

[Past Features of the Month](#)

Home
Products...
Services...
Technical Information...
News & Events...
About Vinquiry...
Contact Us...
Feature of the Month
Site Search
Customer Login

Ascent Cork Aroma Evaluation

Because of the costly consequences associated with TCA "cork taint" and other cork-related off-aromas, wineries are increasingly compelled to carefully evaluate their corks. A number of wineries have some form of a cork evaluation program, but these programs require a large allocation of manpower and resources. As a result, shortcuts are taken which can lead to a disaster in the marketplace. In order to assist wineries in delivering quality wine, Vinquiry offers **Cork Aroma Evaluation** on both still and sparkling wine corks. Cork evaluation can dramatically reduce the overall incidence of cork taint in your wine, increase the confidence in your products once they are in the market, and help you maintain a favorable image with consumers.

Procedure

For still wine, corks are tracked by bale and lot number and individually soaked in a neutral solution. The solution is then transferred to tasting glasses. For sparkling wine, the first disk only is soaked in the solution. Up to 140 glasses can be evaluated in one session, including control blanks and an appropriate number of TCA and other spikes per session. Vinquiry recommends that five panelists participate in the cork evaluation. An "R-Index" method is used to evaluate the results of the cork sensory. The R-Index procedure provides a statistically based numerical rating of individual cork aromas. This value is combined with a rating of aroma intensity to produce a final number: the R-index times average intensity value. This number, in addition to actual aroma descriptors for individual corks, can aid in determining whether pre-screened cork lots should be accepted or rejected.

Included in the Cork Aroma Evaluation

The Cork Aroma Evaluation includes one sensory professional as a panelist. Additional panelists can be provided by Vinquiry at an additional charge or the client may use their own panelists at no extra charge. A Cork Aroma Evaluation Report is also included, which details the descriptors used, their intensity, acceptability information and an R-index interpretation of acceptability.



Sampling

A pre-purchase sampling regime is critical to insuring a statistically valid selection of corks for evaluation. Since each winery has their own specifications for incoming cork quality, it is advised that you discuss your requirements with our sensory scientist to devise a customized sampling plan.

For further information on Cork Aroma Evaluation, please call 707-259-0740.

Past Features of the Month

- [February 2008 - Wine Improvement Panel](#)
- [January 2008 - PCR for Spoilage Yeast and Bacteria](#)
- [November and December 2007 - Post Harvest Specials](#)
- [October 2007 - Stuck Fermentations](#)
- [September 2007 - Subliwhite](#)
- [August 2007 - Juice Panels](#)
- [July 2007 - YSEO yeast](#)
- [June 2007 - Instrument Calibration](#)
- [May 2007 - Adams Tannin Assay](#)
- [April 2007- Laboratory Set-Up](#)
- [March 2007- PCR Analysis](#)

[February 2007- ISO Accreditation](#)
[December 2006- Lab Equipment Sale](#)
[November 2006- Restart Stuck Fermentations](#)
[October 2006- Malolactic Bacteria](#)
[September 2006- New Yeast](#)
[August 2006- Juice Analysis Panels](#)
[July 2006- Thermo Orion Meters](#)
[June 2006- Sparkling Wine Products](#)
[May 2006- Ochratoxin Analysis](#)
[April 2006- Calibration Services](#)
[March 2006- Sensory Services](#)
[February 2006- Fining Trials and Products](#)
[January 2006- Unified Symposium](#)
[December 2005- Efferbaktol SO2 Granules](#)
[November 2005- ML Bacteria](#)

[Home](#) | [Products](#) | [Services](#) | [Technical Information](#) | [News & Events](#) | [Feature of the Month](#) | [V inquiry Travels](#) |
[About V inquiry](#) | [Employment](#) | [Site Search](#) | [Customer Login](#) | [Contact Us](#)