Locating Pinot noir tannins

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Poster Abstract

Studies were undertaken to determine the contribution of each of the grape bunch components – skins, seeds, pulp and bunch stalks to wine tannin content. Wines made from Pinot noir grapes have elusive tannins. While skin tannins are generally preferred over seed tannins, the proportion of tannins derived from skin in Pinot noir grapes is low relative to seed tannins with the tannin contribution from pulp and juice considered to be negligible. Whilst various wine making techniques seek to emphasise the skin tannin content, another source of readily available tannins is the bunch stalk. Traditional wine making techniques in which grape bunches were crushed by foot included a stalk contribution by default, however modern wine-making techniques that use a crush and de-stem operation serve to exclude bunch stalks very early in the wine making process. During vintage 2011 wines were made from Pinot noir grapes using either a 200ml or 1kg submerged cap micro-vinification technique, which either omitted or doubled an individual berry component, or included bunch stalks, consequently emphasising the tannin contribution of each component to the wine. The results show the interaction between the berry components and differentiation of bunch tannins by spectral analysis.