

# **Trial #1 – Open after tasting**

# **CONTAINS WINE**

# **IDENTIFICATION**

**Trial #1: Effectiveness of different antioxidant treatments on Sauvignon blanc.**

**Select bottles labelled trial #1**

**the  
test  
case**

Research To Go



# STOP!

Are you undertaking a blind tasting?

Reading further will undermine the validity of your trial.

Taste first! And then read on...

## Wine A: PMS & Ascorbic (Control)

### Common Descriptors:

Appearance	Aroma	Flavour
Clear and bright. Pale straw yellow with hints of green.	The panel reported aromas of citrus (lemon and lime) and gooseberry being dominant. Some panelists mentioned tropical notes that were a little generic and undefined, while others noted herbal or vegetal aromas such as "cut grass", capsicum, nettle, and "green beans".	The wine was judged to be dry, high in acidity, with a light body. Common flavours from the tasting notes were citrus fruits, green apples, gooseberry as the dominant flavours. Some background tropical flavours of "guava" and "passionfruit".

### Average Scores:

Balance	Complexity	Intensity	Length	Overall Quality	Total Rating
2.9/5	2.6/5	3.3/5	3.3/5	2.8/5	15/25

## Wine B: Tannin

### Common Descriptors:

Appearance	Aroma	Flavour
Clear and bright. Pale straw yellow with hints of green.	Lower intensity aromas of citrus and stone fruits. Other notes reported herbaceous aromas, "asparagus", and "slightly oxidised".	The panel judged the wine as light bodied, dry, having high acidity, and a moderate length. Common fruit flavours were apples, gooseberry, and citrus. Some panelists reported slightly "sweaty" flavours, "canned peas", and a "bitter" taste on the finish.

### Average Scores:

Balance	Complexity	Intensity	Length	Overall Quality	Total Rating
2.6/5	2.5/5	2.8/5	3.4/5	2.8/5	14/25

## Wine C: Glutathione

### Common Descriptors:

Appearance	Aroma	Flavour
Clear and bright. Pale straw yellow with hints of green.	The tasting panel noted fruit flavours of citrus, apples, apricots, pineapples, and passionfruit frequently in their notes. Several panelists also noted that this wine was "riper than A and B".	Dry, high acid that was well balanced, medium length, medium intensity flavours of citrus ("lemon" and "orange"), green apples, gooseberry, pineapple.

### Average Scores:

Balance	Complexity	Intensity	Length	Overall Quality	Total Rating
2.8/5	3.1/5	3.1/5	3.2/5	3.2/5	15.4/25

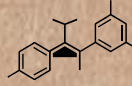
## Wine D: Mannoproteins

### Common Descriptors:

Appearance	Aroma	Flavour
Clear and bright. Pale straw yellow with hints of green.	The panelists recorded aromas of ripe citrus, tropical fruits, and ripe gooseberry. A few of the panel mentioned "sweat" and "vegetal" characteristics.	Dry, moderate acidity, light body, and medium length. More mentions of tropical fruits, apples, and gooseberry than citrus flavours. Some mention of a bitterness on the finish.

### Average Scores:

Balance	Complexity	Intensity	Length	Overall Quality	Total Rating
2.8/5	2.8/5	3.2/5	3.2/5	3.3/5	15.3/25



**Trial #2 – Open after tasting**

# CONTAINS WINE IDENTIFICATION

**Trial #2: Different techniques for controlling  
pH and acidity in Pinot noir and the resulting  
impact on wine longevity.**

**Select bottles labelled trial #2**

**the  
test  
case**

Research To Go



# STOP!

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Taste first! And then read on...

## Wine A: pH adjusted prior to bottling (Control)

### Common Descriptors:

Appearance	Aroma	Flavour
This wine was judged as clear, bright, and a pale ruby colour.	The panel reported aromas of red fruits, such as cherry and strawberry, as well as floral and earthy aromas.	Common flavours reported by the panel were cherry, strawberry, and plum. The wine was commonly described as having a medium body, moderate length, and moderate complexity.

### Average Scores:

Balance	Complexity	Intensity	Length	Overall Quality	Total Rating
3.3/5	3.3/5	3.4/5	3.4/5	3.5/5	16.8/25

## Wine B: pH adjusted to 3.3 as juice and during fermentation

### Common Descriptors:

Appearance	Aroma	Flavour
Wine B was described as a clear, bright, medium intensity ruby red.	This wine's aromas were described as "dark berry" fruits, "floral", and "slightly herbaceous".	The panel described this wine as having medium body, soft tannins, and moderate acidity. Flavours were reported as being "fresh berries" both red and dark.

