



FERMENTATION MANAGEMENT OF ROT INFECTED GRAPES

Normal Settling

Step 1 // Bioprotection on grapes & materials

In order to control the indigenous microflora on botrytised grapes, the use of a yeast preparation for **BIO**protection should be considered.

Apply in dry form or by spraying, **ZYMAFLORE® EGIDE^{TDMP}** on the harvesting machine, the grape transport bucket, and the cellar equipment at the reception.

Dosage: 3 – 5 g/100 kg of grapes.

Ask the **LAFFORT®** team about the technical information for the sprayer use for **BIO**protection.

STEP 2 // Estimate level of rot in U/mL

Level of Rot (%)	<1	1 to 5	6 to 10	11 to 25	26 to 50	51 to 100
Laccase activity (U/mL)	0.39	0.78	2.25	6.56	8.12	15.86

STEP 3 // Pressing

Reductive cover (CO₂) asap, then add:

Level of Rot (%)	Low rot contamination	Medium rot contamination	High rot contamination
U/mL	2 - 5	5 - 10	> 10
SULFITES (ppm) Determined with the BOTRYTEST®	80 - 100		
TANIN GALALCOOL® (ppm)	50 - 70	80 - 150	100 - 200

The **TANIN GALALCOOL®** will reduce the natural enzymatic oxidation activity due to its high affinity towards the laccase protein, complementing the activity of SO₂. Use it as soon as possible after crushing & SO₂ addition.



STEP 4 // Pressing

Addition of enzymes on must in tank after pressing:

	U/mL	2 - 5	5 - 10	> 10
or	LAFAZYM® CL* (ppm)	10 - 20	20	20 - 30
	LAFAZYM® 600 XL ^{ICE*} (ppm)	1 - 2	2	2 - 3

* Purified enzymes selected for their ability to not produce vinyl phenols, important as these can mask fruit

Cool juice to 10°C, then add:

	U/mL	2 - 5	5-10	>10
or	POLYLACT® (ppm)	50 - 70	100 - 200	300 - 500
	POLYMUST® BLANC (ppm)	100 - 200	300	400 - 500
	Supplementary addition in case of excess oxidation: CASEI PLUS			250 - 300

Recommended racking after minimum of 6 hours.

STEP 5 // Fermentation

Rehydrate the wine yeast (250 ppm) with SUPERSTART® BLANC at 300 ppm to ensure a strong fermentation finish.

Compensate for nitrogen deficiency, if necessary, by adding THIAZOTE®, or NUTRISTART® range. Use nutrient online tool (LAFFORT Website).

Recommended yeast: ZYMAFLORE® CX9, ZYMAFLORE® X5, ZYMAFLORE® X16 or ACTIFLORE® BO213.

It is recommended to carry out a secondary fining during fermentation to remove the residual oxidised and / or oxidisable phenolic compounds.

	U/mL	2 - 5	5 - 10	> 10
or	POLYLACT® (ppm)	50 - 70	100 - 200	300 - 500
	POLYMUST® BLANC (ppm)	100 - 200	200	200 - 300

To improve the spectrum of elimination of oxidised and / or oxidisable phenolic compounds, it is advised to alternate the fining products according to what was carried out on the must.

The recommended doses are determined for the application of a double fining on the must and during fermentation. If only one fining will be performed, the doses can be increased.

Maintain anaerobic conditions until all laccase activity has disappeared. Press wines will have a higher laccase activity resulting in a low filterability index due to a high colloidal content. Treatment with an enzyme preparation of pectinase / β -glucanase such as EXTRALYSE® at 10 g/hL in the last 1/3 of alcoholic fermentation will help to improve the filterability of the wine.

