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FEATURE OF THE MONTH

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Feature of the Month

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Let Vinquiry Enartis Help You with Your Brett Problems

Brettanomyces contamination can quickly become a costly problem for a winery. Once in the winery, *Brettanomyces* can easily be spread through hoses, equipment and human contact. As soon as contamination is detected, proper procedures should be taken to minimize spoilage.

Brettanomyces, or "Brett", is a yeast in the Saccharomycetaceae family that can alter the sensory characteristics of wine. When growing in a glucose rich environment, *Brettanomyces* produces off-aromas, including 4-ethylphenol (4-EP) and 4-ethylguaiacol (4-EG). The resulting sensory contributions are often described as "Band-aid," "barnyard," or "mousy". *Brettanomyces* is typically considered a wine spoilage yeast, although some winemakers feel that it can add complexity to their wine at low levels. However, there is no guarantee that higher levels will not be produced.

Service of the Month

Vinquiry Enartis offers the following analyses to monitor the effects of *Brettanomyces* in your wine

Brett Management Panel - Panel 7

For winemakers who are concerned about *Brettanomyces* spoilage, the Vinquiry Enartis Brett Management Panel is an excellent resource. The panel monitors the presence and growth of *Brettanomyces* metabolic products (4-ethylphenol and 4-ethylguaiacol) with plating to give a complete profile of the activity of this yeast. *Brettanomyces* requires "management" because in many cases it cannot be eliminated due to enological restrictions or stylistic considerations. Simply performing a one-time analysis will not show whether spoilage is just beginning, getting worse, or is finished. This can only be determined by monitoring Brett populations and their metabolic products over time. The panel includes: Culture for *Brettanomyces*; 4-ethylphenol; 4-ethylguaiacol; Free SO₂; Brett Sensory Impact Evaluation.

\$115

4-Ethylphenol and 4-Ethylguaiacol (4-EP & 4-EG)

The presence of 4-ethylphenol and 4-ethylguaiacol indicate activity of *Brettanomyces* yeast. 4-EP and 4-EG are chemical markers that in high concentrations are attributable to *Brettanomyces*.

\$60

PCR Analysis

PCR analysis for the detection of *Brettanomyces* yeast is available at Vinquiry Enartis. PCR (polymerase chain reaction) is a rapid method to identify organisms by the amplification and detection of unique sequences of their DNA. An advantage to using the PCR method is that results can be available in two days, as opposed to a full week with the traditional culture plating method. This rapid detection allows winemakers to take the appropriate steps to limit spoilage and maintain the quality of the wine.

\$60

Culture for *Brettanomyces*

The Culture for *Brettanomyces* reports the presence and quantity of *Brettanomyces* yeast. Growth is apparent at five to seven days. Results are reported seven days after plating.

\$22

For more information, please contact Laboratory Customer Service at (707) 838-6312.

Product of the Month

Use Fenol Free to reduce the damage caused by *Brettanomyces*

[Fenol Free](#) is an activated carbon powder which is extremely effective against the defects caused by *Brettanomyces/Dekkera*. Low dosage additions to wine have proven to significantly reduce volatile phenols, including 4-ethylphenol and 4-ethylguaiacol. During trials, an addition of only 20g/hL of Fenol Free has shown to reduce the volatile phenol content in wine by 30%. Wines treated with Fenol Free have an overall improved aroma without negative effects on color.

1 kg, \$27

10 kg, \$250



For more information about Fenol Free or to obtain samples, please call **(707) 838-6312**.

Past Features of the Month

[March 2010 - Microbiology Services and Wine Defects Kits](#)

[February 2010 - Wine Improvement Review and Claril SP](#)

[January 2010 - Mini Consult and Citrogum](#)

[November 2008 - Post Fermentation Analysis](#)

[July 2008 - Harvest Analysis](#)

[June 2008 - CUNO Filters](#)

[May 2008 - Bottling Analysis](#)

[March 2008 - Ascent Cork Aroma Evaluation](#)

[February 2008 - Wine Improvement Panel](#)

[January 2008 - PCR for Spoilage Yeast and Bacteria](#)

[August 2007 - Juice Panels](#)

[June 2007 - Instrument Calibration](#)

[May 2007 - Adams Tannin Assay](#)

[April 2007 - Laboratory Set-Up](#)

[March 2007 - PCR Analysis](#)

[February 2007 - ISO Accreditation](#)

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