

One old man, tears upon his wrinkled cheek,
Stands trembling on a threshold, tries to speak,
But, in defect of any word for this,
Mutely upon the doorpost prints a kiss,
Then passes out for ever.

From: The Fairies, by William Allingham (1824-89)

MALB threshold



OR

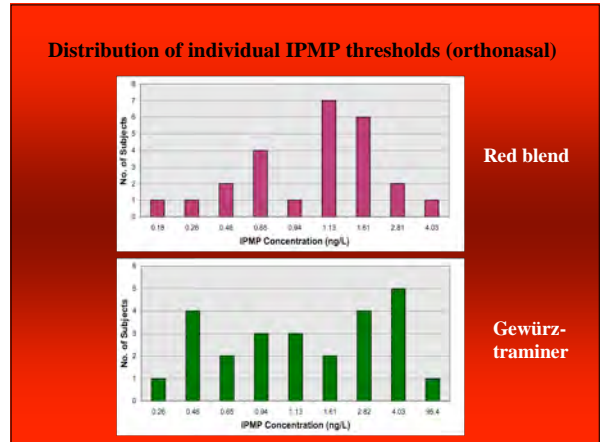
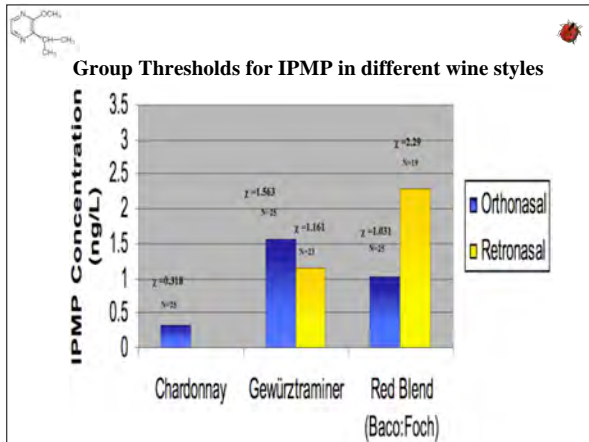


Photos: Brewster/Ker, 2003-05, KCMS Inc.

- 'Tolerance' levels in the vineyard mediated by uncertainty, individual variation in sensitivity & processing, wine aging, politics ...
- Calculated thresholds vary between 1200-1500 beetles/tonne. Recommended 'safe' tolerance limit in vineyard: 200 - 400 MALB/tonne
- (Equates to 800-1600 MALB per acre or one MALB for every 0.75 - 1.5 vines, assuming 4 tonnes per acre and 1200 vines per acre)
- Usual caveats, disclaimers
- Good luck estimating MALB density in vineyard/bins (uneven v/yard distrib; bin sampling)

2-isopropyl-3-methoxypyrazine (IPMP) threshold - i





Influence of familiarity with taint and winemaker sensitivity

Familiarity: threshold correlations:

- Gewürztraminer (n=24): -0.611 (***)
- Chardonnay (n=22): -0.313 (*)
- Red blend (n=25): -0.125 (NS)

Thresholds (t-test: 0.277, p=0.605; mean +/- sd log10):

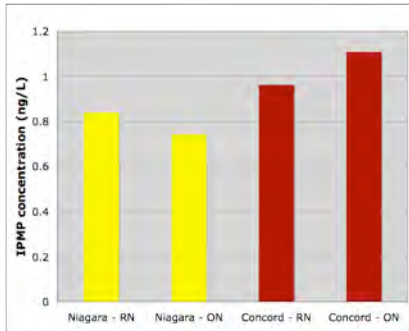
- winemakers (n=9): 0.377 ng/L ± 0.438
- non-winemakers (n=14): 0.398 ng/L ± 0.673

(level of familiarity with taint was the same [4.4])





Group Thresholds for IPMP in juice (n=25)



How much is too much?

Rough rule of thumb:

1 beetle/vine
or
1 ng IPMP/L wine or juice

Ethanol difference threshold



Ortho- and retro- nasal difference thresholds for ethanol in four wine styles

Wine	Mode of evaluation	Group threshold (% v/v)	Observed threshold range (% v/v)	Standard deviation of log ₁₀ BETs
Chardonnay (L)	Ortho-nasal	0.50	0.05-4.94	0.48
	Retro-nasal	1.20	0.22-4.94	0.33
Chardonnay (H)	Ortho-nasal	0.58	0.02-1.98	0.49
	Retro-nasal	1.03	0.22-3.46	0.38
Zinfandel (L)	Ortho-nasal	1.08	0.13-4.94	0.38
	Retro-nasal	1.32	0.13-3.46	0.37
Zinfandel (H)	Ortho-nasal	1.14	0.13-4.94	0.44
	Retro-nasal	1.31	0.32-4.94	0.31

Group thresholds represent the geometric mean of Best Estimate Thresholds (BETs) obtained from 26 individuals; starting ethanol concentrations (% v/v): Chardonnay (L), 11.56%; Chardonnay (H), 13.36; Zinfandel (L), 11.51; Zinfandel (H), 13.40.

