

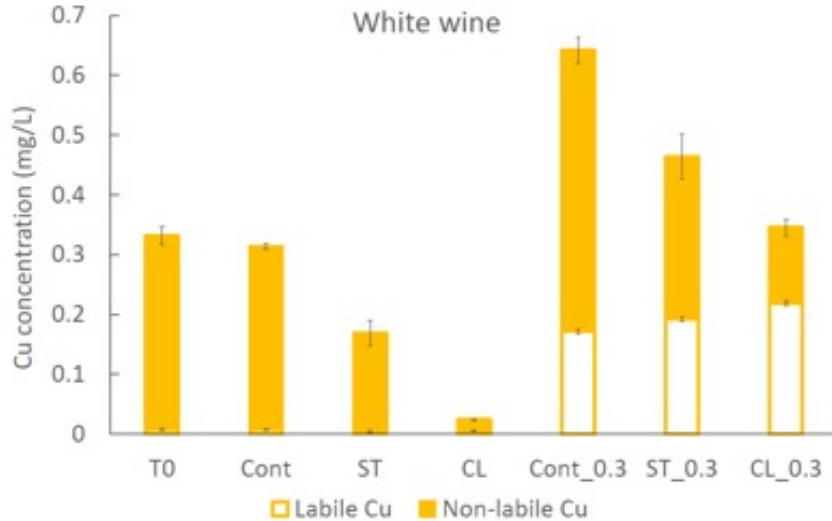


Canned Wine Trial Tasting

Jasha Karasek
Enartis USA
Product Manager – Enological products

5/25/22 – Annual meeting

- ☞ **Sulfites reacting with aluminum** – Liner permeation
- ☞ **Copper-Bound Sulfides** – Re-release in reductive environment
- ☞ **Temperature** – accelerates appearance of H₂S



Sample key

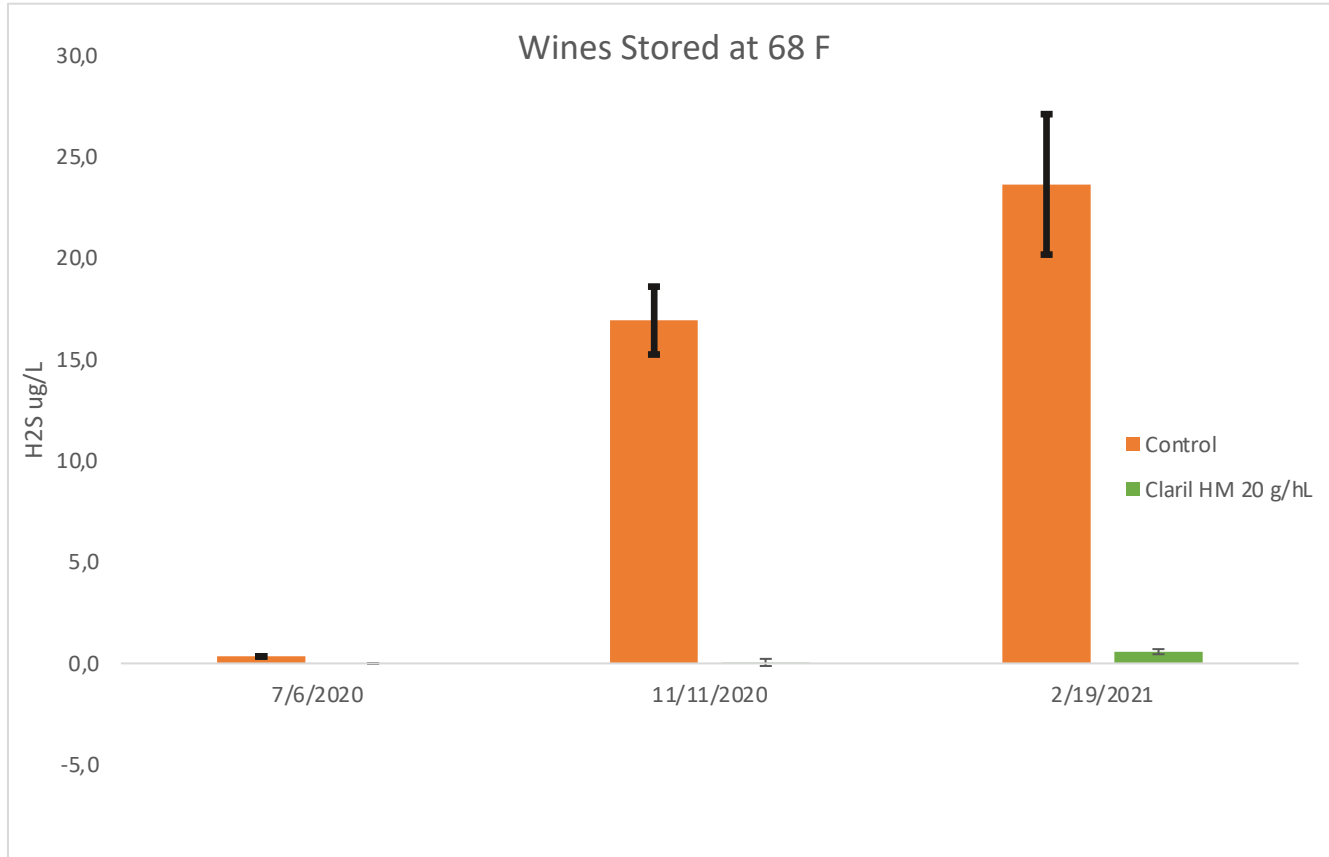
- T0** Cu and H₂S addition
- CONT** Cu and H₂S addition, 5 hrs contact time, filtration
- ST** Cu, H₂S and CLP1 addition, 5 hrs contact time, filtration
- CL** Cu, H₂S and CLP2 addition, 5 hrs contact time, filtration
- CONT0.3** Cu and H₂S addition, 5 hrs contact time, filtration, 0.3 mg/L Cu(II) addition
- ST0.3** Cu, H₂S and CLP1 addition, 5 hrs contact time, filtration, 0.3 mg/L Cu(II) addition
- CL0.3** Cu, H₂S and CLP2 addition, 5 hrs contact time, filtration, 0.3 mg/L Cu(II) addition

