

Helpful Tools for Managing Overripe Fruit

In regions where the climate is hot, grapes can become shriveled or raisined quickly during the harvest season. This raisining introduces difficult situations for winemakers for several reasons. The raisined fruit may have exceptionally high sugar content, which makes analysis for accurate sugar levels difficult and predicting final alcohol content nearly impossible. This same issue may also lead to situations where raisins soak up and release more sugar over time, leading to very high alcohol levels, and subsequent sluggish or stuck fermentations. Additionally, very ripe fruit can lead to raisined flavors and aromas, which may or may not be appreciated depending on desired wine style. Lastly, very often overripe fruit can have lower acidity, which leads to high pH and higher potential for oxidation. The following protocol offers tools and information for mitigating these potential situations.

PROTOCOL

WINEMAKING STAGE	CHALLENGE	RECOMMENDED ENOLOGICAL TOOL	DOSAGE
Grape Reception	Color oxidation	Enartis AST is a blend of ascorbic acid, tannin, and potassium metabisulfite. It will prevent loss of color due to high pH.	150 g/ton
Crush	Difficulty with maceration and eventual clarification	EnartisZym Color Plus contains pectinase activity which will aid in breaking down grape material, improving extraction and clarification capacity post fermentation.	30 g/ton
Pre-fermentation	Unwanted microbial activity, VA development	EnartisStab Micro M has antimicrobial properties that prevent VA, stuck fermentations, and off-flavors. Clarification and filterability are also improved.	30 g/hL
Fermentation, Inoculation	Overripe fruit may have high °Brix and raisin flavor	EnartisFerm Q7 is alcohol tolerant and optimal for high °Brix grapes from hot climate areas. It is recommended for enhancing the production of fresh fruit aromas, contributing to varietal expression, and freshening overripe grapes.	200 g/hL
Fermentation, 1/3 Fermentation Progression	Oxidized phenolics can lead to unstable color and poor structure	EnartisPro TINTO is a blend of soluble mannoproteins and tannins. It promotes bright and clean aromas, while also drastically increasing color intensity and stability.	40 g/hL

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Fermentation, ½ Fermentation Progression	High ethanol content makes for difficult conditions for yeast to continue fermenting	Nutriferm No STOP and Nutriferm Advance will dramatically improve yeast performance in high °Brix fermentations. Nutriferm NO STOP contains a high quantity of sterols which aid in membrane fluidity and protect yeast in high ethanol conditions. Nutriferm Advance contains cellulose which helps detoxify the fermentation, as well as DAP which is the form of nitrogen yeast need during fermentation.	30 g/hL for both
Post-fermentation/ Ageing	Aromas or flavors are too ripe and not in favor of desired style	EnartisTan Total Fruity provides structure and improves mid-palate as well as red fruit aromas which will mask raisin characters in wine.	3-10 g/hL

ADDITIONAL TIPS:

- If fruit is observably raisined or overripe allow for a period of enzyme contact with soaking to improve predictions for potential alcohol. Depending on how the fruit is processed, the raisins may release more sugar over the course of the fermentation. Be sure to check residual sugar and potential alcohol directly after pressing as this process tends to release more sugar.
- Fruit which is overripe may also have higher pH, see our [High pH Red Winemaking Protocol](#) or [Webinar](#) for more considerations for red wines with high pH.

For more information, please contact Enartis at (707) 838-6312.