

***Characterisation of lees and Novel uses for
Yeast Lees to Create New Wine Styles.***

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requirements for the degree of*

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Table of Contents

Abstract.....	iv
Declaration.....	vii
Acknowledgements.....	viii
Abbreviations.....	x
Figures, Schemes and Tables.....	xiii
CHAPTER 1: INTRODUCTION.....	1
1.1 General Introduction.....	1
1.2 The Road to Viticulture and Oenology in Australia.....	2
1.3 The Global History and Significance of Wines Aged on Lees.....	6
1.4 Recent Attitudes of the Australian Wine Industry on Utilising Lees Contact during Red Wine Production.....	7
1.5 The Production of Lees during Winemaking.....	11
1.6 Overall Influences of Lees Ageing on Finished Wines.....	14
1.7 The Mechanism and Process of Yeast Autolysis.....	15
1.8 Effects of pH and Temperature on Autolysis.....	19
1.9 Lees and Oak.....	19
1.10 Lees and MLF.....	19
1.11 Effect of Yeast Strain, added β -Glucanases and IDY Preparations.....	20
1.12 Influence of Yeast Autolysis on Various Compounds Released into the Wine Medium.....	22
1.12.1 Effect of Lees on Volatiles.....	22
1.12.2 Lees and Lipid Content.....	25
1.12.3 Importance of Polysaccharides and Mannoproteins Released by Lees.....	26
1.12.4 Release of Nitrogen Compounds during Lees Exposure.....	26
1.13 Overall Sensory Attributes.....	29
1.14 Lees and Colour.....	29
1.15 Potential Faults Arising from Lees Exposure.....	30
1.16 Lees and Its Ability to Remove Unwanted Compounds in Wine.....	31
1.17 Present and Potential Future Exploitation of Lees.....	32
1.18 Thesis Aims.....	33

CHAPTER 2: TWO YEAR EXOGENOUS ENZYME ADDITION LEES TRIAL	35
2.1 Wine Making Protocol for Chardonnay and Pinot Noir, 2010.....	36
2.1.1 Production of the Chardonnay Experimental Wines, 2010.....	37
2.1.2 Production of the Pinot Noir Experimental Wines, 2010.....	41
2.2 Analyses of the Exogenous Enzyme Addition Lees Trial Wines.....	44
2.2.1 Effect of Lees on MLF Rate for the Chardonnay Wines.....	44
2.2.2 Lees Concentrations and SEM Morphology of Yeast in Finished Bottled Wines..	46
2.2.3 Total Glucidic Colloids and Bentonite Fining Tests.....	49
2.2.4 Colour Changes of All Lees Treated Wines Over Time.....	53
2.2.5 Measuring the Viscosity of Several of the Lees Exposed Wines.....	59
2.2.6 Measuring the Concentrations of Certain Metals in the Lees Exposed Wines.....	62
2.2.7 Checking Enzyme β -Glucanase Activity and Stability.....	65
2.3 Chapter Two Summary.....	67
CHAPTER 3: MICROWAVES - A POSSIBLE WAY TO ACCELERATE THE EFFECTS OF YEAST AUTOLYSIS.....	74
3.1 General Introduction.....	74
3.2 Use of Microwaves to Accelerate Yeast Autolysis.....	74
3.3 Preparation of Wine Samples with Lees That Had Been Exposed to Microwaves or Thermal Treatment.....	75
3.4 Descriptive Sensory Assessment of the Wine Samples Exposed to Microwaved or Heated Lees.....	77
3.4.1 Training of the DA Panel.....	77
3.4.2 Results.....	80
3.4.2.1 Changes in Total Soluble Proteins, Glucidic Colloids and Free Radical Scavenging Ability.....	80
3.4.2.2 TEM Results.....	81
3.5 Descriptive Sensory Assessment.....	85
3.6 Chapter Conclusions.....	89
CHAPTER 4: COMMERCIAL IDY PREPARATIONS - THEIR EFFECTIVENESS AND DIVERSITIES.....	90
4.1 General Introduction.....	90

