

EVALUATING MLF FEASIBILITY

Use the table below to determine the ease of your malolactic fermentation.

PARAMETERS	My wine	EVALUATION				Results
		1 point	2 points	8 points	10 point	
Alcohol (% vol.)		< 13	from 13 - 15	from 15 - 17	> 17	
pH		> 3.4	from 3.1 - 3.4	from 2.9 - 3.1	< 2.9	
Free SO ₂ (mg/L)		< 8	from 8 - 12	from 12 - 15	> 15	
Total SO ₂ (mg/L)		< 30	from 30 - 40	from 40 - 60	> 60	
Temperature (°C)		from 18 - 22	from 14 - 18 & from 22 -24	from 10 - 14 & from 24 - 29	<10 & > 29	
Yeast's nutritional requirements		Low	Medium	High	Very High	
Alcoholic fermentation development		Smoothly	Slight yeast stress	Sluggish fermentation stuck AF	Prolonged contact with the yeast	
Initial malic acid content (g/L)		from 2 - 4	from 4 - 5 & from 1 - 2	from 5 - 7 & from 0.5 - 1	>7 & < 0.5	
Maximum speed of alcoholic fermentation (maximum loss of density points/day)		< 8	from 8 - 16	from 16 -24	> 24	

NB: Other factors that are presently less-known and under study have to be taken into account in this estimation: dissolved oxygen content, polyphenolic content, lees settling, pesticide residues, etc.

Explanation:

Carry over the result of each line into the column to the right. Add up the results from the right hand column to obtain the final result. According to the value obtained, you will have an estimation of malolactic fermentation feasibility.

TOTAL

< 13	From 13 to 22	From 23 to 41	> 41
Favourable	Moderately difficult	Difficult	Extreme
Attention to the development of indigenous flora (Brettanomyces, contaminating bacteria, etc.). Inoculate rapidly with selected bacteria.	Choose the bacteria adapted to your wine. A specific bacteria nutrient may be necessary.	Reduce obstacles in order to optimize MLF: adjust temperature, think about bacterial nutrition, etc. Consider using a 1-STEP® bacteria culture.	MLF under these conditions is unlikely to decrease the number of obstacles before inoculating: by adjusting parameters, detoxification and or bacterial nutrition, etc.