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Sensory evaluation of pinked Sauvignon blanc wines

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VISION
**20
30**

No sensory studies was done on pinking
The aim was three-folded:

The probability to identify pinked wines

To establish the turning point of pinked
wines

The probability to detect pinked and
oxidised wines as wine faults

1. Evaluating sensory differences between control and pink wines

Anecdotal evidence claims that, when white wines turn pink, it does not influence the taste and aroma of the wine (Simpson, 1980).

Triangular tasting as done by 2 control wines and one pinked wine in black ISO glasses.

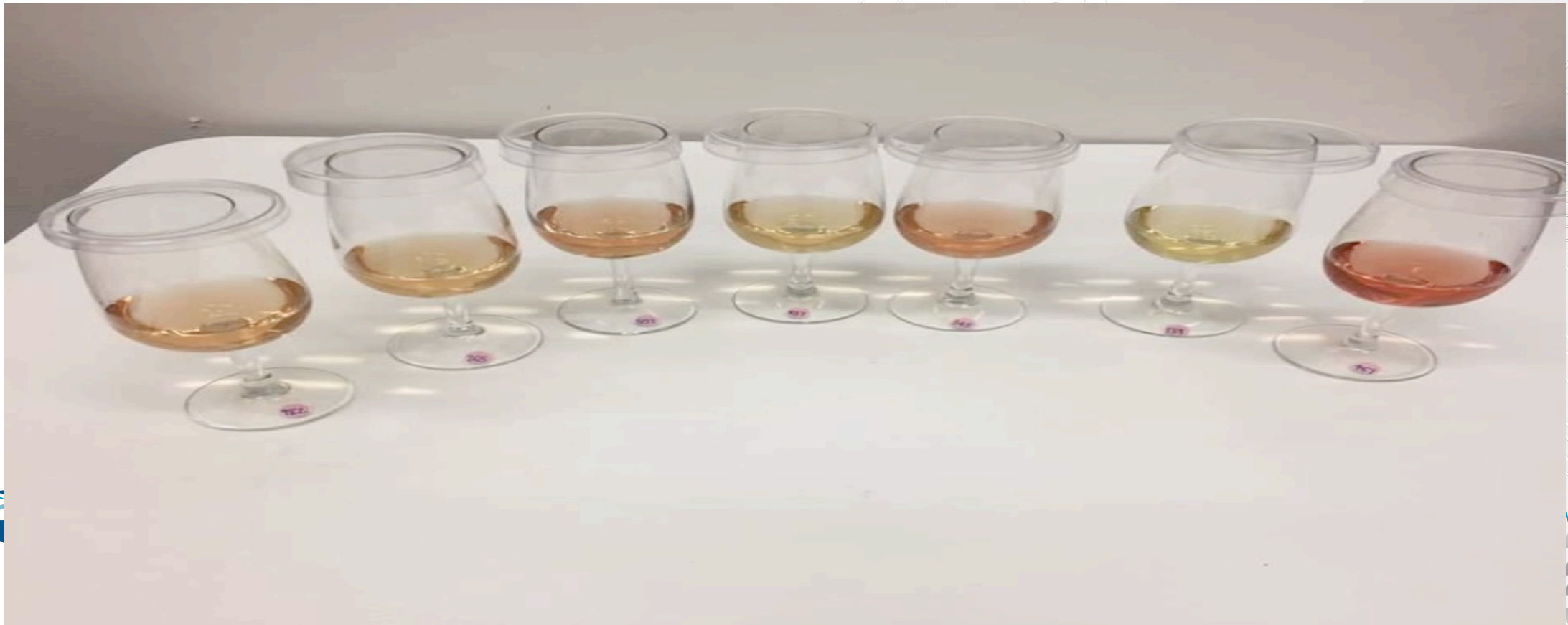
Duplicate tasting was done by 2 pinked wines and one control wine in black ISO glasses.

