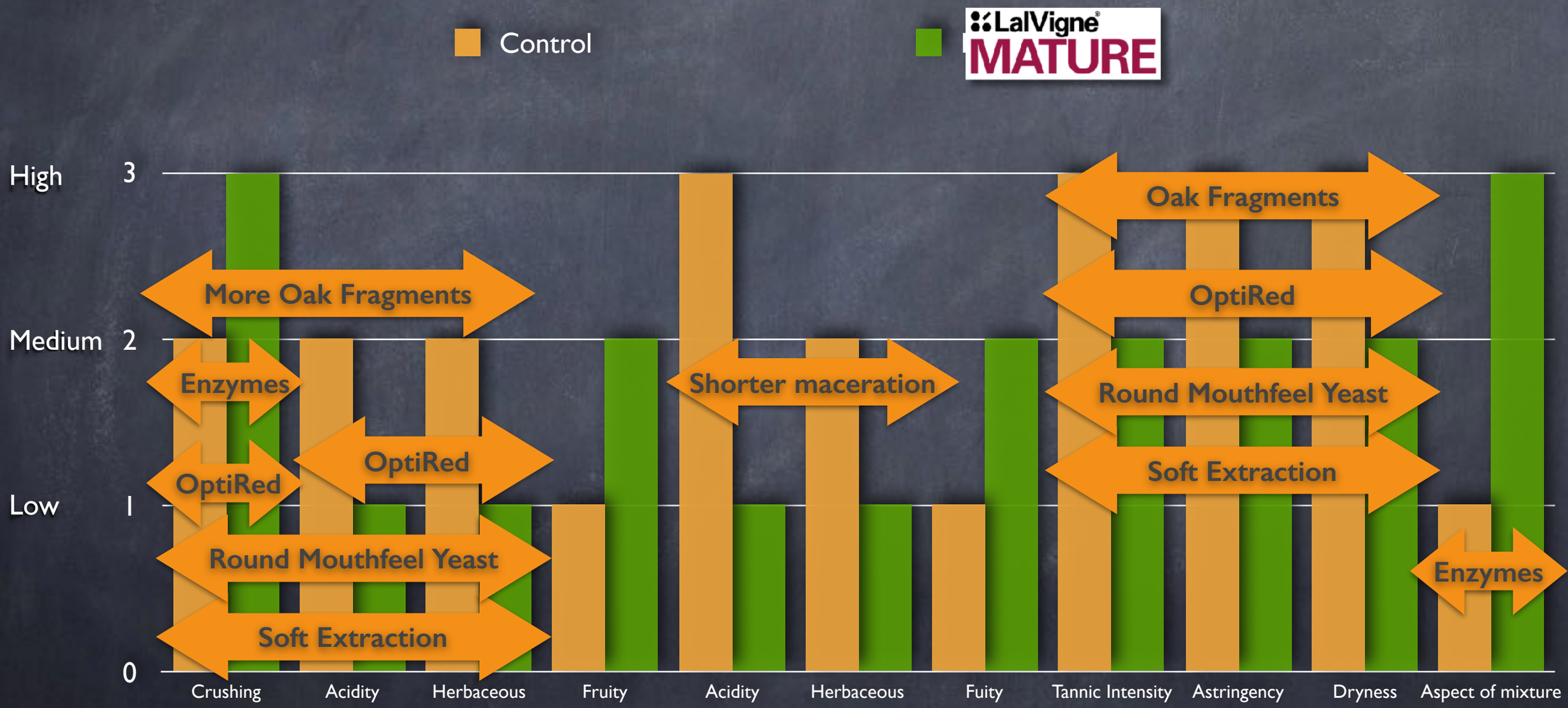


# How to adapt the winemaking according to the sensory profile of the grapes?

## General considerations and trends

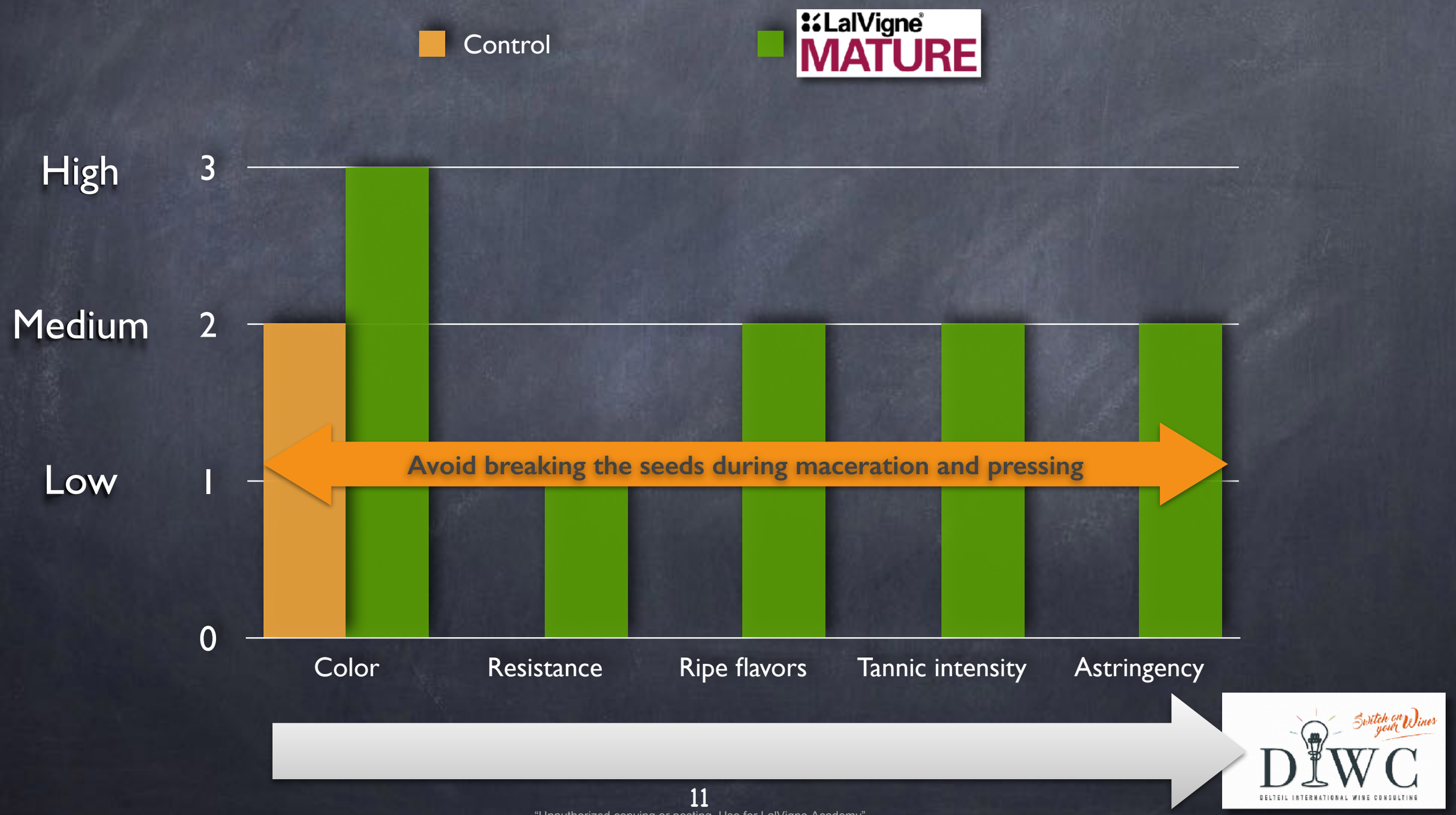
# Aspect of the berry and tasting the pulp (descriptors 1 to 9)

# Tasting the skin (descriptors 10 to 20)




5th bite → 10th bite → After chewing

# Tasting the seeds (descriptors 21 to 25)



# How to adapt the winemaking?


## A precise example for a Syrah at >10 € F.O.B. / bottle

The goal is to be able to blend both lots during aging and get a conforming wine for the segment

