Whole Cluster Inclusion of Cabernet Franc (2015)

Blenheim Vineyards
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Summary:

Identically sourced Cabernet Franc was harvested and divided into two bins with equal weight. The control bin contained 100% de-stemmed fruit. The trial bin contained 70% de-stemmed fruit, and 30% whole cluster fruit. Each bin was inoculated with 10g/hL PDM and received identical additions and cap management throughout fermentation. Both bins were pressed separately with identical programs and transferred to identical barrels for aging and MLF. Upon the completion of MLF, 50ppm of SO2 was added to each barrel.

Lab Results:

	pH	TA (g/L)	AA (g/L)	%EtOH	Gluc+Fruc	Malic	TSO2	FSO2
Control	3.72	4.42	0.37	11.95	9	N/A	55	23
WC	3.81	4.38	0.39	11.85	9	1	56	23

Phenolic Fingerprint		
	Control	**WC**
Tannin (g/L)	0.86	0.13
Pigment (g/L)	6.95	6.69
Phenolics (g/L)	20.19	20.94
Pigmented Tannin (g/L)	0.34	0.33
Free Anthocyanins (g/L)	6.39	6.13
Color		
	Control	**WC**
420	0.064	0.061
520	0.065	0.058
620	0.008	0.006
Intensity	0.137	0.125
Hue	0.985	1.052

Sensory Results:

There was no significant sensory difference ($p<0.05$) between the Control (de-stemmed) and the Trial (whole cluster). However, of those that responded correctly (n=8) 100% preferred the control.