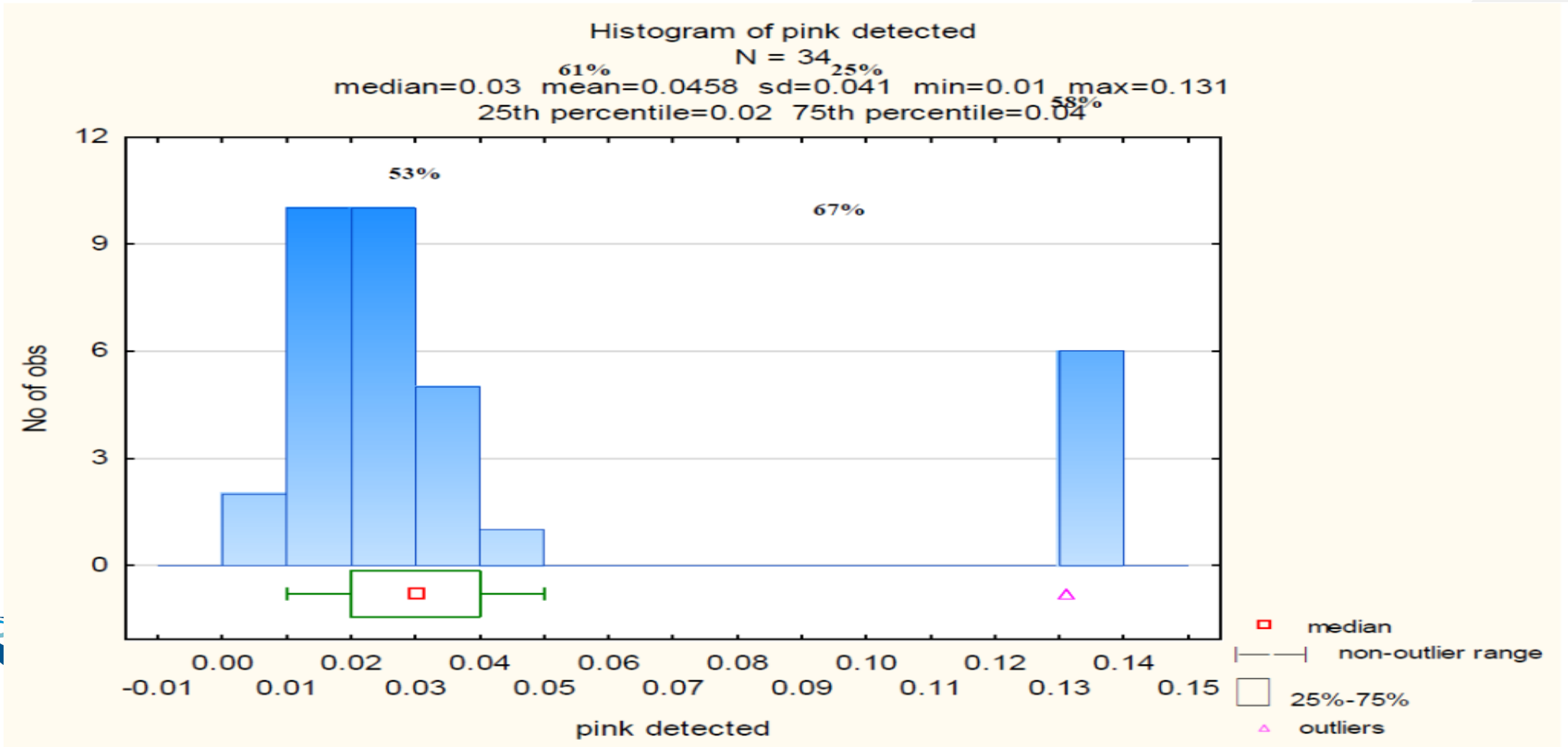
1. Evaluating sensory differences between control and pink wines