4.2 Regulation on the use of IDY Preparations in Winemaking.....	92
4.3 Preparation of IDY Products.....	92
4.4 Applications of Specific IDY Preparations in Winemaking and Their Effects on the Wine.....	94
4.4.1 Effects on Fermentations.....	94
4.4.2 Effects of IDY on Volatile Aroma Compounds.....	96
4.4.3 Polysaccharides from IDY – Their Effect on Red Wine Colour and Astringency.	98
4.4.4 Other Effects of IDY on a Wines Organoleptic Properties.....	100
4.4.5 IDY Rich in Glutathione and Oxidation of White Wines.....	100
4.5 Comparison of Ten Commercial IDY Preparations on a Chardonnay Wine after 1 Month of Exposure.....	102
4.6 Preparation of the Chardonnay Wines with Added IDY Preparations.....	106
4.7 Analysis of the Change in Polysaccharides, Total Soluble Proteins and Colour of the Chardonnay Wines with Added IDY.....	107
4.8 Preparation of the Model Wines with Added IDY Preparations.....	113
4.9 Results of the Browning Inhibition Studies for the Ten Commercial IDY Preparations in Model Wine.....	117
4.10 Chapter Conclusions and Future Directions.....	125
CHAPTER 5: EXPERIMENTAL.....	129
5.1 General Experimental Methods for Chapter 2.....	129
5.2 General Experimental Methods for Chapter 3.....	135
5.3 General Experimental Methods for Chapter 4.....	140
References.....	146

Abstract

When wine is aged on lees, the process of lees autolysis causes the release of a range of constituents including mannoproteins, polysaccharides, amino acids and fatty acids that interact with the fermented wine leading to changes in the final flavour and sensory aspects of the wine. There is no doubt that ageing wines on lees for extended periods of time, adds beneficial organoleptic qualities to a finished wine. Furthermore, whilst the interactions of wine lees on phenolics, lipids and mannoproteins released have been widely studied, exactly how all these factors and constituents influence final wine quality is not totally clear. It can be said that there is still a poor understanding of how lees impacts on wine aroma. Moreover, the addition of autolytic enzymes to speed up lees breakdown or the addition of inactivated dry yeast (IDY) preparations to enhance the release of mannoproteins and glucans so that the perceived benefits of lees exposure are achieved in a shorter timeframe is only a recent advance over the last decade or so. Consequently, more research is needed in this field in order to further clarify the mechanisms and factors that lead to these perceived changes in a wine upon ageing on lees.

To this end, the Introduction for this PhD thesis provides a complete summary of the current state of play in terms of knowledge as to the scientific and practical potential of ageing wines on lees. It begins with a detailed account into the history of winemaking in Australia and the current state of play in terms of how Australian winemakers perceive utilising lees exposure to prepare their wine styles. Autolysis is a slow process and often is conducted over periods of years. Coupling this with the fact that wines are produced from a range of grape varieties; employ a range of different yeasts and utilise different winemaking protocols, results in a complex field of research study in which it can often be difficult to draw clear conclusions between the research studies and into the mechanisms and factors that lead to these perceived changes of a wine upon ageing on lees. Consequently, the Introduction provides a detailed account of all major research studies completed over the last few decades. The Introduction then concludes with an introduction to the aims of the research to be carried out within this PhD thesis.

Chapter two describes an exploratory study into the effect of lees exposure on both a Pinot Noir wine and a Chardonnay wine over a two-year period. A recent survey into current Australian practices showed that the ageing of Pinot Noir on lees is highly employed in Australia thus leading us to include this variety in this study. The use of lees ageing for the preparation of Chardonnay wines is typical throughout the World. Furthermore, the project was enlarged to include a number of wine and lees treatments (including the addition of commercial enzyme preparations). A range of chemical parameters were measured over the two-year period in order to evaluate further the importance of lees exposure on these wines. Some of the parameters measured, such as levels of polysaccharides or changes in colour, were those that have been shown to alter over time upon lees ageing, thus comparisons were able to be drawn between the work conducted here and that already reported in the literature. Moreover, we also examined other parameters which are not normally associated with lees autolysis such as possible changes in overall viscosity and metal concentrations in the wines to see if further information on how lees ageing impacts on a wines final quality could be gleaned. Unfortunately, the autolytic enzyme utilised in this study was found to be not very active at enhancing the autolysis rate in our wine treatments, thus the results found were not entirely as we hoped, although some new preliminary findings were captured. Clearly further highly focussed research is needed to unravel this complicated field of wine research.

