The effect of Botrytis infection on wine flavours and composition

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Poster Abstract

This trial was carried out in the pilot winery at Tamar Ridge Estate during the 2010 harvest, which was characterised by rain during fruit ripening, and subsequent Botrytis infection.

The Pinot Noir clone G5V15 was badly affected by Botrytis, so we divided bunches and parts of bunches by sight into “Botrytised” and clean. Using 12 kg total of fruit in plastic buckets, we made up combinations of 0, 1, 2, 5, 10 and 50% Botrytised berries, which were fermented with standard procedures using submerged caps.

Results will be presented from spectral analysis, and also IR scans. Further, samples were to Oregon State University for flavour compound analysis which will also be reported.