

# MALOLACTIC FERMENTATION KNOWLEDGE VERSUS PRACTICE

PROF MARET DU TOIT | Stellenbosch University

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## WHY INOCULATE FOR MLF?

- Ensure a secure/complete MLF.
- Ensure MLF under challenging conditions.
- Enhanced sensory profile with selected cultures.
- Avoid stuck/sluggish MLF.
- Avoid heating/energy inputs and costs.
- Minimise spoilage risks.
- Less volatile acidity.
- Reduced risk of ethyl carbamate and volatile phenols.
- Reduce oxidation risks.

## WHY CO-INOCULATE FOR MLF?

- Shorter total MLF duration.
- Efficient MLF in difficult wines.
- No MLF nutrition required.
- Reduced SO<sub>2</sub> usage.
- Less inhibitory impact from yeast (ethanol/medium chain fatty acids).
- More ester production (fresh and fruity profile).
- Less diacetyl/buttery characters.
- More complex, integrated wines.

## HOW TO USE MLF TO ENHANCE THE QUALITY OF YOUR WINE

It is possible to select a bacteria culture for MLF the same way you would select the yeast for AF: according to the sensory impact in the wine.

Blended cultures of *O. oeni* and *L. plantarum*, like the Duet range from Anchor Oenology, provides both a secure fermentation, as well as enhanced sensory characters. The *L. plantarum* strain can release bound aroma molecules from grape pre-cursors and enhance floral and fruity characters during co-inoculation. Alternatively, bacteria blends can reduce the harshness and green characters during MLF, allowing for a softer wine style. Bacteria cultures from Anchor Oenology allow you to modify the wine flavour profile during MLF.



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