

Powdery Mildew – Oidium - *Uncinula necator*

What to expect:

When processing fruit infected by powdery mildew, must aroma and chemical composition may change, causing the problems below in juice/wine.

- Loss of yield and quality of grapes causing down grading
- Increased fixed and volatile acidity
- Increased alcohol, phenolics and pH
- Reduction in sugar and nitrogen
- Increased fermentation duration.
- Reduced colour causing browning
- Increased B-glucans causing filtration and clarity problems
- Increased chance of botrytis
- Bitter palate as well as other off tastes.
- Reduction in varietal characters

Yield

[Mannozym](#)

[Fitoproteina XP*](#)

[Flottobent](#) Bentonite

[PlusGran gel](#) Bentonite

Filtration

[Zimaflow](#) Liquid enzyme

[Fitoproteina XP *](#)

[PlusGran gel](#) Bentonite

Colour

[Extrared](#) liquid enzyme to maximise colour extraction.

V-Tan, Colorstab SG, Ti

Premium, Premium Color -

Tannins to fix colour, combat Laccase, antioxidant, freshening.

[Tannins](#)

[X-Pro Identity Red](#)

[MPA](#) for stability and mouthfeel.

Strategies for processing and treating

- Use a higher rate of sulphur dioxide (SO₂) at harvest (in the range of 60-100 mg/L depending on severity).
- Minimize skin contact and extraction, avoid cold soak
- Assess for Bitter palate as well as other off tastes during processing
- If moldy characters are observed, fine with bentonite and or carbon.
- Cold settle or float to achieve lees separation.
- Use additional enzyme to aid settling. Rack and process separately the lees (higher solids) fraction.
- Inoculate yeast – no wild ferments
- Check yeast assimilable nitrogen (YAN) levels
- Monitor VA, pH, TA, RS and alcohol

Bitterness

[Fitoproteina P*](#)

[Gel Grade 3](#)

[Fitoferm*](#)

[X-Pro Identity White](#)

[X-Pro Identity Red](#)

[MPA](#) for stability and mouthfeel.

Nitrogen

[V Activ Premium](#) (yeast reactivation and fermentation regulation) includes DAP.

[V-Starter Arom](#) and [V Starter TF](#)

organic nitrogen based.

Aroma

[Carbocromos Super](#) *- high purity vegetal carbon specifically targeting aromatic purity.

*Vegetal formulation



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Useful links

[AWRI-Powdery](#)

[Milk Spray to combat powdery](#)

[Wineanorak-Powdery](#)

[AWRI - Botrytis](#)

Wine Science – Ron S. Jackson

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