# Red winemaking: Universal technical strategy to reach the 3 universal sensory and commercial axis

# Winemaking goals and main risks management to reach the main market goals : A, B and C (1)

- Early and intense diffusion of fruit aromas from pulp and skin, pigments, polysaccharides from pulp and skin, hydrosoluble tannins from the skin. Of course, without aggressive mechanical actions

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- Stabilizing those elements that are key points of the colloidal matrix, starting at the very beginning of maceration-fermentation
- Not extracting herbaceous aromas and aggressive tannins in the inner layers of the skin
- Extracting as few as possible ethanol soluble tannins.

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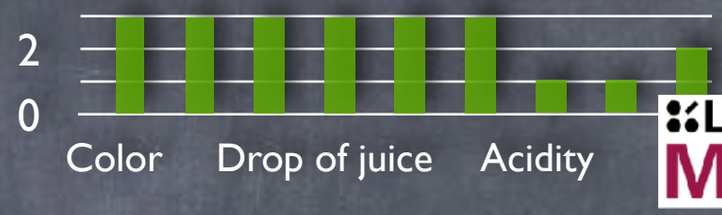
# Winemaking goals and main risks management to reach the main market goals : A, B and C (2)

- Avoiding sulfur like off odors: they amplify herbaceous and aggressive sensations on the nose and in mouth (metallic taste and bitterness).
- The lowest efficient level of SO2 before fermentation
- The right yeast strain, the right protection and nutrition during fermentation
- The right oxygenation program during maceration
- The right bacteria strain and right timing of inoculation
- The right program of racking, agitation during aging


Control

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<3.35 | Adjust pH | <3.4

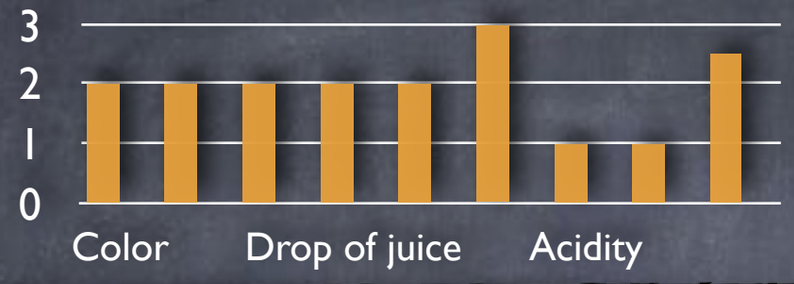
3 g/hl | SO2 | 3 g/hl

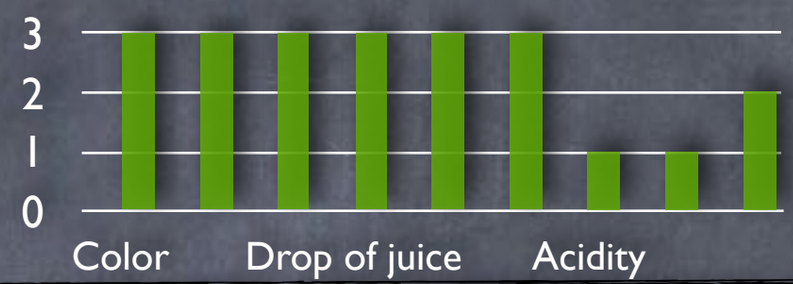
✓ | Destem | ✓

✓ | Crush | ✓

<14.0%vol | Adjust potential alcohol | <14.5%vol

Lallzyme EX-V 3 g/hl | Enzymes | Lallzyme EX-V 2 g/hl

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Blocks Fr-Ambrosia Complex 400 g/hl

