Chemical and physical measures of grape/wine quality

Grape quality = wine quality

Acknowledgements

- Renata Ristic
- Nick Bruer, Keith Tulloch, Dave Botting,
- Peter Dry, Leigh Francis, Luke Rolley,
- Wendy Allan, Prudence Honner,
- Mick Mc Carthy, Geoff Scollary,
- Bob Dambergs, Sandra Olarte,
- Mark Gishen, Richard Gawel, CRCV, GWRDC, AWRI, The University of Adelaide.

What are we talking about?

Juice measures

- °Baumé
- pH
- Titratable acidity (TA)

Berry measures

- berry weight
- seed weight
- skin weight
- seed colour
- skin colour

How far can these measures take us?

Depends on who we are going with and where we are going!



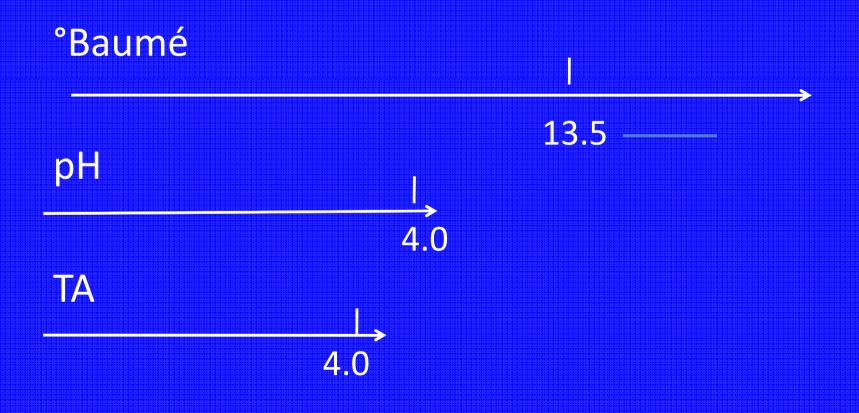


Who and where are we going?

- Shiraz
- Warm to hot climate

Highly coloured, full-bodied red wine with some raspberry and spice, intense plum and mulberry aroma characters, expressive, but soft, puckering tannins, rich and balanced and displaying good flavour length.

Some measures can act as a guide



Logic 101

All mexicans have big hats
He is a mexican
Therefore he has a big hat

All mexicans have big hats
He has a big hat
Therefore he is a mexican

Logic 101

All high quality wines were made from grapes with >13.5 °Baumé

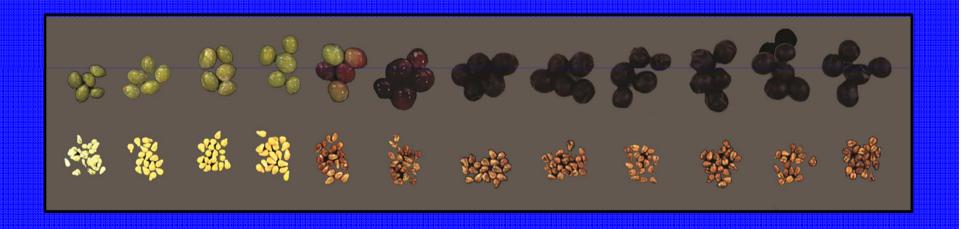
This is a high quality wine

Therefore it was made from grapes with >13.5 °Baumé

All high quality wines were made from grapes with >13.5 °Baumé

This wine was made from grapes with >13.5 °Baumé Therefore it is a high quality wine.

Seed colour



What are we talking about?

Juice measures

- °Baumé
- pН
- Titratable acidity (TA)

Berry measures

- berry weight
- seed weight
- skin weight
- seed colour
- skin colour

How far can berry measures take us towards predicting grape /wine quality?

To find out we need to —

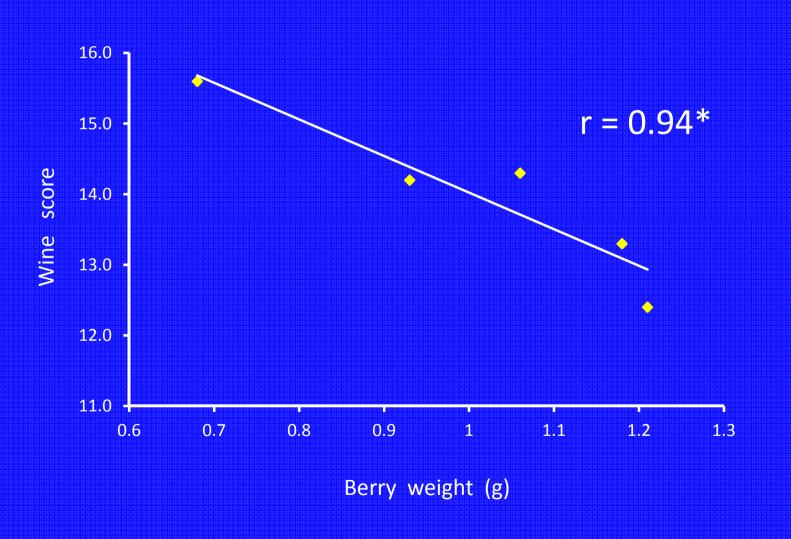
Collect grapes from Make wine different sites

