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PROACTIVE *BRETTANOMYCES* MONITORING AND CONTROL

Brettanomyces continues to plague the wine industry, with recent scientific publications observing an increasing in specific strains adaptive tolerance to sulfur dioxide. This observed sulfite resistance further complicates the prediction of *Brettanomyces* spoilage risk and the choice of remediation techniques for winemakers. The most common species found in wine are *B. bruxellensis* and *B. anomalus*. These species can produce large concentrations of large quantities of ethylphenols (4-ethylphenol, 4-ethylguaiacol) even in wines that are considered dry, imparting undesirable phenolic off-odors (i.e. smoke, plastic, clove, horse sweat, animal, medicinal, etc.).

At Risk Wines:

- High pH wines
- Used cooperage
- Wines with residual sugar (levels as low as 300 mg/L can result in large ethylphenol production)
- High storage temperature (wine should be store below 15°C in cellar-like conditions)
- Neglected cellar and barrel hygiene

Monitoring at Risk Wines:

- Maintain a molecular SO₂ of 0.4-0.6 mg/L
- Isolation and quarantine infected wines and wood material
- Maximum populations are usually reached 5-7 months after vinification during maturation, depending on wine pH, residual sugar and various growth factors

DOES MY WINE HAVE BRETT?

NEW! Self-Brett

- Self-Brett is a compact diagnosis kit that allows winemakers to analyze for *Brettanomyces* independently of a laboratory or more expensive analytical techniques
- Semi-quantitative, affordable diagnostic tool without the requirement of specialized equipment
- Self-Brett TDS
- Instructions
- Price: \$20.00
- Turnaround time: 7-10 days

The indications supplied are based on our current knowledge and experience, but do not relieve the user from adopting the necessary safety precautions or from the responsibility of using the product(s) properly.

Revision: August 2020

Enartis USA Inc.

7795 Bell Road | Windsor, CA 95492 | Tel. +1 (707) 838 6312 | Fax +1 (707) 838 1765 | www.enartis.com



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Remediation:

[EnartisStab Micro](#)

- Preparation of pre-activated chitosan
- Interacts with a wide spectrum of spoilage microorganisms, reduces their activity and growth and precipitates them
- Reduces sulfide defects and volatile phenols

[Fenol Free](#)

- Activated carbon with high affinity for removing volatile phenols related to *Brettanomyces* and smoke taint.

SELF-BRETT FREQUENTLY ASKED QUESTIONS

There was a color change from blue to yellow one hour after preparing the sample. Does this mean my wine has brett?

The agar can rapidly change color in the case of acidic wines and with high levels of acetic acid. If there is no *Brettanomyces* associated odor or colonies after the incubation period, the wine is considered to be negative for *Brettanomyces*.

What parameters confirm a positive result for Brettanomyces?

A wine sample is considered positive for *Brettanomyces* if all three parameters are met:

- 1.) There is a color change from blue to yellow
- 2.) There is a typical *Brettanomyces* off odor (4-EG, 4-EP)
- 3.) There are visible colonies forming on the agar

For more information about Brettanomyces remediation and monitoring, contact Enartis Wine Services at (707) 836-2451.