Based on the results of the above study we then found ourselves in a position to devise a new alternative strategy to avoid the uncertainties associated with traditional lengthy lees exposure times, the results of which are described within Chapter three of this thesis. Instead of simply leaving the wines on lees for extended periods of time, we explored the concept that exposure of lees to microwaves for a short period of time may accelerate autolysis and when the treated lees is added back to a base wine for a short time, could the same perceived benefits of lees ageing be observed. This new technological approach for the preparation of new wine styles, coupled with both chemical evaluations and formal sensory trials was evaluated and it was found from our initial studies that there appears to be clear evidence that such a process leads to wines in which there is a perceived difference in the organoleptic properties of the microwaved lees wines when compared to the control wines. Further studies are needed in order to clearly define the key constituents that are altered in terms of their concentrations when such an approach is employed, however, it can be concluded that microwave assisted lysis of yeast lees appears to be a

new method for the accelerating of yeast autolysis and thus allows for a shortening of wine/lees exposure time needed to achieve the perceived organoleptic benefits of lees exposed wines.

Chapter four describes a study on the use of commercial inactivated dry yeast (IDY) preparations and their ability to alter the properties of a fermented Chardonnay wine and a browning model wine system containing (+)-catechin, iron(II), copper(II), and acetaldehyde over a short period of time. Such yeast derived preparations are now being used as an alternative technique to ageing wines on lees, because they permit a quicker release into the wine of yeast compounds such as mannoproteins and glucans and as such the perceived benefits of lees exposure are achieved in a shorter timeframe. We analysed 10 commercial IDY preparations and evaluated their effectiveness at altering the base wines composition and the browning model wine system by a range of analytical measurements. Importantly, it was found that a range of the IDY preparations were able to substantially inhibit oxidative browning with the amount of soluble proteins being released correlating well with their preventative browning abilities. Such a finding is yet to be reported in the literature. Undoubtedly further scientific research will aid in unlocking the mysteries of IDY preparations and the host of positive effects that they can have on a finished wine.

Finally, Chapter five contains a detailed description of all the experimental methods and analyses utilised throughout these studies.

Declaration

This work contains no material which has been accepted for the award of any other degree or diploma in any university or other tertiary institution and, to the best of my knowledge and belief, contains no material previously published or written by another person, except where due reference has been made in the text.

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Yuanyuan Wang

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Abbreviations

μM	Micromolar
11D	Lees racked off on the 11 th day after primary fermentation
3D	Lees racked off on the 3 rd day after primary fermentation
4-EP	4-Ethylphenol
4-EG	4-ethylguaiaicol
5'-GMP:	5'-Guanosine monophosphate
5'-IMP	5'-Inosine monophosphate
AA	Amino acids
Alc	Ethanol concentration
ANOVA	Analysis of variation
AOC	Appellation d'origine contrôlée
AWRI 1503	Yeast strain <i>Saccharomyces cerevisiae</i> x <i>Saccharomyces kudriavzevii</i>
AWRI Fusion	AWRI 1502: yeast strain <i>Saccharomyces cerevisiae</i> x <i>Saccharomyces cariocanus</i>
BA	Biogenic amine
Be	Baume
BSO ₂	Bound sulphur dioxide
C	Control
CCBG250	Commassie brilliant blue 250
CHAR	Wine made from Chardonnay grape variety
CIElab	Commission Internationale de l'Éclairage
DAD	Diode array detector
DPPH	Diphenylpicrylhydrazyl
E	Enzyme
SEM	Scanning electron microscope
EU	European Union
FLD	Fluorescence detector
FRAP	Ferric reducing ability of plasma
FSO ₂	Free sulphur dioxide
g	Gram(s)
GC	Gas chromatography
GRAS	Generally regarded as safe