Assess the sensory properties of the wine

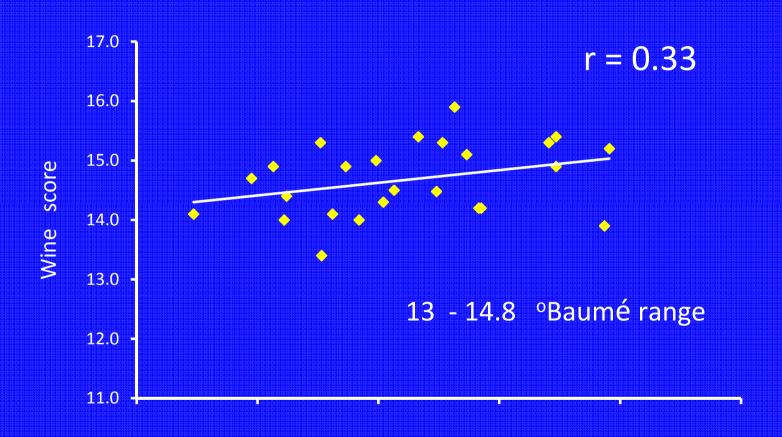
Allocate grade or score

Statistical analysis

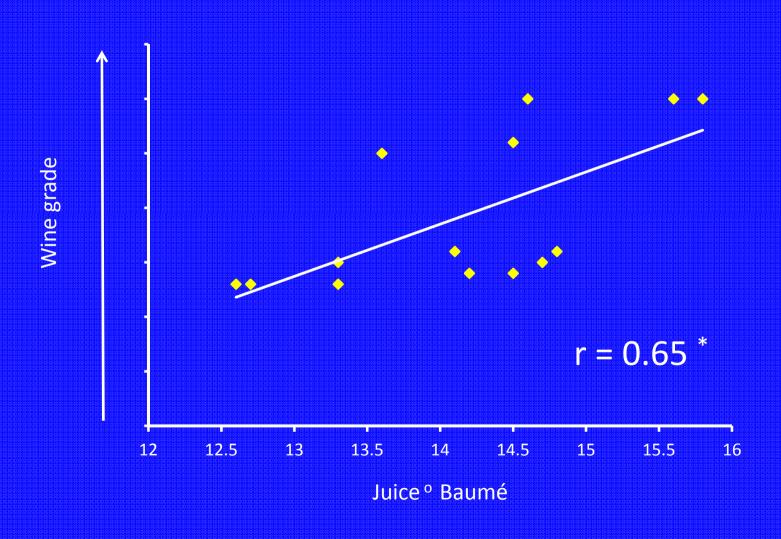
Shiraz, Riverland — Berry weight v Wine score



Shiraz, warm and hot regions — Berry colour v Wine score



Shiraz, Barossa Valley — °Baumé v Wine grade



Message

o The larger the range of juice °Baumé the greater the likelihood of a relationship between juice °Baumé and wine quality rating.

 Relationships between berry attributes and wine quality rating should be assessed within a set narrow juice Baumé range as practically possible.

How do we decide if a measure is a good predictor?

Consistent result over several studies

Selected studies — Shiraz

Study Data p			oints
1	year 1	canopy shading (Barossa Valley)	8
	year 2		4
2	year 1	irrigation study (Riverland)	8
	year 2		8
3	year 1	different vineyards (Riverland)	5
4	year 1	different vineyards (Barossa Valley)	12
	year 2		14
5	year 1	different vineyards (warm and hot areas)	25



Measures that DID NOT act as good indicators

Juice 'Baumé, pH, TA seed weight, skin weight visual seed colour, visual skin colour berry weight

Summary

Quality rating — how far can we go?



