

ZINFANDEL

C. Joyce 9 / 2017 Outline

Pre-planning

1. Equipment cleaning and prep
 - Cleaning, Cleaners
 - Sanitizers4 STEPS 1. Cleaner 2. Water Rinse 3. Citric Acid Bath 4. Water Rinse
2. Water
 - Chlorine free sources - Distilled water
 - Boiled tap water, aerated, de-chlorinated with KMS
3. Tools
4. Chemicals
5. Grapes
 - Styles of Wine - Options
6. Taking Juice Specs
 - Red wine Fermentation Plan Guide (Handout)
 - Setting Targets (Alcohol Reduction Chart, Alcohol in Finished Wine Chart)
 - Sugar - Potential Alcohol, Calculating, Measuring in finished wine.
 - Acid - Aroma / Flavour, wine stability
 - Nutrients – YAN
7. Malolactic Fermentation
 - Pros vs Cons
 - Lactic Bacteria
 - Biogenic Amines
8. Adjusting Specs
 - Sugar - Up / Down
 - Acid - Up / Down
 - YAN - Testing for YAN
 - YAN Additions – Calculator (Handout)
9. Additives - KMS, Lysozyme, Enzymes, Tannins, Yeasts, Nutrients, M/L cultures
10. Yeast Starter
 - Size
 - Nutrients