



Scorecard for determining the ease of malolactic fermentation

	My wine	Evaluation				Score
		1 point each	2 points each	8 points each	10 points each	
Alcohol (% vol.)		< 13	13 - 15	15 - 17	> 17	
pH		> 3.4	3.1 - 3.4	2.9 - 3.1	< 2.9	
Free SO ₂ (mg/L)		< 8	8 - 12	12 - 15	> 15	
Total SO ₂ (mg/L)		< 30	30 - 40	40 - 60	> 60	
Temperature (°C)		18 - 22	14 - 18 or 22 - 24	10 - 14 or 24 - 29	< 10 or > 29	
Yeast's nutritional needs		Low	Medium	High	Very high	
Ease of Alcoholic Fermentation		No problems	Transient yeast stress	Sluggish / stuck AF	Prolonged yeast contact	
Initial level of malic acid (g/L)		2 - 4	4 - 5 or 1 - 2	5 - 7 or 0.5 - 1	> 7 or < 0.5	
Maximum AF rate (maximum loss of brix/day)		< 2	2 - 4	4 - 6	> 6	

NOTE: Other, currently less well-known factors that are not considered in this scorecard may include the level of dissolved oxygen, polyphenolic content, lees compacting, pesticide residues, etc.

TOTAL

