

Winemaking protocol for grapes altered by *Botrytis cinerea* (I)

Example of a Sauvignon Blanc in the Popular Premium range (2,5-4€/bottle)

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This protocol is a recommendation for one of our consulting client. They have applied this protocol for many years obtaining conforming results on their markets. Our good practices are based on experimentation experiences and consulting experiences in many different winemaking and vineyard-management contexts in many different countries. For this protocol to yield the expected results, the grapes should contain no more than **15-20%** altered berries.



I. Reception



- 2. If necessary, add tartaric acid to reach pH 3,2 in the must after the press.
- Add 2 g/qt SO₂ + 4 g/qt ascorbic acid and 1 kg/qt of dry ice.*
- Add 3g/qt of maceration enzymes Lallzyme Cuvée Blanc.*
- Add 30 g/qt specific inactivated yeast Glutastar*
- * 'qt' = '100kg of grapes'



3. Destem, crush and cool down the grapes to 15°C



- 4. Close the drains and add 1g/qt SO₂ while filling the press.*
- After 2 hours of contact, open the drains and press immediately at a maximum of 0,2 bars.
- With the action of the enzymes, the goal is to extract 60% of the fresh mass as must.
- Anything pressed at more the 0,2 bar will be used in lower quality wine.
- * 'qt' = '100kg of grapes'

- 5. Add progressively 2g/hL of SO₂ + 2 g/hL ascorbic acid to the must as it exits the press.
- Always cover with CO₂.
- **Objective:** have 30-35 mg/L of Total SO₂ during all of the settling or flotation.

5bis. If you use static settling, pass the grapes in a cooling tube to lower the temperature to 10°C.



- 6. Reception of the must
- Add 5g/hL PVPP
- Always cover with CO₂
- Settling for 24 to 48 hours at 10°C
- Or flotation with nitrogen
- Pump the clean juice (<100NTU). If using static settling DO NOT suck in the pectic flakes, contrary to what is generally done with sane grapes.



- 7. Fermentation
- (see next page)

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- 7. Fermentation
- While the fermentation tank is filling, rehydrate the active dry yeast with GoFerm Protect Evolution and add when the yeast is ready. Yeast strains: ICV Opale 2.0 or Sensy at 30 g/hL for a quick start of the fermentation. Add 40 g/hL of Stimula Sauvignon (yeast autolysate, source of organic nitrogen)
- Note: for a superior quality Sauvignon Blanc, you can first inoculate with the Flavia yeast and 24 hours after Opale 2.0 or Sensy.
- Temperature of 18°C until sure the fermentation is active.
- Add 150 g/hL of staves of French oak ('medium +' toasting): it helps stabilize the wine and limit herbaceous and earthy aromas. Opposite to that non-toasted oak increases the issues in the bottle with solvent aromas and flavor.
- 17°C during the active fermentation (density 1070 to 1010)
- When the fermentation just begins to be active, add the necessary bentonite (50 g/hL). Also add 5g/hL PVPP
- At around density 1070: add 20 g/hL Fermaid O
- 18°C to help ferment the last 40 grams/L of sugar ?????
- Agitation: once a day
- Check the pH every 2-3 days, maintain it at a maximum of 3,20
- Starting at density 1020, if there are sulphur-like aromas, add 1g/hL Reduless.
- When the wine is dry: check if the pH is under 3,20, add 3 g/hL SO₂ and 4 g/hL ascorbic acid. Mix.
- The following day: rack under cover of CO₂ [Racking #1] Wash the staves, they follow the wine.

1 week in this tank



- 8. Cool the wine to 10°C
- Maintain the temperature below 10°C
- Maintain between 0,9 and 1,1 mg/L Molecular SO₂. At pH 3,2 and alcohol 13%, this is around 18 to 22 mg/L free SO₂.
- After a week of settling, rack again under cover of CO₂ [Racking #2] Wash the staves they follow the wine.

1 month in this tank



- 9. Maintain below 10°C
- Add 10 g/hL Pure Lees Longevity
- Maintain between 0,9 and 1,1 of Molecular SO₂
- Mix once a week while avoiding any oxidation.
- After 3 weeks, add 10 g/hL Pure Lees Longevity, 1 g/hL Reduless and 1 g/hL ascorbic acid.
- Wait one week without agitation and rack again [Racking #3] Remove the staves.



- 10. Maintain below 10°C
- add 10 g/hL Pure Lees Longevity
- Maintain between 0,9 and 1,1 of Molecular SO₂
- From this moment the wine is ready to be blended with wines elaborated with sane grapes.
- If you intend to keep this wine separately, mix it once a month while avoiding any oxidation.
- Each month check if the wine needs another addition of 10 g/hL Pure Lees Longevity and 1g/hL ascorbic acid.