The measure that DID act as a good indicator

chemical measure of berry colour

Black grapes

skin colour



Berry colour — chemical analysis

- A sample of berries
- Homogenised
- Portion extracted with ethanol solution
- Acid adjusted
- Colour measured on a spectrophotometer/NIR
- Value expressed as mg/g berry weight

Berry colour

Determined by chemical analysis





Skin colour / Berry colour

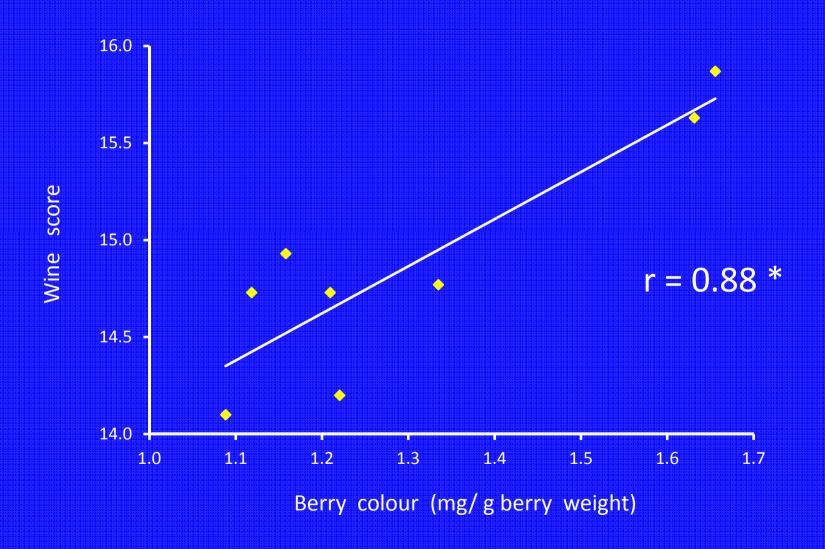
Determined by chemical analysis

Yes No

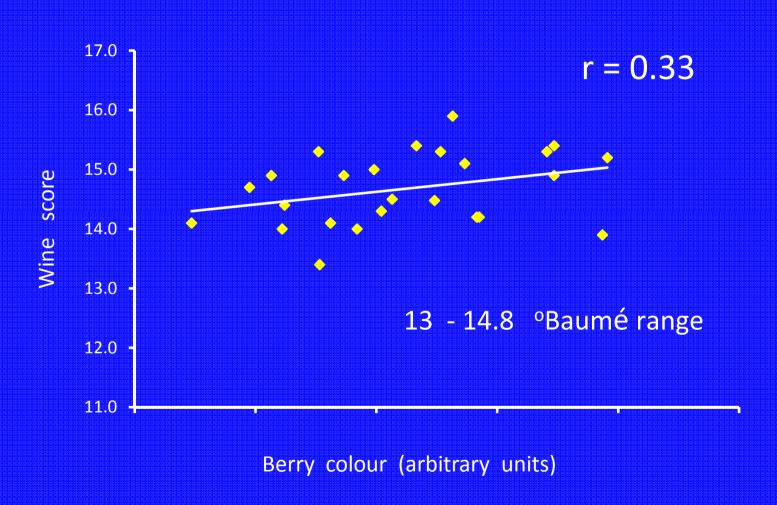
6/8 2/8

positive trends

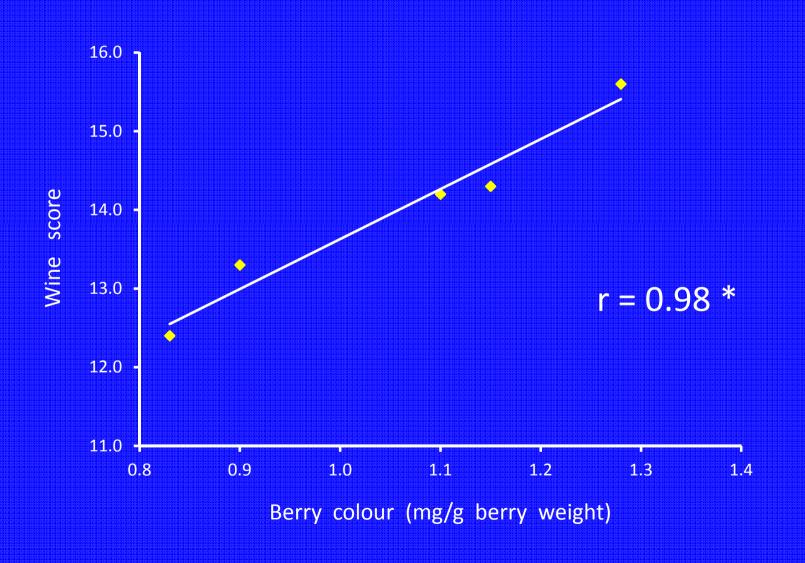
Shiraz, Barossa Valley — Berry colour v Wine score



