

SAUVIGNON BLANC STYLES – WINEMAKING GUIDELINES

// SAUVIGNON BLANC - MINERAL, FLINT, GUN POWDER

Minerality is one of the most mysterious and most used wine descriptors. Some associate minerality with the taste of seashells, oysters, iodine, salt, other used this descriptor when wines smell like gun flint, silex, wet stones, pencil shaving, graphite or matchsticks. Recent studies show a strong correlation with ‘mineral’ wines and the presence of reductive compounds. Many wine parameters can impact positively or negatively the sensation of minerality:

ENHANCING EFFECT ON ‘MINERALITY’ PERCEPTION	NEGATIVE EFFECT ON MINERALITY PERCEPTION
Low pH, high acidity High malic acid content High turbidity in juices (whites) Low redox potential during ageing Higher FSO ₂ and TSO ₂ Octanoic acid Alcohol B-phenylethanol Benzylmercaptan, Furfural, 5-methylfurfural, Sulfur compounds	Lactic acid Oxidation Fruity aromas, isoamyl acetate, ethylacetate Isobutyric acid Round/balanced mouthfeel

HARVEST AND GRAPE TRANSPORT	<ul style="list-style-type: none"> Picking date will impact strongly wine style. For mineral wines, favor high ratio malic/tartaric acid, low pH and a bit of vegetal characters. Protect against oxidation: enzymatic reactions are mainly responsible for oxidation in juice, causing loss of polyphenols, browning, production of vegetal characters and loss of varietal aromas. Work fast, at low temperature and protect from oxygen with inert gas. Add Tanin gallique a l'alcool, 80 g/ton, at picking or during fruit processing. SO₂, 40-50 ppm, at picking to protect grapes from oxidation and microbial spoilage
MACERATION / PRESSING	<ul style="list-style-type: none"> Oenozym Crush White at 20 mL/ton, on grapes, at press filling to improve aromas and polysaccharides extraction, increase free run yield, improve clarification, and wine filterability. Whole cluster, direct pressing is recommended to limit oxidations. Press program should allow a slow increase in pressure with minimum rotations. Press fractions separation: press cut to be decided by tasting, conductivity or pH increase.
CLARIFICATION	<p>Fining is essential to eliminate oxidized and oxidable phenolic compounds and stabilize wine.</p> <ul style="list-style-type: none"> Low pressure fractions: Polymix Natur' or GreenFine Must at 20 g/hL Hard press fractions: Polymix Natur' at 40 g/hL <p>Turbidity: 300 NTU to optimize varietal aromas production and mineral expression</p>
ALCOHOLIC FERMENTATION	<ul style="list-style-type: none"> Temperatures: 60-64°F from beginning to 2/3 fermentation, 58°F from 2/3 to end fermentation Excellence FTH at 20 g/hL to produce thiolic wines with a fresh, crisp and mineral profile. OptiThiols at 20 g/hL to stimulate the production of thiolic compounds responsible for ‘flinty’ and mineral characters Rehydrate yeast with OenoStim at 20 g/hL to reinforce yeast activity, limit fermentation risks and optimize grape expression. Ensure good yeast nutrition for a healthy fermentation without off-flavors production while staying on a low YAN: Optiflore O at 20-30 g/hL at beginning of fermentation. For protein stability improvement, add 20-30 g/hL of Bentosol Poudre during fermentation
AGEING	<ul style="list-style-type: none"> MLF is not recommended to maintain wine fresh with higher malic acid content. Rack off gross lees after fermentation using inert gas. Ageing on fine lees with limited stirring. Use KillBrett at 4 g/hL to prevent any microbial development and protect wine from spoilage. Maintain oxidation protection and lower redox potential with Aroma Protect at 10 g/hL Favors higher toast for oak choice.

