

ENARTIS NEWS

FROM SUNBURNED GRAPES TO QUALITY WINE: PRACTICAL STRATEGIES

Is sunstroke threatening your wine?

Discover how Enartis can help you
to manage the impact
of sunburn on wine quality

What is sunburn?

The climate is
changing and
the berries
color too!

Sunburn is a complex physiological disorder that leads to browning or necrosis of berry tissue at various stages. In general, during sunburn, photosynthetic pigments are degraded, the skin is damaged, tissues are compromised and spoilage in berries can lead to an **increase of microorganisms**.

Climate change plays an important role, as this phenomenon has been attributed mainly to the increased frequency and intensity of heat waves. Some grape varieties are more sensitive due to their skin thickness and composition.

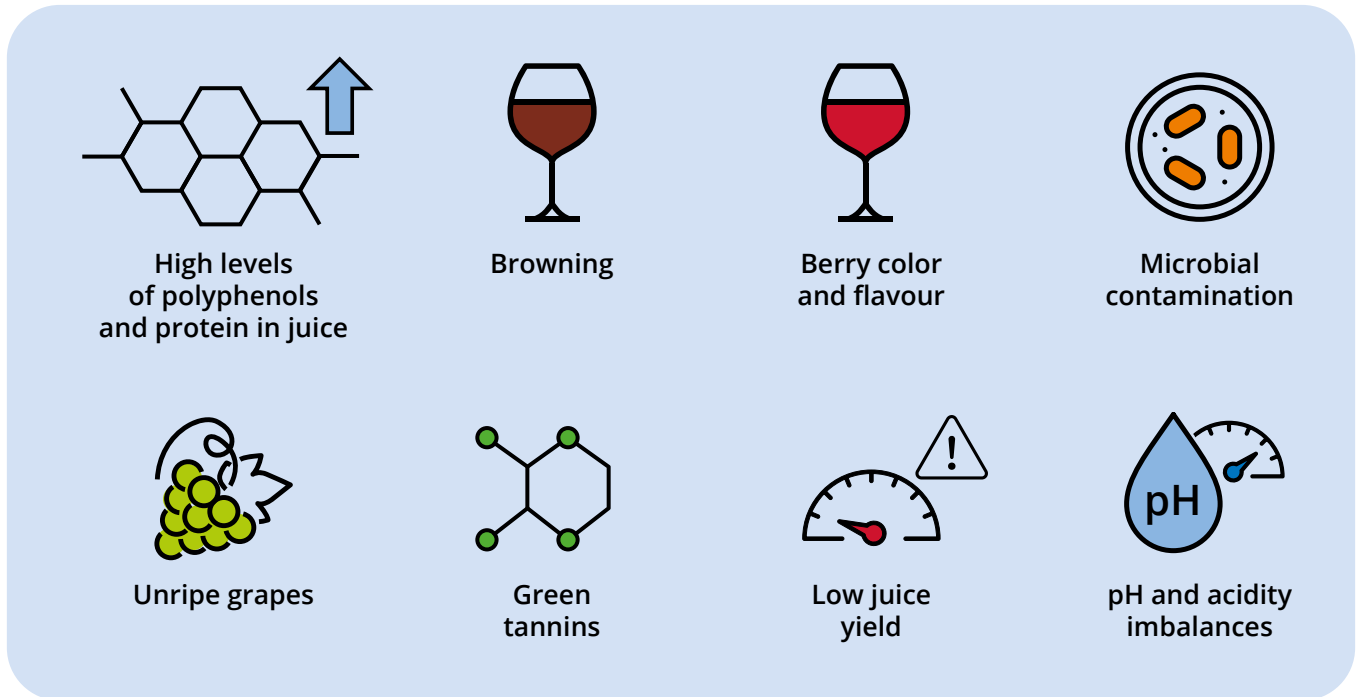


Many factors can be blamed: excessive light on the vine, inappropriate canopy management, high air temperature and stress induced in the grapes; these aspects cause the production of secondary metabolites.

The accumulation of these pigments **affects the quality of production**, especially the aromatic profile, resulting in a **higher oxidative character**.

Sunburn on grapes not only reduces yield, but significantly affects the quality and sensory characteristics of the resulting wine.

When sunburn occurs in the vine, the winemaker must deal with many issues such as:



How sunburn alters wine characteristics

Wines made from sunburned grapes tend to be darker, more bitter, and less aromatic than those made from healthy berries.

High temperatures lead to a reduction in flavonoids, particularly anthocyanins, which are responsible for the vibrant color of grapes. This phenomenon is likely related to oxidative stress caused by heat. It further reduces the concentration of anthocyanins in both white and red grapes, leading to color loss and browning of wines. In white wines, sunburn also contributes to unwanted phenolic flavors, increased bitterness and a **general loss of aroma**.

Therefore, sunburn is a significant threat to wine quality, affecting both color and flavor, especially in red and white wines made with skin contact.

Now that fermentation is over, it's time to roll up your sleeves and save what you can.

If you missed our [strategy for managing drought conditions challenges during fermentation](#), don't worry, Enartis has all the solutions to help you manage these issues after harvest.

Enartis' solutions for managing the impact of sunburn on wine quality

WHITE AND ROSÉ WINE

CHALLENGES	GOAL	ENARTIS SOLUTIONS
Oxidation	Remove oxidized compounds	CLARIL AF - selective fining agent made of pea protein, PVPP and bentonite to clean up and achieve brilliant color EnartisTan SLI - ellagic tannin to extend the wine shelf life
Microbial spoilage	Control microbial development	Chitosan is the perfect effective alternative to SO ₂ : EnartisStab MICRO M Better when used in combination with HIDEKI , a blend of selected tannins with high antioxidant and bacteriostatic activity
Lack of structure and aromas	Improve mouthfeel and full-body notes	SURLÌ VELVET pure mannoproteins help to increase volume and the aromatic complexity
Unripe tannins	Remove astringency and bitterness	Pea protein removes polyphenols responsible of harshness and bitterness - PLANTIS AF-Q boosts this effect with the help of chitosan
Jammy characters	Freshen wine aromas	EnartisTan FF - tannin extracted from lemon wood and white grape skins to freshen aroma and reduce overripe fruit notes
High protein content	Remove unstable proteins	CLARIL AF - selective fining agent made of pea protein, PVPP and bentonite to reduce unstable protein content

RED WINE

CHALLENGES	GOAL	ENARTIS SOLUTIONS
Oxidation	Remove oxidized compounds	CLARIL AF - selective fining agent made of pea protein, PVPP and bentonite to clean up and brighten the color of wine
Microbial spoilage	Control microbial development	Achieve a successful Malolactic Fermentation: EnartisML SILVER After MLF, activated chitosan EnartisStab MICRO M and synergistic effects with HIDEKI , two perfect effective alternatives to SO ₂
Lack of structure and unripe tannins	Achieve mouthfeel, structure and reduce astringency	Thanks to the interaction of mannoproteins with polyphenolic and aromatic substances, SURLI VELVET reduces astringency and increases mouthfeel
Herbaceous notes	Organoleptic improvement	INCANTO NC CHERRY - toasted oak tannin, cherry tree wood tannin, yeast derivative rich in polysaccharide to improve fresh fruit notes EnartisTan MAX NATURE - increase aromatic cleanliness and removes reductive and herbaceous character
Unstable color	Removing dryness and unstable color while respecting color compounds	MAXIGUM F Gum Arabic obtained from Acacia Verek highly effective in preventing color compound precipitation

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