



# Carboxymethyl cellulose (CMC) Benchmarking Trial

## Overview

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 are limited objective data on the comparative performance of these products and their potential impact on winemaking operations.

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

## Our approach

The AWRI will undertake carefully managed performance trials to assess the effectiveness of up to six CMC products against individual wines supplied by interested producers. 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.

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

## Costs

The cost per wine (AUD\$) to include wines for this trial is outlined below.

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

Wineries may submit their wines for evaluation using 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 should indicate their interest and submit their wines for inclusion in this trial as soon as possible, 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; and
- not contain lysozyme enzymes (commonly found in egg whites).



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Wineries interested in being involved in this study should contact Eric Wilkes, Group Manager-Commercial Services by email or by telephone on (08) 8313 6600 for further details.

Alternatively, wines may be submitted and CMC products identified using the form below. Please return electronically to [eric.wilkes@awri.com.au](mailto:eric.wilkes@awri.com.au) or fax directly to +61 8 8303 6601.

Contact name:

Winery name:

Address:

Wines submitted:


**Please note that we will require approx. 90L of each wine to be tested in addition 12 x 750 mL bottles. Wines supplied MUST be packaged appropriately under inert gas (N<sub>2</sub> or CO<sub>2</sub>) in stainless steel vessels (supplied by AWRI). Additional wine might be required if testing at additional time points is requested.**

Package selected:  
(please circle)

Number of CMC products evaluated	Number of wines supplied			
	≤3	3-5	6-10	>10
2	600	550	500	450
4	1100	1000	900	800
6	1500	1350	1200	1050

CMCs to be evaluated  
(please select):

	PRODUCT	MANUFACTURER
<input type="checkbox"/>	Cellogum	Enartis
<input type="checkbox"/>	Celstab	Laffort
<input type="checkbox"/>	Clear + Stable	Dow
<input type="checkbox"/>	Cristab GC	Sofralab
<input type="checkbox"/>	Inostab	IOC
<input type="checkbox"/>	New-cel	AEB
<input type="checkbox"/>	V CMC	Vason
<input type="checkbox"/>	VinoStab	Erbsloh
<input type="checkbox"/>	Other – please specify	