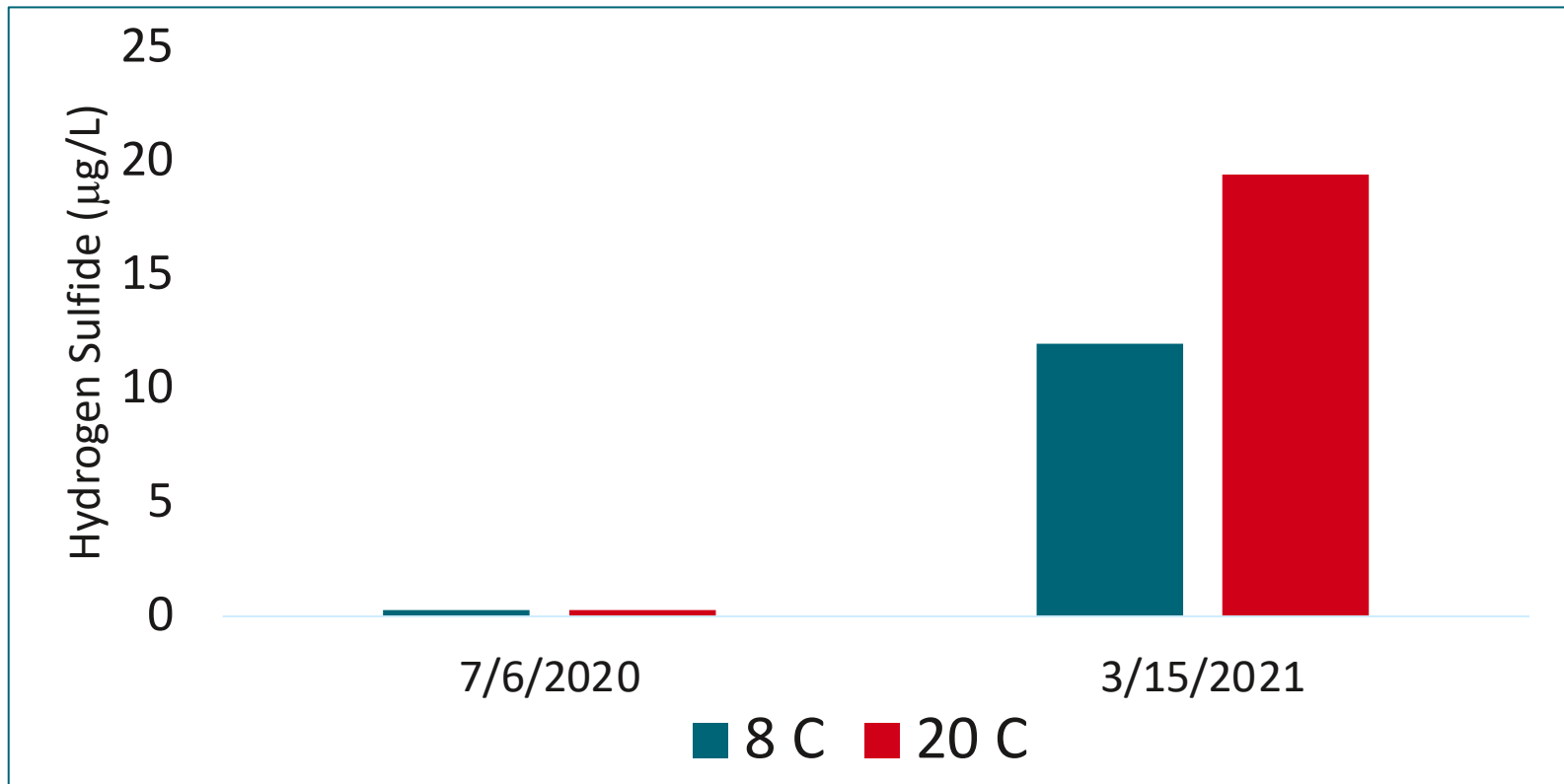
Neil Scrimgeour¹, Kieran Hirlam¹, Andrew Clark², Nick Kodoudakis², Eric N. Wilkes¹