GSH	Glutathione
h	Hour(s)
hL	Hectolitre(s)
HPLC	High pressure liquid chromatography
IDY	Inactivated dry yeast preparations
kg	Killogram(s)
KHT	Potassium hydrogen tartrate
L	Litre(s)
LAB	Lactic acid bacteria
M	Molar
min	Minutes
mg	Milligram(s)
mL	Millilitre
mmol	Millimoles
MLF	Malolactic fermentation
mM	Millimolar
MS	Mass spectrometer
Mw	Molecular weight
NMR	Nuclear magnetic resonance
non-GMO	Non-genomic modification organisms
OIV	International organisation of wine and vine
OTC	Ochratoxin
PDM	Yeast strain <i>Saccharomyces cerevisiae</i> (variety: <i>bayanus</i>)
PMS	Potassium metabisulphite
PN	Wine made from Pinot Noir grape variety
ppm	Parts per million(s), mg/L
PPO	Polyphenol oxidase
SD	Standard deviation
SEM	Scanning electron microscopy
SO ₂	Sulphur dioxide
TA	Titrateable acidity
TEM	Transmission electron microscope
KHT	Potassium hydrogen tartrate
Trolox	6-Hydroxy-2,5,7,8-tetramethylchroman-2-carboxylic acid

TSO ₂	Total sulphur dioxide
VA	Volatile acidity
Vc	L-Ascorbic acid or vitamin C
v/v	Volume/volume

Figures, Schemes and Tables

List of Figures:

<i>Figure 1.1.</i> The top ten wine producing countries in the world.....	3
<i>Figure 1.2.</i> The percentage of lees contact used for different wine styles by Australian winemakers.....	7
<i>Figure 1.3.</i> The percentage of winemakers employing lees contact on different red grape varieties.....	8
<i>Figure 1.4.</i> The different reasons winemakers don't use lees contact as a red winemaking technique.....	9
<i>Figure 1.5.</i> Examples of yeast lees. Lees at the bottom of a white wine in an open tank (left); Lees after fermentation in a bottle for a sparkling wine (right).....	11
<i>Figure 1.6.</i> (left) Low temperature SEM of yeast cells after 20 days of fermentation (left) and yeast cells after 12 months in a sparkling wine (right). Adapted from reference 40.....	15
<i>Figure 1.7(a).</i> Schematic representation of the morphological and biochemical changes in yeast during autolysis. Adapted from reference 35.....	17
<i>Figure 1.7(b).</i> Schematic representation of the morphological and biochemical changes in yeast during autolysis between 3-6 months. Adapted from reference 35.....	17
<i>Figure 1.7(c).</i> Schematic representation of the morphological and biochemical changes in yeast during autolysis between 9-12 months. Adapted from reference 35.....	18
<i>Figure 1.8.</i> A number of key volatile compounds whose concentration alters upon exposure to lees contact.....	24
<i>Figure 1.9.</i> A number of key amines whose concentration alters upon exposure to lees contact.....	28
<i>Figure 2.1.</i> For each Chardonnay MLF treatment malic acid levels are derived from four parallel replicates. Note that the MLF rates for CHA-FU-MLF-L and CHA-FU-MLF-E were almost identical with wine with lees obscured by wine with enzyme in the plot.....	45

Figure 2.2. SEM photos of yeasts morphology in the Pinot Noir wine. PDM: wines fermented with yeast strain PDM; E: with Optivin[®] Elevage added during winemaking and stored at 15 °C for 83 days in bottle; F: frozen at -20 °C for 83 days immediately after bottling.....49

Figure 2.3 (a). Total glucidic colloid content of each Chardonnay wine without MLF. C denotes control wines with no lees, L denotes wines on lees and E denotes wines on lees and with added enzyme.....50

Figure 2.3 (b). Total glucidic colloid content of each Chardonnay wine conducted with MLF. C denotes control wines with no lees, L denotes wines on lees and E denotes wines on lees and with added enzyme.....50

Figure 2.3 (c). Total glucidic colloid content of each Pinot Noir wine. C denotes control wines with no lees, L denotes wines on lees and E denotes wines on lees and with added enzyme.....51

Figure 2.4 (a-c). CIElab values of the Chardonnay wines without MLF over the 24 months of storage at 15 °C. Fu wines made with AWRI Fusion; PDM wines made with PDM yeast.; C: Filtered wine no lees; L: Left on lees; E: Left on lees with enzyme added.....54

Figure 2.5 (a-c). CIElab values of the Chardonnay wines with MLF over the 24 months of storage at 15 °C. PDM: Wine fermented with PDM yeast strain; FU: Wine fermented with AWRI Fusion yeast strain; C: Filtered wine no lees; L: Left on lees; E: Left on lees with enzyme added.....56