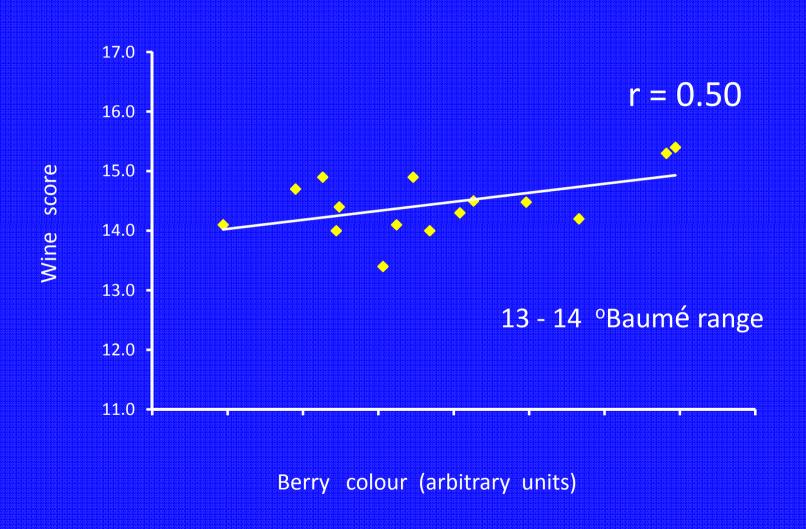
Shiraz, warm and hot regions — Berry colour v Wine score



Shiraz, Riverland — Berry colour v Wine score



Shiraz, warm and hot regions — Berry colour v Wine score



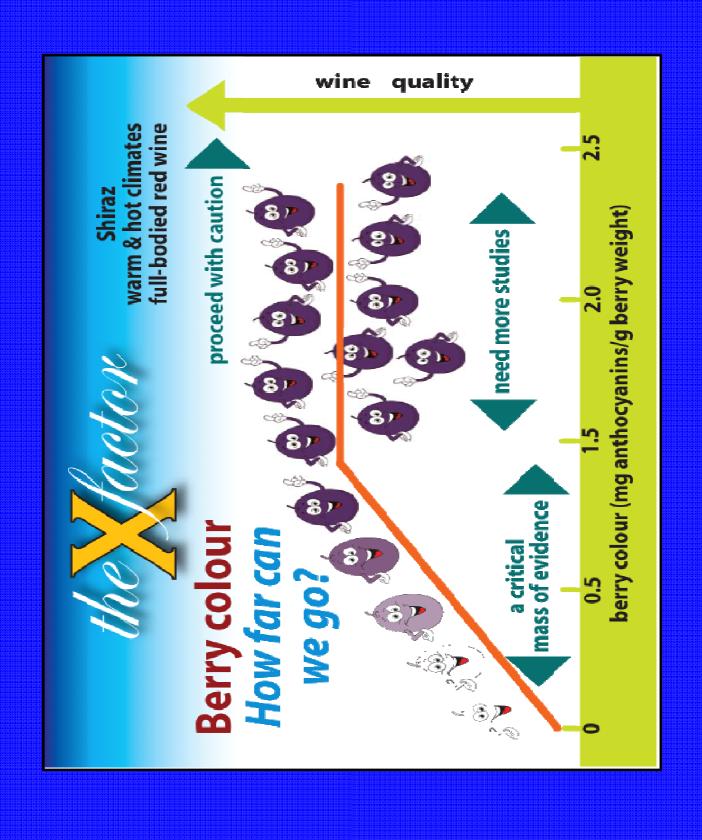
Industry experience

BRL Hardy

Brown Brothers

Berry colour – how far can we go?

Study	berry colour (mg/g)	wine score
1 year 1	1.1 - 1.7	14.1 - 15.9
year 2	1.0 - 2.2	14.5 - 16.6
2 year 1	1.4 - 1.6	low to medium
year 2	0.9 - 1.3	low to medium
3 year 1	0.8 - 1.3	12.4 - 15.6
4 year 1	1.3 - 1.7	medium to high
year 2	0.7 - 1.4	medium to high
5 year 1	low to medium	13.4 - 15.9

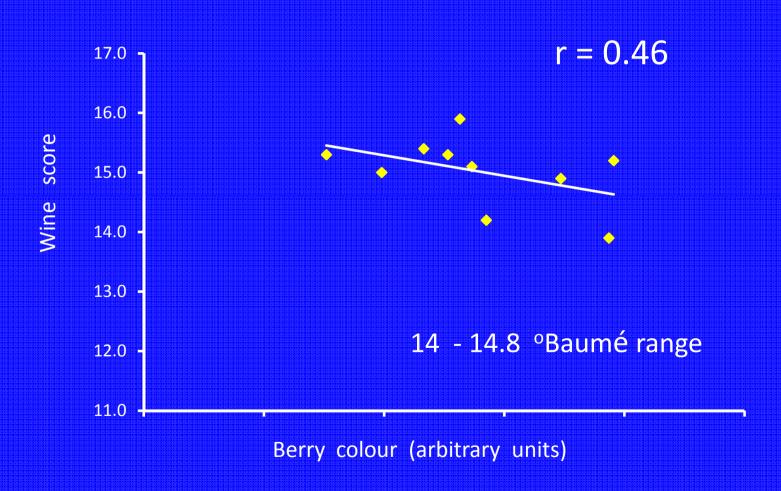


Message — Berry colour

Berry colour acts

as a good predictor of wine quality
in the low to medium range of berry colour
for, in this case, Shiraz.