Oak fragments

Blocks Fr-Ambrosia Complex 300 g/hl

ICV-D21 30 g/hl

Yeast strain. Direct inoculation after rehydration with protection

ICV-D80 30 g/hl

GoFerm Protect 30 g/hl

Yeast protection

GoFerm Protect 30 g/hl

OptiRed 30 g/hl

Inactivated yeast for maceration

OptiRed 20 g/hl

Fermaid O 20 g/hl

Pure organic initial nutrition

Fermaid O 20 g/hl

✅ Coinoculate yeast - bacteria ✅

VP41

Lactic bacteria strain

VP41



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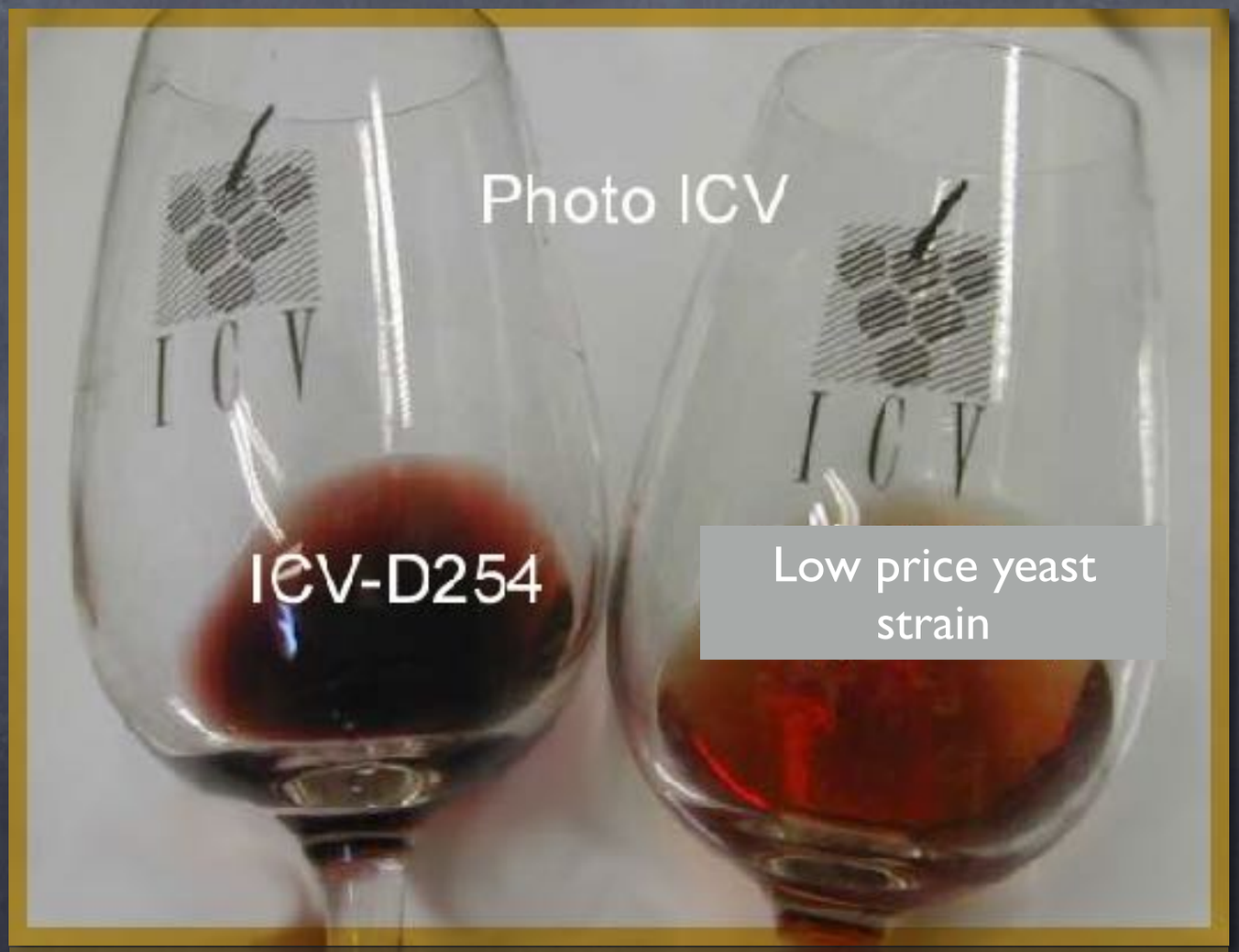
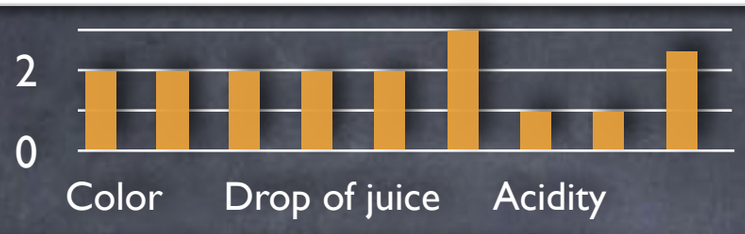
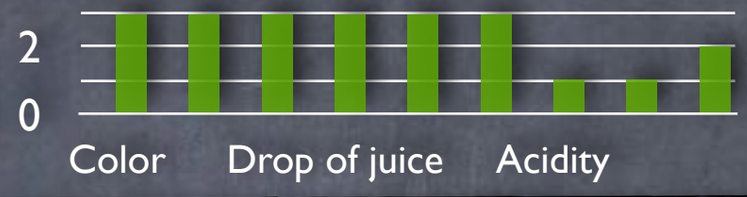
# Demonstration that the yeast strain may have an impact on longevity