Figure 2.6 (a-c). CIElab values of the Pinot Noir over the 24 months of storage at 15 °C. PDM: Wines made with PDM; 1503: Wines made with AWRI 1503; 11D: Racked off lees 11 days after primary fermentation with MLF, 3D: Racked off gross lees 3.5 days after primary fermentation with MLF, 3E: Racked off gross lees 3.5 days after primary fermentation with MLF with enzyme added.....57

Figure 2.7. β -Glucanase activity of the three commercial autolytic enzymes in model wine as determined by the BGU assay. Lall (lallzyme MMX[®]), Novo (VinoTaste[®] Pro) and Opt (Optivin[®] Elevage).....66

<i>Figure 2.8.</i> β -Glucanase activity of the three commercial autolytic enzymes in model wine and real wine (Chardonnay) systems as determined by the enzymatic assay reported by Humbert-Goffard et al. ¹³¹ Lall (lallzyme MMX [®]), Novo (VinoTaste [®] Pro) and Opt (Optivin [®] Elevage).....	67
<i>Figure 3.1.</i> Total soluble nitrogen and glucidic colloid levels released at various temperatures when microwaving a lees solution at 300 W for 3 minutes.....	76
<i>Figure 3.2.</i> Effect of sample size volume and power level on the ability of the sample to reach 85 °C.....	77
<i>Figure 3.3.</i> TEM image of a <i>Saccharomyces cerevisiae</i> cell harvested directly from fermentation.....	82
<i>Figure 3.4.</i> TEM image of a <i>Saccharomyces cerevisiae</i> cell harvested after thermal treatment at 85 °C as described for the sensory experiments.....	83
<i>Figure 3.5.</i> TEM image of a <i>Saccharomyces cerevisiae</i> cell harvested after microwave treatment at 85 °C as described for the sensory experiments.....	84
<i>Figure 3.6.</i> Web diagrams of the important differences in sensory attributes for each treatment (untreated lees, heated lees and microwaved lees) along with an overall average. A = aroma attribute and P = palate attribute. ANOVA by Fisher's (* $P < 0.2$, ** $P < 0.1$, *** $P < 0.05$).....	88
<i>Figure 4.1.</i> General schematic of the typical production steps utilised to prepare IDY preparations.....	93
<i>Figure 4.2.</i> Schematic representation of the advantage of adding Booster Rouge at the beginning of alcoholic fermentation.....	99
<i>Figure 4.3.</i> Sensory analysis of a trial of Tempranillo, DOC Ribera del Duero, 2010: Comparison of control and addition of Opti-LEES at 20 g/hL. Adapted from reference 202.	103
<i>Figure 4.4.</i> Microscopic observation of the development of potassium bitartrate crystals at -4 °C in a solution with and without Mannostab [®] . Adapted from reference 205.....	104
<i>Figure 4.5.</i> Comparison of the effect of Genesis Prime on total polysaccharides when compared to typical lees ageing. Adapted from reference 209.....	105

