



Benchmarking of Carboxymethyl cellulose (CMC) products for tartrate stabilisation

Scope

Sodium Carboxymethyl cellulose (CMC) has now been approved for use in winemaking in Australia. Many different forms of CMC are available in the marketplace from a range of suppliers, but there is limited objective data on the comparative performance of these products and their potential impact on winemaking operations.

The AWRI are running a benchmarking trial that will evaluate the performance of a range of CMC products for tartrate stabilising still wines, define key aspects that influence CMC performance and determine wine types best suited to their application.

Deliverables

We will undertake carefully managed performance trials to assess the effectiveness of up to six CMC products against individual wines supplied by wineries. This will include assessment of different dosing levels, impact of mixing and impact of filtration on effectiveness. Chemical, physical and sensorial attributes will be evaluated in the wines supplied.

Wineries will receive a one-page technical report detailing the performance of the CMC products in achieving tartrate stabilisation for each wine supplied to us, both immediately following treatment and then again after 6 months storage. Further analysis at subsequent time points can also be included, if required.

Costs

The cost to submit wines for this trial is outlined below.

Cost per wine (AUD\$)	Number of wines supplied			
	≤3	3-5	5-10	>10
Number of CMC products evaluated				
2	600	550	500	450
4	1100	1000	900	800
6	1500	1350	1200	1050

Wineries may submit their wines for evaluation against up to six different CMC products. Prices above indicate the cost to submit each wine for each test package. The cost to evaluate each wine is reduced if more wines are supplied for testing.

How to Enter

Wineries are asked to identify wines for submission as early as possible in 2012, so that testing can be coordinated and carried out as quickly as possible. Wines provided for assessment must:

- be protein stable
- have turbidity levels <2 NTU
- not contain lysozyme enzymes (commonly found in egg whites)

Wineries interested in being involved in this study should contact [Neil Scrimgeour](#), Senior Process Scientist (commercial Services) by email or by telephone on (08) 8313 0892 for further details.

By entering into this trial, all respondents thereby accept our terms and conditions, found on our web-site at: http://awri.com.au/disclaimer/terms_and_conditions.pdf



Wines may be submitted and CMC products identified using the form below. Please return electronically to neil.scrimgeour@awri.com.au or fax directly to +61 8 8313 6601.

Contact Name:

Winery Name:

Address:

Wines submitted:

Please note that we will require approx. 10L or a standard (12-pack) carton of each wine to be tested. Wines supplied MUST be packaged appropriately under inert gas (N₂ or CO₂).

Package selected:
 (please circle)

Cost per wine (AUD\$)	Number of wines supplied			
	≤3	3-5	5-10	>10
Number of CMC products evaluated				
2	600	550	500	450
4	1100	1000	900	800
6	1500	1350	1200	1050

Total cost \$

CMCs to be evaluated
 (please select):

	PRODUCT	SUPPLIER
<input type="checkbox"/>	Celstab	Laffort
<input type="checkbox"/>	VinoStab	Erbsloh
<input type="checkbox"/>	New-cel	AEB
<input type="checkbox"/>	CelluStab	Begerow
<input type="checkbox"/>	Inostab	IOC
<input type="checkbox"/>	Cristab	Sofralab
<input type="checkbox"/>	Walocel	Dow
<input type="checkbox"/>	V CMC	Vason
<input type="checkbox"/>	Cellogum	Enartis
<input type="checkbox"/>	Karmelosa	DalCin
<input type="checkbox"/>	Other – please specify	

Wine samples should be addressed to:
 Australian Wine Research Institute
 Wine Innovation Cluster Central
 Corner of Hartley Grove and Paratoo Road
 Waite Precinct
 Urrbrae, SA 5064.