

What Closures Do You want to Use?
An Organo–Leptic Study of
Bottle Closures
Presented at the NYS Home Wine
Seminar, 2014

Peter A. Frisch
New York State Home Wine Committee

Closures Used

- ▶ Nomacorc
- ▶ Premium Natural Cork
- ▶ Diam (also called Altec or Reference)
- ▶ Lesser Grade Natural Cork

Wine

- ▶ Sauvignon Blanc (California origin juice) 2009 vintage
- ▶ Blended with single digit percentages of Chardonnay and Viognier.
- ▶ All juices were fermented with 4 or 5 yeasts.
- ▶ Fined with Polylact and Bentonite, in that order, then filtered, 1 micron.
- ▶ Acid adjusted with “blended acid” to remove bitterness

Test Design

- ▶ Only one wine was used
- ▶ Only one bottle style was used (bar top)
- ▶ Only one bottle shape was used (Bordeaux)
- ▶ Only one bottle size was used (750 ml)
- ▶ All bottles were stored in one small place
 - Temperature differences were kept to a minimum
- ▶ All bottles were filled and closed within a very short period of time
- ▶ Each bottle was labeled with a laser printed label telling which closure was used

Storage



Observations

from the 2014 seminar

- ▶ Note: some of the bottles in the top row show signs of leakage (fuzzy growths)
- ▶ At the NYS Home Wine Seminar the following was noted:
 - Nomacorc – Wine was oxidized.
 - Diam – Wine had off flavor
 - Premium Natural Cork – No defects
 - Lesser Grade Natural Cork – No defects
- ▶ In a show of hands on the question: Which would you use.
 - Premium Natural Cork – 14
 - Lesser Grade Natural Cork – 8
 - Diam – 0
 - Nomacorc – 0

Reference Links

- ▶ <http://www.portocork.com/products.html>
- ▶ <http://us.nomacorrc.com/>
- ▶ <http://www.advancecork.com/>
- ▶ <http://www.diam-cork.com/>
- ▶ <http://www.widgetco.com/corks>