<i>Figure 4.6.</i> Base Chardonnay wine containing the IDY's utilised. From left to right: (OptiMUM-White [®]), (Opti-LEES, not shown due to delay in delivery, not soluble), (Booster Blanc [®]), (Noblesse [®]), (Mannostab [®] , soluble), (Biolees [®]), (Phylia Exel, soluble), (Genesis Prime), (Genesis Lift, soluble), (Phylia Lift).....	107
<i>Figure 4.7.</i> The increase in total polysaccharides and soluble protein upon exposure to various IDY preparations for 4 weeks in a Chardonnay wine. Note Phylia Exel was not included in this study as it was not available when the trials were conducted. <i>a - c</i> : data indicated by different number are significantly different in soluble proteins, and <i>A - C</i> : data indicated by different number are significantly different in polysaccharides, by Student-Newman-Keuls one-way ANOVA analysis ($P < 0.5$).....	108
<i>Figure 4.8.</i> A_{440} values of the Chardonnay wines exposed to the IDY preparations for 4 weeks at 15 °C. Note Phylia Exel was not included in this study as it was not available when the trials were conducted. <i>a - c</i> : data indicated by different number are significantly different by Student-Newman-Keuls one-way ANOVA analysis ($P < 0.5$).....	111
<i>Figure 4.9.</i> Samples of the model wine solutions containing the various IDY preparations after being heated at 35 °C for 14 days.....	117
<i>Figure 4.10.</i> Samples of the browning inhibition solutions containing the various IDY preparations after being heated at 35 °C for 14 days.....	118
<i>Figure 4.11.</i> Maximum absorbance measurements at A_{440} of the browning inhibition solutions containing the various IDY preparations after being heated at 35 °C for 0, 2, 6, 10 and 14 days. MW*: catechin in a model wine solution.....	118
<i>Figure 4.12.</i> The increase in total soluble protein upon exposure to various IDY preparations for 14 days in the browning model wine solutions. <i>a - d</i> : data indicated by different number are significantly different within each IDY from different time points, by Student-Newman-Keuls one-way ANOVA analysis ($P < 0.5$).....	122
<i>Figure 4.13.</i> The antioxidant activities of the various IDY preparations when dissolved in model wine for 1 day. <i>a - e</i> : data indicated by different number are significantly different by Student-Newman-Keuls one-way ANOVA analysis ($P < 0.5$).....	123
<i>Figure 4.14.</i> Total amount of GSH released into the model wine system after 14 days.....	125
<i>Figure 5.1.</i> Chromatography of amino acids standards.....	145

List of Schemes:

Scheme 1.1. The steps which produce lees during red, white and sparkling wine production. Adapted from reference 34.....13

Scheme 2.1. Two sets of six experimental Chardonnay wines produced.....37

Scheme 2.2. Two sets of three experimental Pinot Noir wines produced.....42

Scheme 4.1. Browning in grape must and wines and the effect of GSH and the formation of GRP.....101

Scheme 4.2. The key non-enzymic oxidation reactions and the formation of acetaldehyde-mediated and glyoxylic-mediated polymerisation of (+)-catechin in our model wine system.....116

List of Tables:

Table 2.1. Pressings utilised to attain experimental Chardonnay juice.....38

Table 2.2. Oenological parameters of finished Chardonnay wines.....40

Table 2.3 Final oenological parameters of the Pinot Noir wines prior to bottling.....44

Table 2.4. Lees concentrations in our finished wines that went through MLF.....47

Table 2.5. Bentonite (g/L) needed to achieve a heat stable wine for all Chardonnay wines...52

Table 2.6. Delta E between different treatments at the same time point.....59

Table 2.7. Viscosities of several of the Chardonnay and Pinot Noir wines at time points 0 and 24 months storage at 15 °C.....61

Table 2.8. Metal concentrations of several of the Chardonnay wines which had gone through MLF at time points 0 and after 4 months lees exposure at 15 °C.....63

<i>Table 2.9.</i> Metal concentrations of several of the Pinot Noir wines at time points 0 and after 4 months lees exposure at 15 °C.....	64
<i>Table 3.1.</i> Aroma and flavour reference standards employed for DA.....	78
<i>Table 3.2.</i> Aroma, palate and mouthfeel sensory attributes used in the sensory assessment...79	
<i>Table 3.3.</i> Total soluble proteins, glucidic colloids and free radical scavenging ability of the microwave and thermally treated samples compared to the control.....	81
<i>Table 3.4.</i> Mean ratings for sensory attributes.....	86
<i>Table 4.1.</i> The type and amount of IDY utilised in the base Chardonnay wines for analysis.....	106
<i>Table 4.2.</i> CIElab values of the Chardonnay wines exposed to various IDY preparations for 4 weeks at 15 °C.....	112
<i>Table 4.3.</i> CIElab values of catechin solution with IDY added at recommended concentrations during storage.....	120
<i>Table 4.4.</i> Amino acid levels and GSH released into the model wine system after 14 days exposure for all IDY preparations.....	123
<i>Table 5.1.</i> Measurement lines and concentration scales for each metal measured.....	133
<i>Table 5.2.</i> Separation programme for amino acid and GSH analysis.....	144
<i>Table 5.3.</i> Fluorescence detector conditions for amino acid and GSH analysis.....	144

In Adelaide, I had the darkest experience ever in my life. I wish I could live a healthier and happier life afterwards.