**Grenache Noir,**
**vintage: 1997**
**Picture: 2004**

*De:* ICV Internet site
www.icv.fr



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100 hl

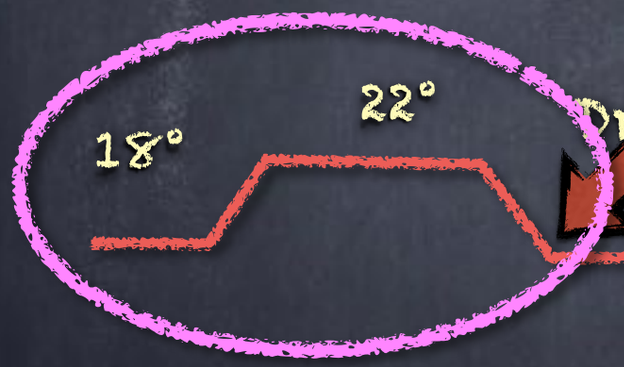
>80 hl

Tank shape

100 hl

>80 hl

Drain




Drain

22°

10-12°

Temperature program

Délestage 2 times per day

Type of pumping over

Délestage 2 times per day

Fermaid K 30 g/hl

Complex nutrition at 1/3 of AF

Fermaid K 30 g/hl



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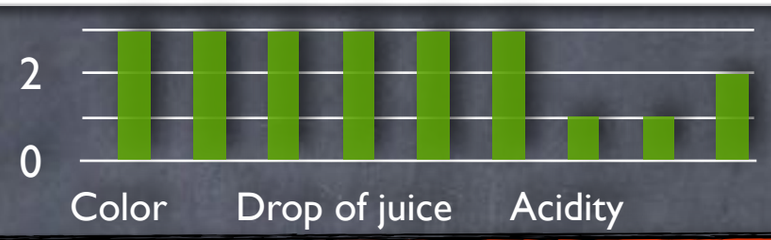


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2-3 per day | Agitations with a mixer | 2-3 per day

10-15 days | Duration of maceration | 15-20 days

2-3 times a day:
3-5 mg/L

Drain

Continuous oxygenation
1-2 mg/day

STOP oxygenation

Macro-oxygenation

2-3 times a day:
4-6 mg/L

Drain

Continuous oxygenation
1-2 mg/day

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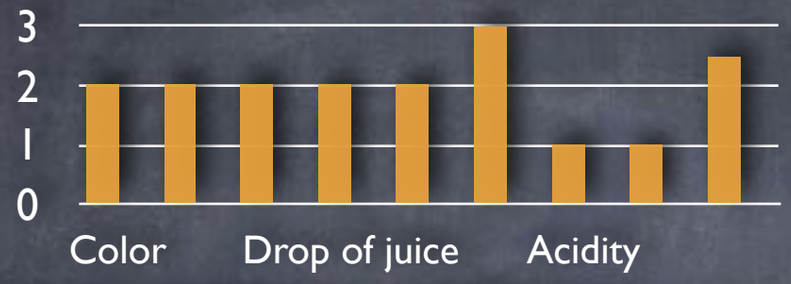


