

Lalvin C Yeast Trial with Pinotage (2014)

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Summary:

A single block of pinotage was harvested, processed, and separated into two lots. The control lot was inoculated with EC1118 (lalvin) and the trial lot with Lalvin C as an experimental method to reduce malic acid in the finished wine product. Each lot received identical additions and treatment throughout fermentation.

Lab Results:

	pH	TA	VA	%EtOH	Gluc+Fruc	Malic	TSO2	FSO2
Control	3.56	0.725	0.083	12.25	21	N/A	91	42
Trial	3.54	0.735	0.084	11.83	26	N/A	99	44

Phenolic Fingerprint			Malic (mg/100mL)		
	Control	Trial		Control	Trial
Tannin	1.87	1.92	Juice	294	294
Pigment	17.54	19.28	Post AF	316	311
Phenolics	53.91	55.39	Post MLF	0	0
Pigmented Tannin	1.87	1.81			
Free Anthocyanins	14.43	16.26			

Sensory Results:

There was a significant sensory difference ($p < 0.05$) between the Control (EC1118) and the Trial (Lalvin C). There was no preference data collected for this experiment.

Descriptive Analysis:

Control

Appearance:

Bright ruby red, medium light core. Red/blue hues. Hazy.

Aroma:

Pungent, floral, pollen wax, some fruit underneath, acetic, cherry, grapey, off flavors/dirty/reduced, tobacco, butter, some herbal.

Taste:

Fuller and more structure than Trial. Tannins seem to feel better. The palate is still harsh and green, but less tart and with more volume. Still tart and thin, but not as bad as Trial. Cranberry, unripe cherry. Short. Acidic. Slight CO2. Lacks body.

Overall:

Light, thin, tart red with some reduction in the aromas.

Trial

Appearance:

Similar color, perhaps less bright, less shiny. Medium/light core. Red/blue hues. Hazy.

Aroma:

Pungent, floral wax, more red fruit, less acetic, less young fruit - more mature, berry, less off aromas.

Taste:

Light and tart, dry harsh tannins, green flavors, bitter finish. Very dry and light and tart. Unripe cherry, less off flavors - seems cleaner with lower acetic acid.

Overall:

Thin, tart red that seems cleaner and with more red fruit than Control. Less sense of acetic acid. Harsh, green.