

Press Enzyme Comparison: Cinn-Free vs. Lafazyme (2015)

Stinson Vineyards

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Summary:

Identically sourced Sauvignon Blanc was harvested on the same day. The fruit was destemmed but not crushed and separated into two lots (trial and control). The control group was pressed with Scott Lab Cinfree (30mL per ton), the trial group was pressed with an identical program with Laffort Lafazyme Press (5g/100kg). After pressing the trial and control lots were kept separate but inoculated (Zymaflor X5 20g/hL) and treated identically throughout fermentation. Both were racked to stainless steel barrels and treated with 5g/hL of SO₂ at the completion of alcoholic fermentation.

Lab Results:

There were no major chemical differences between the wines, with slightly higher titratable acidity in the lafazyme wine..

| | pH | TA (g/L) | AA (g/L) | %EtOH | Gluc+Fruc | Malic | TSO ₂ | FSO ₂ |
|-----------------|------|----------|----------|-------|-----------|-------|------------------|------------------|
| Cinnfree | 3.29 | 7.60 | 0.2 | 12.20 | 41 | 353 | 75 | 10 |
| Lafazyme | 3.25 | 8.18 | 0.18 | 11.89 | 40 | 379 | 79 | 13 |

Sensory Results:

There was no significant sensory difference ($p < 0.05$) the Control (Cinnfree) and Trial (Lafazyme). However, of those that responded ($n=10$) 30% preferred the control and 70% preferred the trial.