

Chapter 4

Defects

Defects can be divided into two categories. The first includes manufacturing defects, harmful to the wine and results in both an unbalanced product and, in some cases, headaches. The second category represents more visual (cosmetic) defects, which do not affect consumers.

Manufacturing defects

Manufacturing defects are problems such as post-fermentation, oxidation, corked wine, trichloranisole (TCA), sulfur etc.

1. **Post-fermentation** or second fermentation occurs when a still wine contains fermentable sugars in small quantities. If fermentable yeast is present in the wine, fermentation will start. Today many modern fruit-driven wines are picked late and not fermented totally dry. A second fermentation can therefore recommence within the bottle if there is yeast left. Sugar and yeast together ferment, creating alcohol and carbon dioxide, as shown below. Poor filtering is usually the reason for a second fermentation.

Post-fermentation All Wines

Appearance:
The bottle cork could be raised slightly due to pressure from the carbonic acid. The wine can show small bubbles around the rim edge within the wine itself. It can also be a cloudy wine with a sandy flake deposit.

Aroma:
Not detectable in most still wines, but in extremely poor cases the wine could smell of yeast and/or baked bread.

Taste:
A slight petulant sensation on the tip of the tongue.

Fig. 4.1. What can be found in a wine, if post-fermentation takes place.



Fig. 4.2. The fermentation process by which yeast transforms sugar into alcohol and carbon dioxide.



Fig. 4.3. A normal fermentation underway.