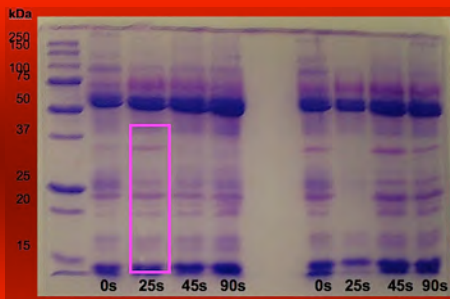
Threshold of bad taste



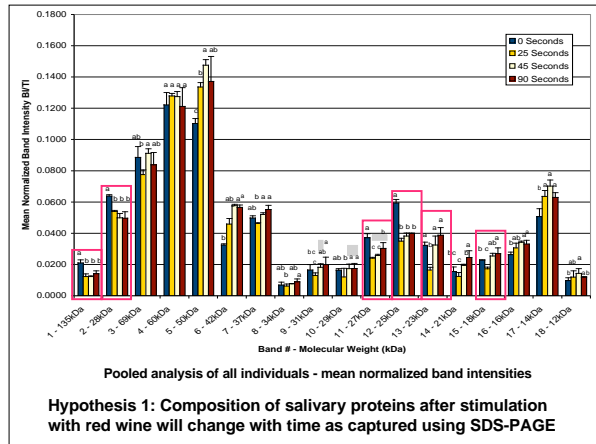
Saliva Collection

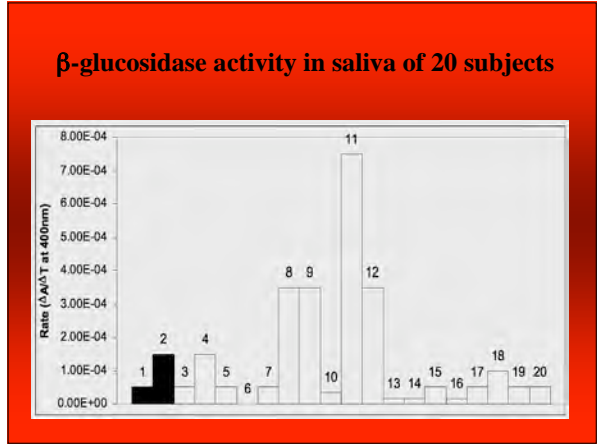
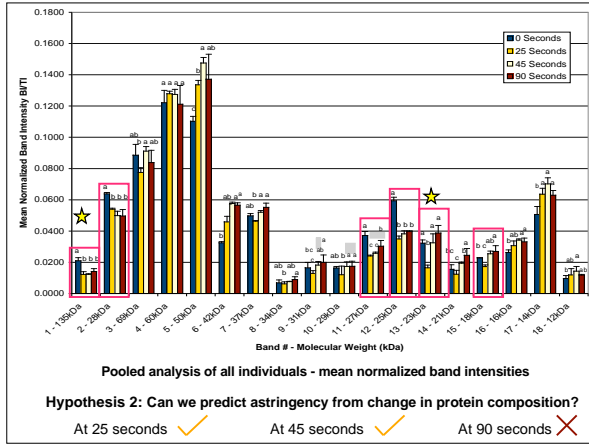


Method Development




Optimised SDS-PAGE gel






**Trembling on the threshold
in '07**



Amy Blake
(MSc candidate)



- Influence of closure type and packaging on IPMP, IBMP & SBMP

Mason Spink

(BSc [Hons] candidate)



- Influence of MALB morbidity and yeast strain on IPMP in wine

Martha Bajec

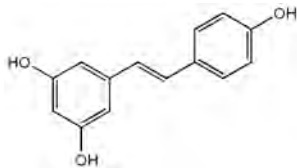
(PhD candidate)



- Genetic basis for differences in flavor perception

Nicole Gaudette

(MSc candidate)



- Stability and sensory properties of *trans*-Resveratrol enriched wine and juice

Dr Martin Pour Nikfardjam

(State Research Institute for Viticulture & Pomiculture, Weinsberg, Germany)



- Polyphenolic composition of wines made from autochthonous Canadian & Hungarian grapes and influence of OptiRed®



Dr George Kotseridis
(Agricultural University of Athens)



- Improving sensitivity of analytical methods
for MPs