

# Protein stability of

WINES (modified heat test)



### 1- Method

- Measure the turbidity of the wine: T1.
- If T1  $\ge$  2 NTU, filter the wine (0.65  $\mu$ m, cellulose ester membrane).
- Heat the filtered wine for 30 minutes at 80°C in a water bath.
- Allow it to cool down for 45 minutes at ambient temperature.
- Measure again the turbidity after cooling down: T2.

**NOTE:** Do not try to speed up the cooling time (with water from the tap, etc.) to less than 45 min as this lead to an under-estimation of the dosage due to a reduced turbidity. If the cooling time is greater than 45 min there is a risk of over-estimation due to the possible precipitation of protein fractions that are normally thermally stable.

If T2 - T1 < 2 ► The wine is stable If T2 - T1 > 2 ► Presence of unstable proteins

## 2- Dosage determination

## Δ = T2 - T1

- Prepare 2 or 3 samples of the wine, and treat them with doses of bentonite within the values in g of 2 to 3 times  $\Delta$ .
- Example: if  $\Delta$  = 10 NTU, treat the samples with the equivalent of 20 25 and 30 g/hL.
- Wait 30 min after addition of bentonite and repeat the test on each sample, according to the operating mode. The correct dose will correspond to the lowest one giving  $\Delta$  < 2, increased by 10g
- Example: if the test gives 25g/hL where  $\Delta$  < 2 NTU, the final treatment in the tank will be done with 35g/hL

## 3- Preparing the bentonite solution for test:

- Weigh 5 g of bentonite
- Place 100 mL of water in a 250 mL beaker
- Stir the water in the beaker using a magnetic stirrer, and slowly pour the bentonite into the vortex.
- Wait one hour to allow the bentonite to swell
- Add the necessary volume of solution to each sample

## **IMPORTANT POINTS:**

- Some filtration membranes adsorb proteins, hence cellulose ester is required.
- Sodium bentonites take longer to hydrate than calcium bentonites.
- The bentonite used for the test must be the same as the one used for the treatment.
- High pH can influence the results as bentonite is less reactive at high pH.
- It is advisable to re-check the stability of the wine in the tank once the treatment is achieved.