// SAUVIGNON BLANC - FRUITY, TROPICAL, COMPLEX, RICH

HARVEST AND GRAPE TRANSPORT	<ul style="list-style-type: none"> • Protect against oxidation: enzymatic reactions are mainly responsible for oxidation in juice, causing loss of polyphenols, browning, production of vegetal characters and loss of varietal aromas. Work fast, at low temperature and protect from oxygen with inert gas. Add Tanin gallique a l'alcool, 80 g/ton, at picking or during fruit processing. • SO₂, 40-50 ppm, at picking to protect grapes from oxidation and microbial spoilage
MACERATION / PRESSING	<ul style="list-style-type: none"> • Oenozym Crush White at 25 mL/ton, on grapes, at press filling to improve aromas and polysaccharides extraction, increase free run yield, improve clarification, and wine filterability. • Whole cluster, direct pressing is recommended to limit oxidations. • Press program should allow a slow increase in pressure with minimum rotations. Press fractions separation: press cut to be decided by tasting, conductivity or pH increase.
CLARIFICATION	<p>Fining is essential to eliminate oxidized and oxidable phenolic compounds and stabilize wine.</p> <ul style="list-style-type: none"> • Low pressure fractions: Polymix Natur' or GreenFine Must at 20 g/hL • Hard press fractions: Polymix Natur' at 40 g/hL <p>Turbidity: 250 NTU to optimize varietal aromas production and mineral expression</p>
ALCOHOLIC FERMENTATION	<ul style="list-style-type: none"> • Fermentation temperatures: 60-64°F • Excellence TXL at 20 g/hL to produce thiolic wines with complex, rich and 'sweet' tropical notes. • OptiThiols at 20 g/hL to stimulate the production of thiolic compounds responsible and improve anti-oxidation resistance • OptiEsters at 10 g/hL to promote the production of ethylesters, pineapple, tropical and enhance floral characters. • Rehydrate yeast with OenoStim at 20 g/hL to reinforce yeast activity, limit fermentation risks and optimize grape expression. • Ensure good yeast nutrition to have a healthy fermentation without off-flavors production with Optiflore O at 40 g/hL at beginning of fermentation. If initial YAN is low, we recommend adding OptiFerm at 1/3 of the fermentation. • Integrate oxygen during peak of yeast activity via open pump-over or macro-oxygenation ~ 10 mg/L • For protein stability improvement, add 20-30 g/hL of Bentosol Poudre during fermentation
AGEING	<ul style="list-style-type: none"> • MLF is not recommended to maintain wine fresh with higher malic acid content. • Rack off gross lees after fermentation using inert gas. Ageing on fine lees with regular stirring. • Use KillBrett at 4 g/hL to prevent any microbial development and protect wine from spoilage. • Maintain oxidation protection and lower redox potential with Aroma Protect at 10 g/hL • Add Tan&Sense Volume at 1 g/hL (pure untoasted oak tannins) to protect from oxidation, regulate redox potential and scavenge oxygen radicals and give some roundness to wine.

//SAUVIGNON BLANC - TERPENES, FLORAL, FRUITY

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MACERATION / PRESSING	<ul style="list-style-type: none"> • Oenozym Crush White at 25 mL/ton, on grapes, at press filling to improve aromas and polysaccharides extraction, increase free run yield, improve clarification, and wine filterability. • Whole cluster, direct pressing is recommended to limit oxidations. • Press program should allow a slow increase in pressure with minimum rotations. Press fractions separation: press cut to be decided by tasting, conductivity or pH increase.
CLARIFICATION	<p>Fining is essential to eliminate oxidized and oxidable phenolic compounds and stabilize wine.</p> <ul style="list-style-type: none"> • Low pressure fractions: Polymix Natur' or GreenFine Must at 20 g/hL • Hard press fractions: Polymix Natur' at 40 g/hL <p>Turbidity: 100 NTU to optimize varietal aromas production and mineral expression</p>
ALCOHOLIC FERMENTATION	<ul style="list-style-type: none"> • Fermentation temperatures: 55-58°F • Excellence STR at 20 g/hL to produce fruity, floral and terpenic wines with fresh profile. • OptiThiols at 10 g/hL to improve anti-oxidation resistance and maintain freshness. • OptiEsters at 20 g/hL to promote the production of ethylesters, pineapple, tropical and enhance floral characters. • Rehydrate yeast with OenoStim at 20 g/hL to reinforce yeast activity, limit fermentation risks and optimize grape expression. • Ensure good yeast nutrition to have a healthy fermentation without off-flavors production with Optiflore O at 40 g/hL at beginning of fermentation. If initial YAN is low, we recommend adding OptiFerm at 1/3 of the fermentation. • Integrate oxygen during peak of yeast activity via open pump-over or macro-oxygenation ~ 10 mg/L • For protein stability improvement, add 20-30 g/hL of Bentosol Poudre during fermentation
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