Shiraz, warm and hot regions — Berry colour v Wine score



Berry shrivel



Berry size/weight

Berry size (cm)

Berry weight (grams)

Berry weight

Yes

No

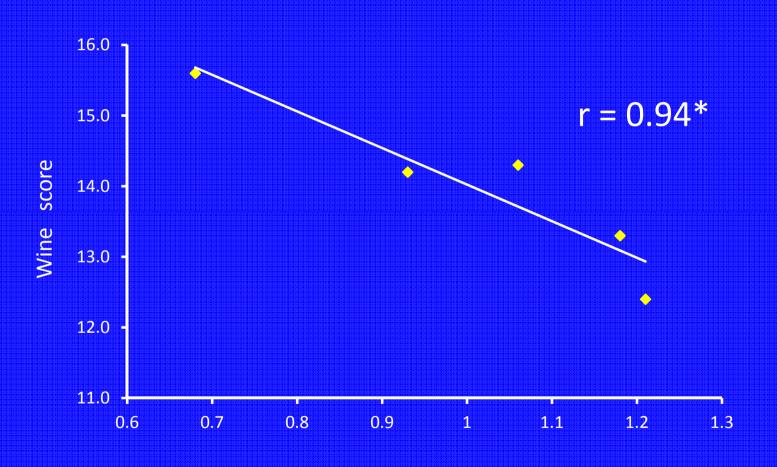
2/8

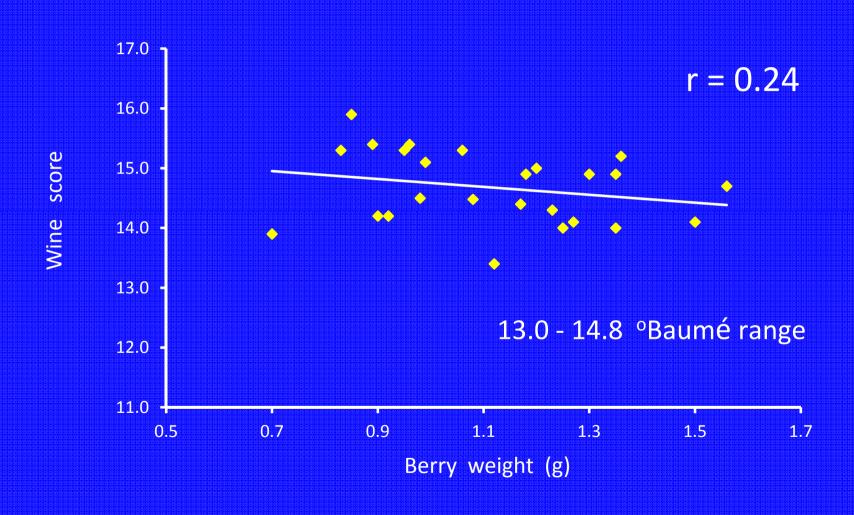
6/8

negative

but of these
3 showed
negative trends

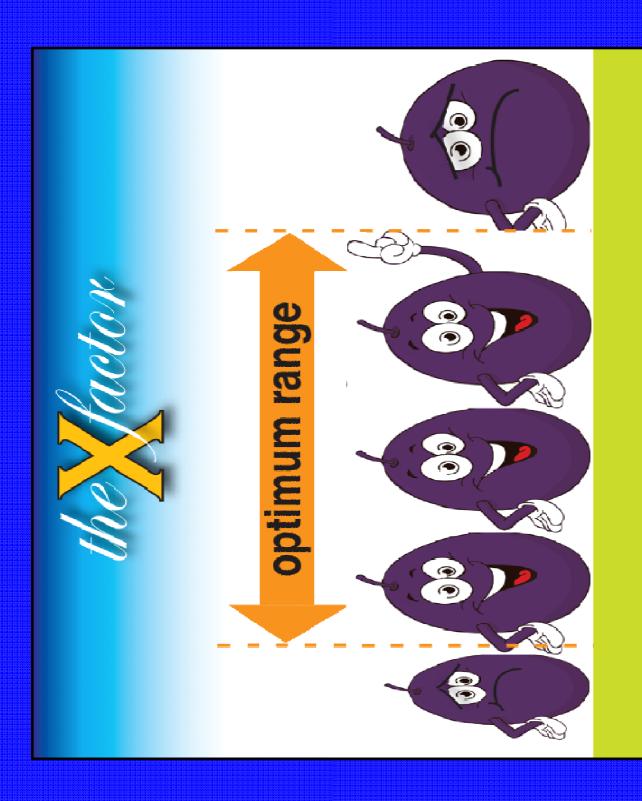
Shiraz, Riverland — Berry weight v Wine score





