

Botrytis Testing for Grape Juice Talking Points – from EnviroLogix, May, 2011

Benefits of Testing:

- Ability to make better decisions on harvesting, segregation, blending & fermentation.
- Know the quality of the juice when purchasing or selling grape juice.
- Ability to produce a better quality product.
- Quality check - simply and fast qualitative testing result, 10 minutes.
- Know the percentage value of Botrytis in sample, via a semi-quantitative result.

Suggested areas to test for Botrytis:

- Just prior to harvest – early detection in the vineyard.
 1. Anticipate the harvest quality.
 2. Define the best harvest date for each parcel/plot.
 3. Isolate potentially “risky” plots.
- Truckloads arriving to the crush centers/delivery when glycerol/gluconic acid detection not possible (avoid the mixture of different qualities).
- Waiting in gondolas
- Cellar orientation, possible tank segregation
- Assembly and transfer to a clarification tank
- Assembly before transfer to fermentation cellar
- Testing “must” or tanks, complement existing selection procedures.
- Could assist w/biochemical analyses & tasting to isolate low quality “musts”
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Points of interest

- The production of Geosmin by species of Penicillium is dependent on the presence of Botrytis, so test for Botrytis first.
- Research has indicated that there is no direct correlation between laccase and Botrytis; however, laccase is always found in the presence of Botrytis. We do know the presence of high level of Botrytis makes clarifying and filtering difficult. Plugged filters also increase the risk of Brett.

Priority customers based on likely need:

- Champagne and sparkling wine producers (Botrytis affect number and sizes of bubbles)
- Pinot Noir producers (affects color and clarity)
- Premium wine producers (end product is more expensive, therefore likely to test)