

SASEV-WINETECH 41st International CONFERENCE

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A | ABSTRACT TEMPLATE

Complete your abstract by using the example below. The guidelines are as follows:

- Maximum of 250 words.
- Arial font-size 11 and single line-spacing.

For better or worse – changes in winemaking over the past 40 years

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Winemaking is a technological process that starts in the vineyard with the selection of grapes to ensure the wine style envisaged by the winemaker can be produced. The winemaking techniques available to the winemakers that have changed over the last 40 years will be discussed looking at the 5 basic stages of winemaking. Firstly harvesting, crushing and pressing, with hand vs. mechanical harvest as the first challenge and here the machines implemented for mechanical harvest has seen technological advancement to ensure the quality of grapes are not compromised and sorting of grapes is used more today to ensure homogeneity and juice quality. The usage and type of enzymes available during this phase of winemaking has changed tremendously over last 40 years due to research and better understanding on the mechanisms of different enzymes. The fermentation of grapes has seen developments from open fermentation wood or cement tanks to highly controlled stainless steel fermentation tanks. The use of starter cultures has been an area that has seen major developments from wet laboratory cultures to active dried starter cultures, the diversity of cultures on the market to drive the wine style and the usage of non-conventional species. Clarification, fining and stabilization of wine has seen new technologies and products on the market to make this process more environmentally friendly. Bottling is the last phase where the systems available has been optimized to ensure stability and product quality as well as the closures used with natural corks not being the only option.

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