

# Stabulation - seriously Rosé or Sauvignon Blanc?

If your goal is to improve the aroma and complexity of Rosé or white wine, **Alana Seabrook** and **Tertius van der Westhuizen**, of Laffort Australia provide their insights into a tool that could be useful.

If you are making 'Provence style' Rosé in 2018, or even if you just want to make an aromatic wine (for example Sauvignon Blanc) with increased levels of thiols and mouthfeel, Stabulation is a tool that can be used to achieve that.

Stabulation is the process of keeping whole juice on juice bottoms/lees for a period of time, generally at cooler temperatures ideally for at least 2 weeks at -2°C and 0°C to avoid uncontrolled fermentation, mixed periodically in inert conditions. The principal is to maintain contact between the juice and the juice lees. The aim is to extract the good compounds (precursors of thiols and esters as well as unknown compounds which could contribute to mouthfeel) from the juice lees into the juice, so you have to stir the lees every 12 hours (with CO<sub>2</sub> or dry ice). This process is highly beneficial for Sauvignon Blanc as well as other aromatic whites where an increase in thiols and esters is desired. In the case of Rosé, a significant amount of trials have been carried out demonstrating not only an increase in thiols and esters due to higher levels of precursors extracted during stabulation (**Figure 1**), but increased colour stabilisation as well as a decrease in fatty acids.

## Key results after stabulation:

- Increased aroma (Increase in thiols and esters)
- Significant increase in mouthfeel
- Colour stabilisation for Rosé

## Stabulation protocol

The following protocol may be followed:

1. Cool down and maintain temperature of the juice without racking between -2°C and +3°C for a stabulation of 10 days or more (optimal) otherwise follow time/temperature combinations as per below:
2. Mix fine juice lees by addition of dry ice each 12 hrs or

Temperature °C	Stabulation time
10 – 12 °C	24 h
8 °C	48 h
0 – 2 °C	4 days to 3 weeks
< 7°C	5 days with EGIDE <sup>TOMP</sup> *

\*Trials conducted in 2017

recirculating the fine lees.

3. Turn off cooling and allow the tank temperature to rise up to 8–10°C before racking to avoid risk of oxidation.
4. Either rack off gross solids prior to fermentation or float at this point using inert gas in the destination tank. Rack when juice turbidity is between 100 and 150 NTU (200 to 250 NTU if fermentation with strains that prefer a higher turbidity like ZYMAFLORE® DELTA). Proceed to inoculate with desired yeast strain.

\* EGIDE<sup>TOMP</sup> (Non-fermentative combination of *Torulaspora delbrueckii* and *Metschnikowia pulcherrima*) can be held at less than 7°C for 5 days in addition to the above combinations (Please find more information at <https://www.laffort.com/en/products/zymaflore-yeasts/828-zymaflore-egide>)

Stabulation can be a tool to increase the level of aroma and complexity in a Rosé or a white wine. For more information please refer to <https://www.laffort.com/en/products/rose-wine> for product information.

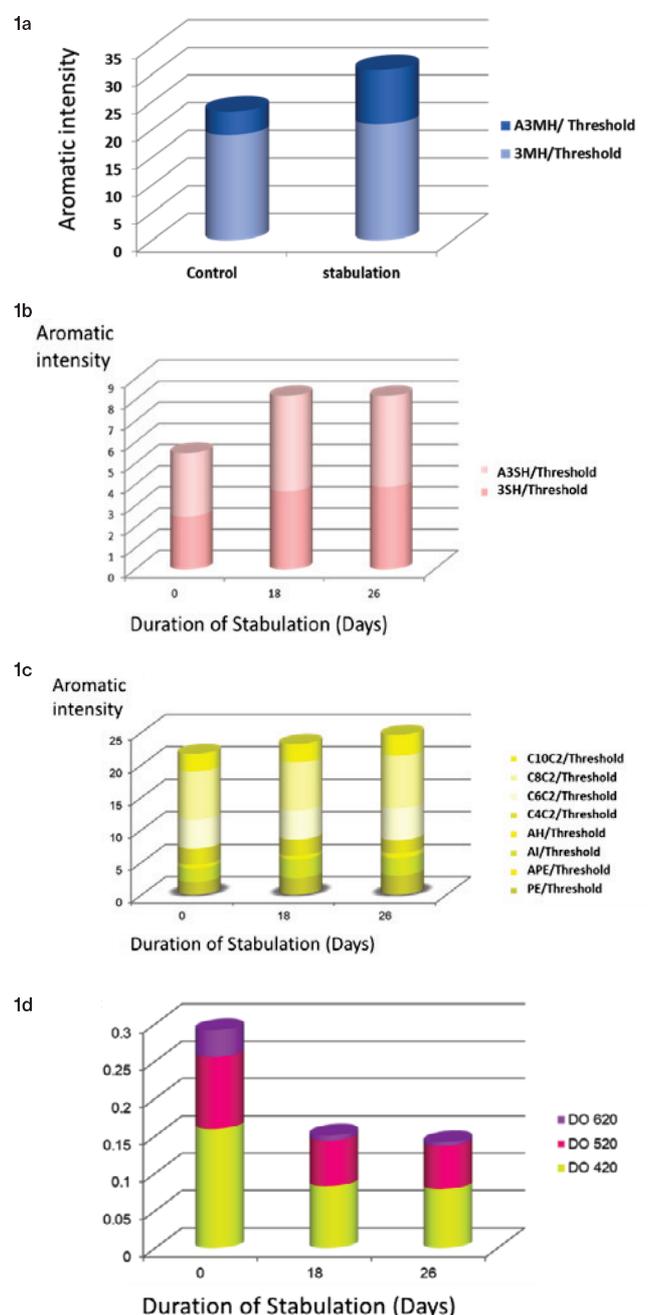


Figure 1. Effect of stabulation on Rosé in 2013 trials (1a) on thiol production; Effect of stabulation after 0, 18 and 26 days at 0°C on Rosé in 2014 trials (1b) on thiol production, on ester production (1c) and colour stabilisation (1d).