

# FINING BENCH TRIALS

PRESENTED AT THE NYS HOME  
WINE SEMINAR 2010

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# PURPOSE

- The purpose of this bench trial is to determine the organo-leptic effects of fining agents on wine, a Chardonnay (oak fermented and malo-lactic fermented, 5 parts) Sauvignon Blanc (3 parts) blend.
- Each fining agent was used alone.
- There were no combinations used, unless it was pre-combined commercially.

# FINING AGENT

## ○ Definition:

- A substance that clarifies, or prevents some future detrimental change(s) when added to wine.

# FINING AGENTS

- Bentonite 2 grams per gallon
- LQ Super Kleer K. C. 1.9 ml & 7.6 ml/gal.
- Sparkolloid 0.5 tsp per gallon
- Polylact 1 gram per gallon
- Kolorfine 2 grams per gallon
- Kieselsol 1.9 ml per gallon

# BENTONITE

- ⦿ Is clay.
- ⦿ Is negatively charged.
- ⦿ Comes from Wyoming.
- ⦿ Is used to remove proteins from wine. (Heat Stabilization)
- ⦿ Does not compact very well. Often done immediately before cold stabilization, so that the potassium bi-tartrate crystals reduce its fluffiness once settled.

# LQ SUPER KLEER LC

- ◉ Is a combination of Chitosan and Kieselsol
- ◉ Chitosan is positively charged.
- ◉ Chitosan is a shellfish derivative. Caution should be observed, as there are many people who have allergies to shellfish and their products.
- ◉ Kieselsol is negatively charged.
- ◉ Kieselsol is used to help settle the Chitosan and the particles that it is attached to the Chitosan.

# SPARKOLLOID, COLD

- ◉ Is strongly positive charged.
- ◉ Is diatomaceous earth in a polysaccharide carrier.
- ◉ Does not compact well.
- ◉ Has little effect on color and flavour.

# POLYLACT

- ⦿ Is a combination of Polyclar (PVPP) and casein.
- ⦿ Polyclar is neutral.
- ⦿ Is used to reduce “pinkings” and color.
- ⦿ Does not clarify.
- ⦿ Casein helps to settle the Polyclar.

# KOLORFINE

- ◉ Is actually potassium caseinate
- ◉ Is positively charged
- ◉ Is derived from milk protein
- ◉ Removes acidic particles
- ◉ Removes undesirable odors
- ◉ Removes color

# KIESELSOL

- ◉ Is negatively charged.
- ◉ Is a silicon dioxide solution.
- ◉ Can be used with gelatin and other proteins to help with settling.

# SUMMARY

- ⦿ Thanks to Mark Peters of Bottom of the Barrel for the donation of 6 gallons of Chardonnay juice for this presentation.
- ⦿ What do YOU think of the wine fined with different agents?
- ⦿ Are there combinations that you might use next year?

# OBSERVATIONS

FROM THE 2010 SEMINAR

- Differences were subtle.
- Comments that were noted by wine number:
  - 0- A few liked the nose
  - 1 - Softer than 0
  - 2 - Edgier than 0, clearest, prominent nose that some did not like
  - 3 - Off flavour
  - 4 - none noted
  - 5 - Sweeter mid-taste than others
  - 6 - More tannic

# OBSERVATIONS

FROM THE 2010 SEMINAR

## ○ Which wine do you like?

- 0 - 9 votes
- 1 - 4 votes
- 2 - 21 votes
- 3 - 8 votes
- 4 - 1 vote
- 5 - 3 votes
- 6 - 1 vote