### Average Scores:

Balance	Complexity	Intensity	Length	Overall Quality	Total Rating
3.7/5	3.7/5	3.6/5	3.5/5	3.8/5	18.5/25

## Wine C: pH adjusted to 3.3 as juice & Laktia used to start fermentation

### Common Descriptors:

Appearance	Aroma	Flavour
The panel judged this wine as a medium intensity ruby red.	Aromas were described as medium intensity and reminiscent of red berry fruits, such as "cherry" and "raspberry", as well as "plums" and some "earth" notes.	This wine was described as having lively acidity, prominent tannins, and a medium body. Flavour notes reported by the panel included "redcurrant", "cherry", and "plum".

### Average Scores:

Balance	Complexity	Intensity	Length	Overall Quality	Total Rating
3.2/5	3.1/5	3.3/5	3.2/5	3.0/5	15.7/25

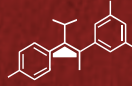
## Wine D: pH adjusted to 3.3 as juice and prior to bottling

### Common Descriptors:

Appearance	Aroma	Flavour
Wine D was judged by the panel to be clear, bright and medium ruby red in colour.	Aromas reported by the panel were red fruits, such as "cherry" and "strawberry", with additional notes of spice and earth.	The wine was judged to possess fine tannins and well-integrated acidity. Flavours appearing in the tasting notes were of red fruits including "raspberry", "plums", and "cherries".

### Average Scores:

Balance	Complexity	Intensity	Length	Overall Quality	Total Rating
3.0/5	3.0/5	3.2/5	3.1/5	3.2/5	15.5/25



**Trial #3 – Open after tasting**

# CONTAINS WINE IDENTIFICATION

**Trial #3: Effectiveness of winery products/techniques  
on reducing negative sensory impacts in wine  
made using powdery mildew affected fruit.**

Select bottles labelled trial #3

**the  
test  
case**

Research To Go



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## Wine A: Control

### Common Descriptors:

Appearance	Aroma	Flavour
The majority of the tasting panel judged the wine to be a pale ruby red colour including terms such as "cherry red" and "brick red". A few on the panel commented on a slight orange tint to its outer edge, or a 'rusty' colour.	The wine's aromas were described as: red berry fruits, lightly herbal, and earthy. The aromas were described as low intensity or "closed". Faults detectable on the nose were described as "musty", "dusty", "cardboard", and "band-aid".	The panel described the palate as: sour, bitter, with short length and drying tannins. Flavours were described as "musty" with low intensity red fruits that were "nondescript".

### Average Scores:

Balance	Complexity	Intensity	Length	Overall Quality	Total Rating
2.4/5	2.1/5	2.2/5	1.9/5	2.2/5	10.7/25

## Wine B: Chitosan

### Common Descriptors:

Appearance	Aroma	Flavour
The tasting panel judged the wine to be medium intensity ruby red colour. A few panel members noted some slight orange tints towards the rim, described as "brick" or "rusty" coloured.	The panel noted low intensity red fruit aromas like "plums" and "cherries", with some mentioning "dried berry" aromas. "Musty" and "dusty" aromas were still apparent.	The panel recorded prominent acidity and tannins, bitterness, and a "drying" texture to the wine. Flavours were described generally as "muted red fruits".

### Average Scores:

Balance	Complexity	Intensity	Length	Overall Quality	Total Rating
2.5/5	2.6/5	2.6/5	2.5/5	2.5/5	12.7/25

## Wine C: Pasteurisation

### Common Descriptors:

Appearance	Aroma	Flavour
The wine was judged to be deep ruby red with a hint of purple towards the edge of the glass.	The panel judged the wine to have more intense aromas than the other wines in this trial but the "musty" scents were still distinct. Non-fault flavours noted included "jammy red fruits" with some noting flavours of development such as "smoke", "leather", and "earth".	Medium intensity flavours of "jammy red berry fruits" and "plums" appeared in the panel's notes. The wine was judged to have riper tannins and greater body than other wines in this trial, but still presented a distinct bitterness on the palate.

### Average Scores:

Balance	Complexity	Intensity	Length	Overall Quality	Total Rating
3.0/5	2.9/5	3.1/5	2.7/5	2.8/5	14.5/25

## Wine D: Tannin

### Common Descriptors:

Appearance	Aroma	Flavour
This wine was judged clear, bright, and a light/pale ruby red colour.	The panel described this wine as possessing low intensity aromas of "red fruits" and "earth". While the nose was described as "a bit closed off" by some the "musty" aromas are still present.	The panel described this wine as having a "light" body, and a "short" finish. While flavours of "red fruit" were present they were deemed to be low intensity.

### Average Scores:

Balance	Complexity	Intensity	Length	Overall Quality	Total Rating
2.3/5	2.0/5	2.2/5	2.3/5	2.5/5	11.2/25