2. Ranking the point of pinking perception



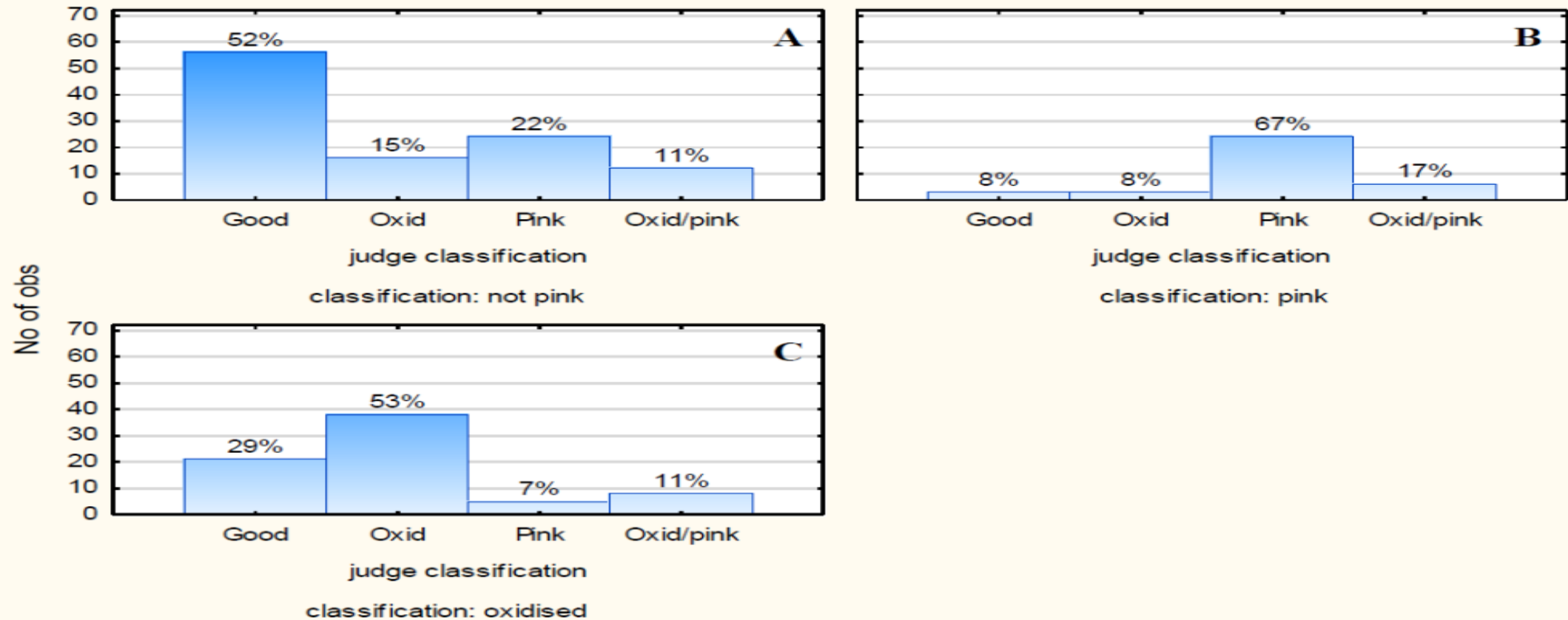


3. Distinguishing between oxidised and pinked wines as wine faults





Categorized Histogram: classification x judge classification
 Chi-square(df=6)=77.29, p=.00000 Fisher Exact(r x c) p=p<0.01
 Rao&Scott adjustment: Cluster var="judge", F=16.327, ndf=5, ddf=168, p<0.01
 Include condition: in(v1, "K1","K2","Ox1","Ox2","pink 0.02","pink 0.03")



Conclusion

1. Panel could distinguish pinked wine on taste but could distinguish on aroma
2. The AU panels saw the wine as pink at 0.03 AU
3. 52% of the panel associated the control as a wine with fault
4. 67% of the panel identified pink wine
5. 53% of the panel identified the oxidised wine

Thank you for listening

thank you to Winetech, ARC-Nietvoorbij, US, Stellenbosch Sensory Lab, CAF and various wine producers to make this study possible