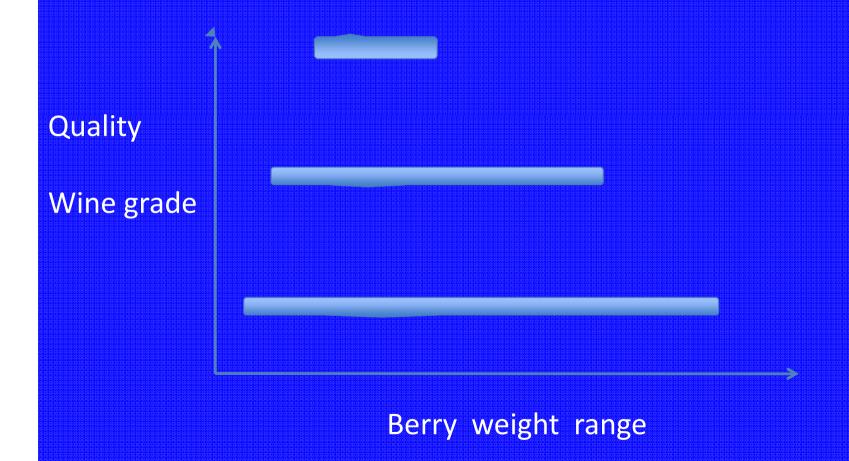
Berry shrivel





Shiraz, Barossa Valley — Berry weight v Wine grade

lower wine quality was associated with smaller or larger berries higher wine quality was associated with relatively smaller berries



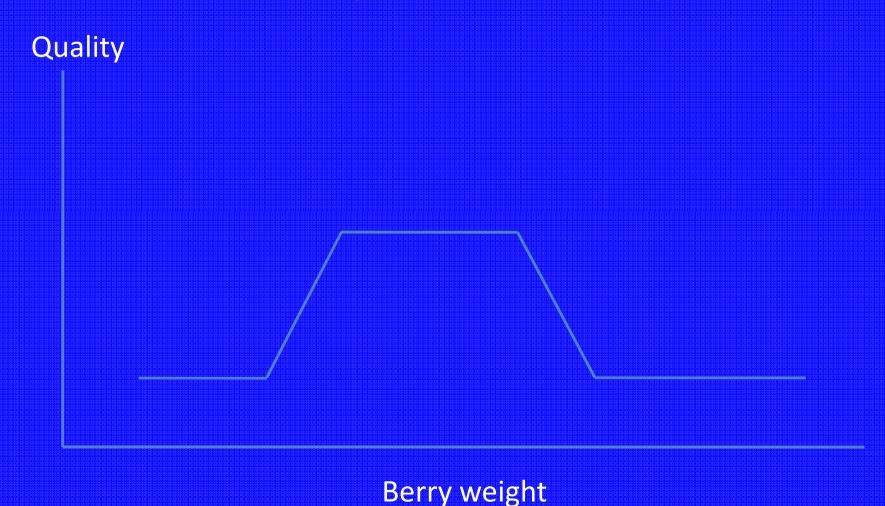
Message (full bodied Shiraz)

lower wine quality was associated with smaller or larger berries

higher wine quality was more likely to be associated with relatively smaller rather than larger berries

but the smallest berries are not necessarily the best (be aware of berry shrivel effects)