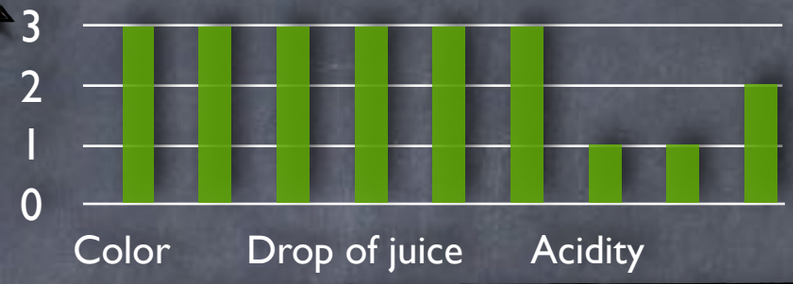


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Pneumatic press

Type of pressing

Pneumatic press

Addition of press wines

<0,4 bar + 1 g/hl Reduless
Rack after 24 hours + 1 g/hl Reduless
Rack after 24 hours + 1 g/hl Reduless
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Blend with racked drained wine

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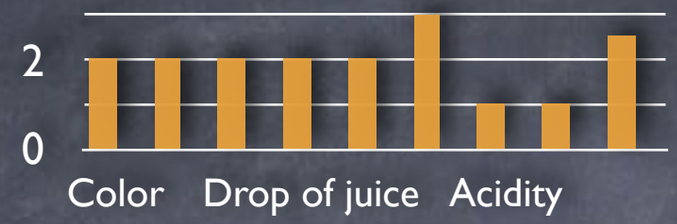



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## Rhythm of first rackings: segment the lees

## Inactivated yeast

Keep pH <3.45
1. Draining: add 1 g/hl Reduless
Rack after 24 hours
2. Dryness: add 1 g/hl Reduless
Rack after 24 hours
3. One week later: add 1 g/hl Reduless
Rack after 24 hours

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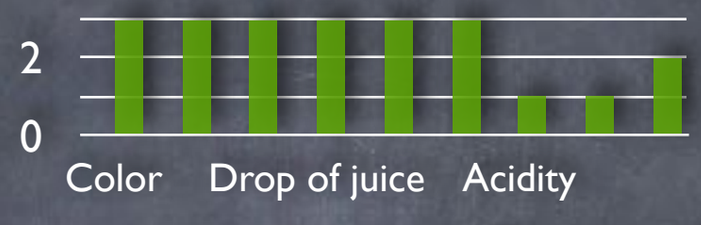


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## Aging actions around malolactic

Add staves 250 g/hl: French oak, Ambrosia Complex
Add 10 g/hl Noblesse. 18°C
Stir 2 times a week
If malolactic is not active after 2 weeks in this tank: stir and rack after 2 days. Clean the staves. They follow the wine

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During all malo, slightly smoky plum aroma must be present to build the top quality mineral/fruity red Shiraz style in the bottle. If it disappears, add an extra 50 g/hl staves. In other words, here you must smell more ripe smoky characters than your goal in the bottle on the market.



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# Preparation for barrel aging

End of MLF:

1. Add 1 g/hl Reduless + Tartaric acid to lower pH to 3.40 + 3 g/hl SO2.
2. Rack after 24 hours. Clean the staves with water. They follow the wine.
3. Add 20 g/hl Noblesse. 12°C. Wait 1 week or 2
4. Add 1 g/hl Reduless. Wait 2-3 days.
5. Rack
6. Add 10 g/hl Noblesse and go to barrels

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# In early spring

Fill again the barrel while stirring

20 g/hl Noblesse
Adjust molecular $SO_2$ to 0.8 mg/L

# Thank you for your attention