



Red Winemaking Guidelines for Grapes with Botrytis or Mold

Winemaking Stage		10-25% Infected Grapes	>25% Infected Grapes	Enological Product
SORTING		Sort out the infected grapes as much as possible.		
GRAPE RECEPTION		SO ₂ addition of 20-30 ppm in the harvest bins.	SO ₂ addition of 40-50 ppm in the harvest bins	Effergran Granules (20-50 ppm)
		SO ₂ addition of 30-40 ppm is made right after crushing. Total destemming recommended even for hand harvested.	SO ₂ addition of 40-50 ppm is made right after crushing and total destemming.	Effergran Granules (30-50 ppm)
GENTLE MACERATION OF: <i>(choose one)</i>	<i>Ripe grapes with good concentration</i>	Add red must macerating enzyme.		Enartis Zym Balance (2 g/hL)
		If contaminated with any spoilage lactic acid bacteria, treat with lysozyme.		Enartis Zym Lyso (20 g/hL)
		20 g/hL condensed tannin addition.	30 g/hL condensed tannin addition.	Tanenol Rouge (20-30 g/hL)
	OR			
	<i>Unripe grapes lacking concentration</i>	Add red must macerating enzyme combined with synergistic specific natural yeast derivative.		Enartis Zym Couleur (2 g/hL) and Prolie R (30 g/hL)
		If contaminated with any spoilage lactic acid bacteria, treat with lysozyme.		Enartis Zym Lyso (20 g/hL)
10 g/hL tannin addition.		20 g/hL tannin addition.	Tanenol Uva (10-20 g/hL)	
JUICE ANALYSIS		Conduct a juice analysis panel or at a minimum Brix, pH, TA, malic acid and YAN. Botrytis infected juice/ must is often deficient in nutrients. In order to adapt the remaining winemaking treatments, confirm the level of infection with a Botrytis Risk Assessment and Laccase test.		Vinquiry Panel 3.5 - Core Juice Panel, Botrytis Risk Assessment, and Laccase Test
PRIMARY FERMENTATION		Rehydrate selected yeast that ferments well without chemical or burning aromas.		VQ 51, EZ Ferm, or Challenge Top 15 (25 g/hL)
		Nutrient addition at yeast inoculation.		Nutriform Energy (10-15 g/hL)
		Nutrient addition at 1/3 sugar depletion with aeration.		Nutriform Advance (20-30 g/hL)



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DRAINING, PRESSING, & RACKING	Separate free run from press fraction by tasting.	Separate free run from press fraction so it can be treated separately.	
	Protect from air during racking prior to MLF.		
	After primary fermentation, conduct a post-fermentation panel to assess baseline VA numbers, glucose/fructose and malic acid. If a bacterial infection is implicated, SO ₂ , filtration and/or lysozyme may be used to address the issue		Vinquiry Panel 8 - Post Fermentation Panel, Effergran Granules (30 ppm) and/or Enartis Zym Lyso (20 g/hL)
	Keep the wine protected from air contact with topped tanks and the use of inert gas.		
MALOLACTIC FERMENTATION	Inoculate with selected malolactic bacteria culture and use a MLF nutrient.		Enartis ML Silver (1 g/hL) and Nutriferm ML (20 g/hL)
Post MLF	SO ₂ addition 40-60 ppm. Protect from air with topped tanks and use inert gas if possible.		Effergran Granules (40-60 ppm)

Consult the technical data sheets for each individual product for more information and specific usage instructions.