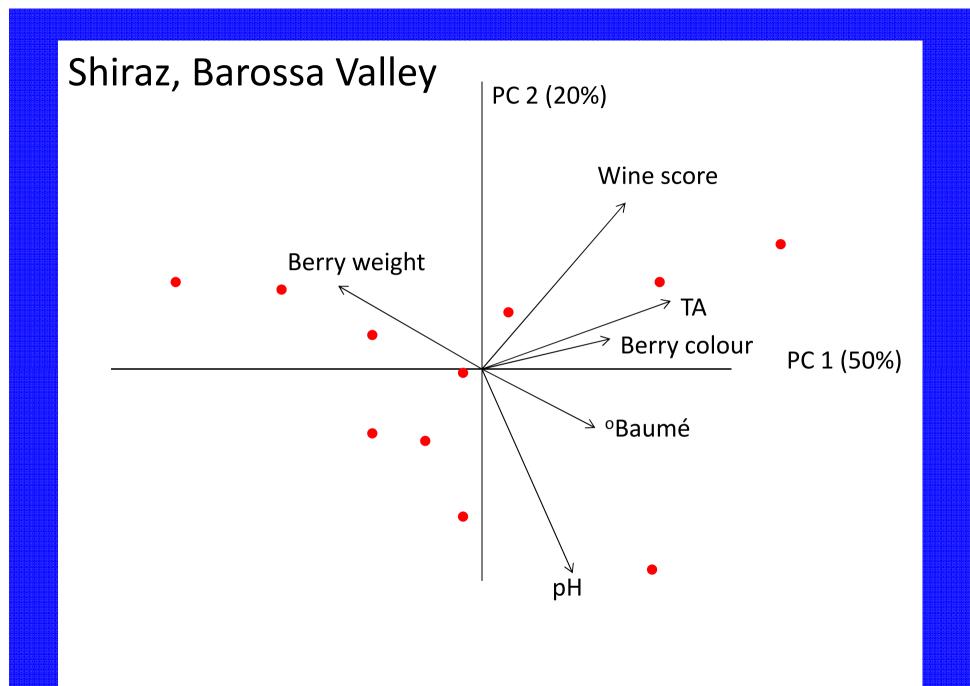
Understanding berry weight relationships with wine quality

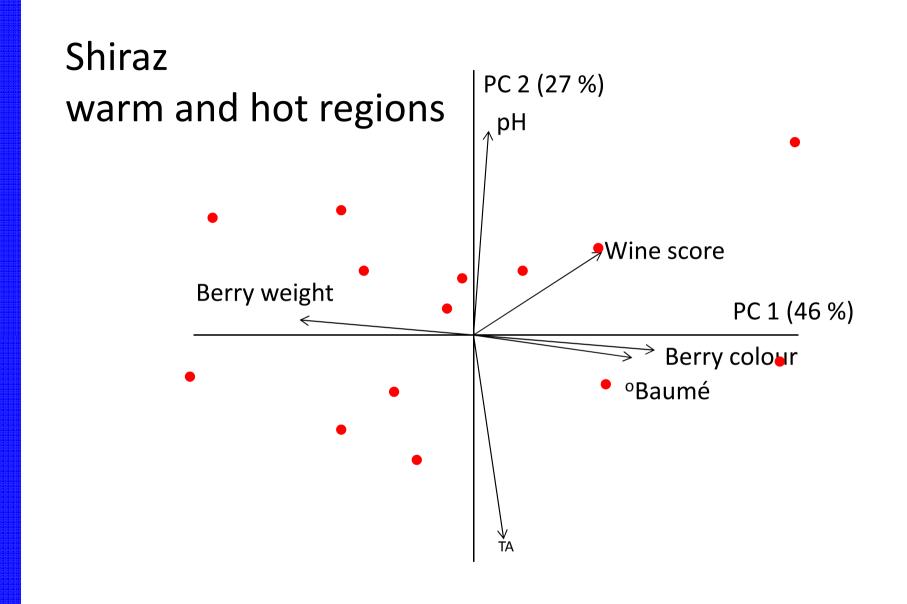


Can we go further?

A combination of measures might be better

Principal component analysis





Conclusions

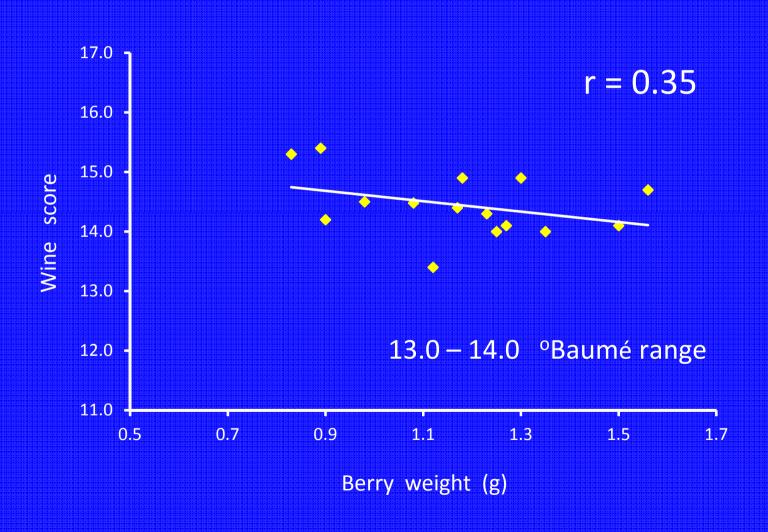
Relationships between berry attributes and wine score/grade should be tested in samples where the range of juice Baumé is as small as possible.