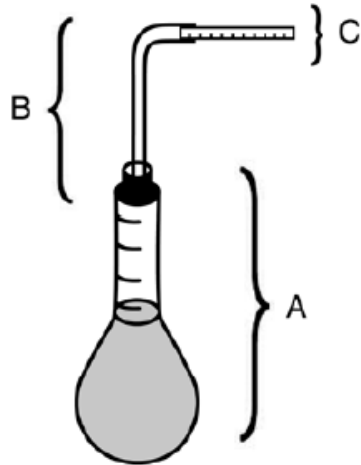
¹ The Australian Wine Research Institute, PO Box 197, Glen Osmond (Adelaide) SA 5064, Australia, ² National Wine and Grape Industry Centre, School of Agricultural and Wine Sciences, Charles Sturt University, Wagga Wagga, NSW 2678



H₂S TESTING FOR CANNING TRIALS

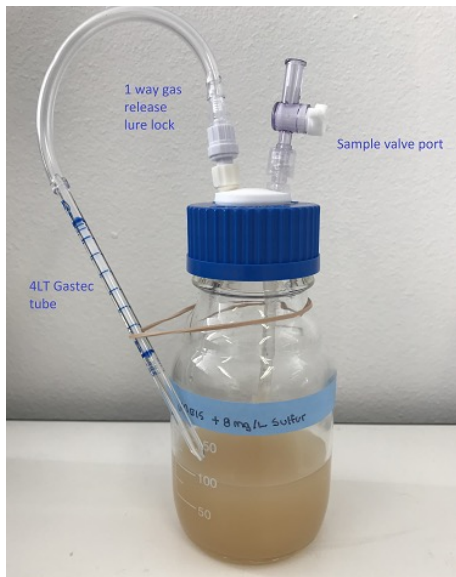




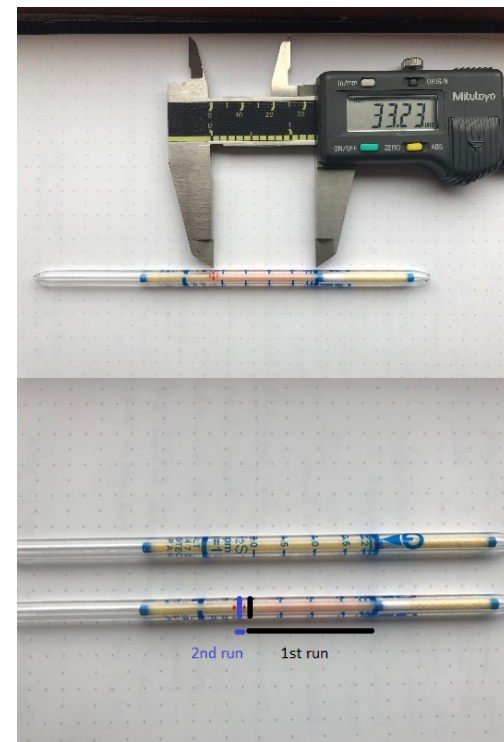


Copper-Complexed Hydrogen Sulfide in Wine: Measurement by Gas Detection Tubes and Comparison of Release Approaches

