

# MLF Scorecard

To take some of the guesswork out of winemaking, Lallemand has developed this scoring system to assess the malolactic fermentation potential of a wine. Each relevant condition is assigned a score, and the total score indicates whether MLF is likely to be easy or difficult.

## Scorecard for determining the ease of malolactic fermentation

CONDITION	1 point each	2 points each	8 points each	10 points each		Score
Alcohol (% vol)	<13	13 - 15	15 - 17	>17	→	
pH	>3.4	3.1 - 3.4	2.9 - 3.1	<2.9	→	
Free SO <sub>2</sub> (mg/L)	<8	8 - 12	12 - 15	>15	→	
Total SO <sub>2</sub> (mg/L)	<30	30 - 40	40 - 60	>60	→	
Temperature (°C)	18 - 22	14 - 18 or 18 - 24	10 - 14 or 24 - 29	<10 or >29	→	
Yeast's nutritional needs	Low	Medium	High	Very high	→	
Ease of alcoholic fermentation	No problems	Transient yeast stress	Sluggish / stuck AF	Prolonged yeast contact	→	
Initial level of malic acid (g/L)	2 - 4	4 - 5 or 1 - 2	5 - 7 or 0.5 - 1	>7 or <0.5	→	
Maximum AF rate (maximum loss of brix/day)	<2	2 - 4	4 - 6	>6	→	
Note: Other, currently less well-known factors that are not considered in this scorecard may include the level of dissolved oxygen, polyphenolic content, lees compacting, pesticide residues, etc.						
<b>Total score for the ease of malolactic fermentation:</b>					→	

### Results

**Favorable: < 13 points • Not so favorable: 13-22 points • Difficult: 23-40 points • Extreme: >40 points**