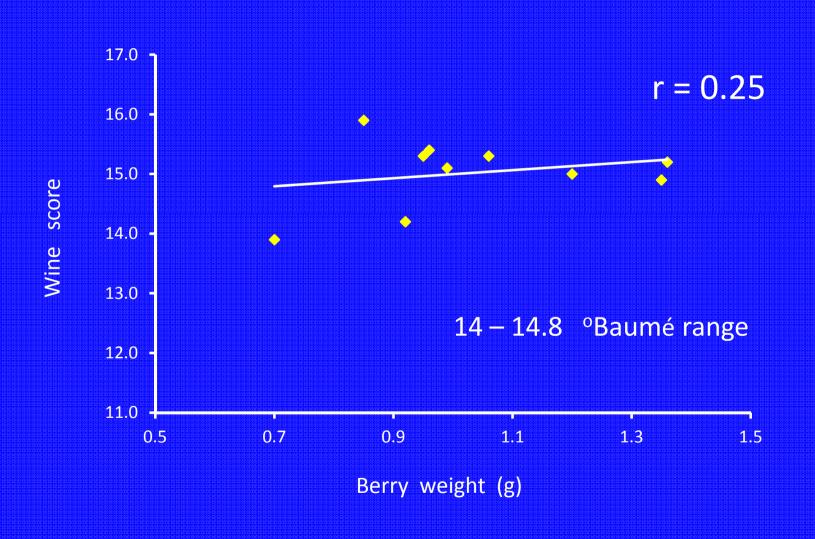
Berry colour is a pretty good indicator in a certain range of berry colour values

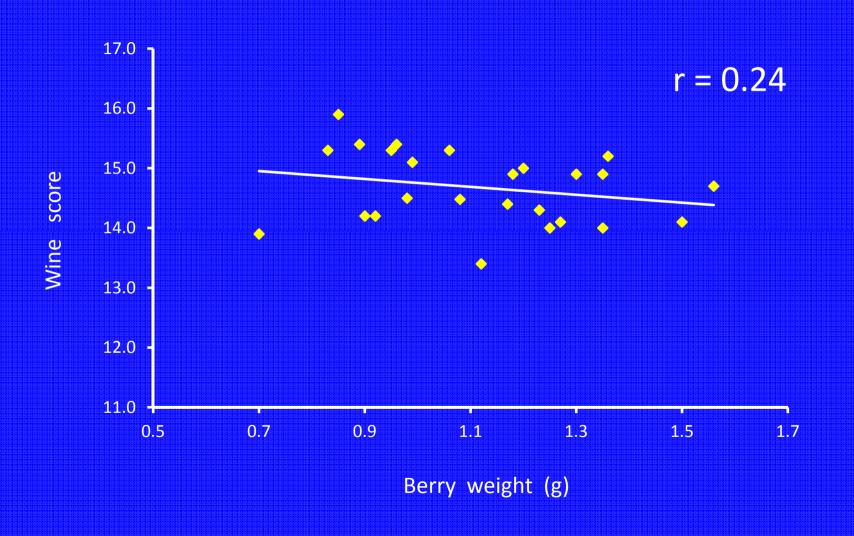
Combination of measures may be best Not just of chemical and physical measures, but also of berry sensory attributes and vine characteristics measures.



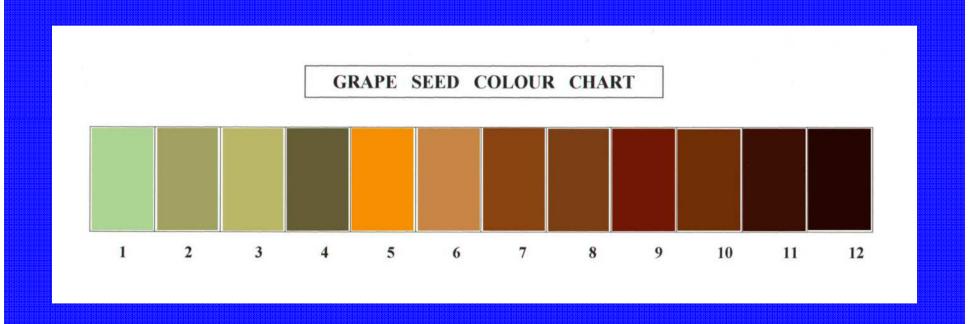








Seed colour chart



White grapes - skin colour interior bunches



White grapes - skin colour exterior bunches