Yi Chen,¹ Jillian A. Jastrzembski,² and Gavin L. Sacks^{2*}



5 min





English



[r/5J2FSLG](http://WWW.SURVEYMONKEY.COM/r/5J2FSLG)

Español



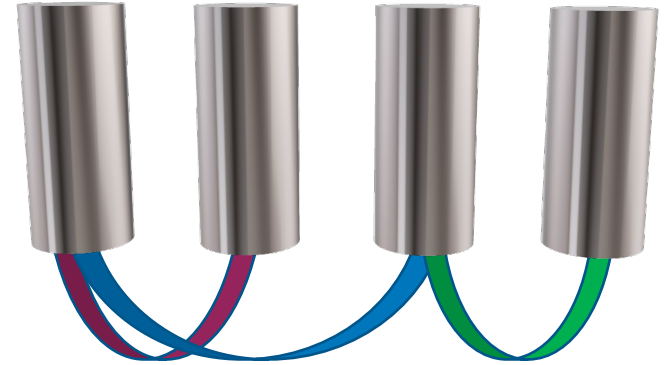
[r/KQ6F8PL](http://WWW.SURVEYMONKEY.COM/r/KQ6F8PL)

Italiano



[r/5QNF6WY](http://WWW.SURVEYMONKEY.COM/r/5QNF6WY)

Sample 1 Sample 2 Sample 3 Sample 4



1. Compare samples 1 & 3
2. Compare samples 1 & 2
3. Compare samples 3 & 4

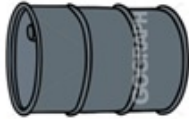
Chardonnay in Tank
22ppm FSO₂
67 ppm TSO₂
880 µm CO₂
3.4 pH
2 g/L RS



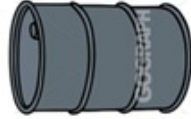
Stainless Steel tank with wine at 32F
Transferred to 5- 60 gal SS drums



8.8 C for 2.5 years



Control



Claril HM

Control Claril HM



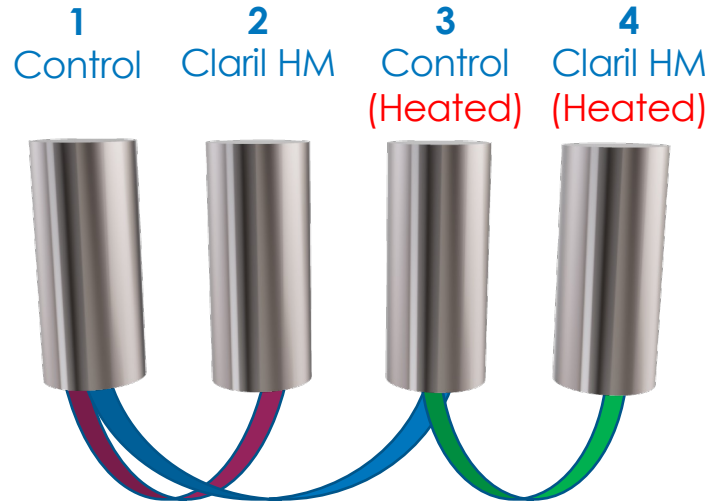
Heat half
37 C for 3 days

Claril HM: Add 25 g/hL, Mix with SS stirrer for 30 minutes total, 1 hour settle, Nitrogen displace to rack wine

Control Claril HM

Control Heated CI HM Heated





1. Control vs. Control heated

Evaluate the impact of temperature on shelf life

2. Control vs. Claril HM

Evaluate the impact of Claril HM treatment on shelf life

3. Control heated vs Claril HM heated

Evaluate the impact of Claril HM treatment on shelf life with increased temperature

1. Canned wines can suffer from development of H₂S during storage
2. Low SO₂ protocols lowers the chances of H₂S development
3. Increased temperature increases rate of development of H₂S
4. Claril HM or Stabyl Met decreases H₂S formation even with elevated temperatures



**QUESTIONS?
COMMENTS?
IDEAS!?**

THANK YOU FOR YOUR PARTICIPATION!

enartis



www.enartis.com