Poster Abstract

To provide statistically valid data, trials involving winemaking need to be well replicated, under controlled conditions. To achieve adequate replication and control over methodology on an industrial scale is often difficult, with regard to logistics, risk and cost. Cap management is an area of difficulty with red ferments and if not done well can mask any other treatment effects in a trial. We have demonstrated a simple red wine fermentation method that can be done on a scale ranging from approximately 100 grams to 1 Kg of grapes. The method involves the use of commercial coffee plungers, to perform submerged-cap ferments. Cap management is simple and results in good extraction with reproducible ferments. Such a simple, reproducible method can be used to rapidly assess differences between parcels of fruit and the effects of winemaking additives and methodology, before scaling up to a production level.