

Sanitation

Winemaking Sanitation

- Requires constant vigilance, not a one-time shot
- Essential for consistent, high quality wine.
- Importance cannot be over emphasized
- Anything that comes in contact with the juice, must or wine must be clean and sanitized

Winemaking Sanitation

Terminology:

Cleaning is removing foreign debris from surfaces

Sanitizing is reducing harmful and unwanted organisms and is not sterilization

Sterilization is eliminating all organisms

90% clean is 100% contaminated

Cleaning Vs. Sanitation

- Cleaning removes debris, organic material that supports contamination
- Sanitation destroys spoilage organisms
- Cleaning must precede sanitation.

Cleaning Agents

- **Soda Ash** -- general cleaning and reducing bi-tartrate deposits
- **Proxy Clean** is sodium Carbonate (soda ash) plus hydrogen peroxide.
 - Hydrogen peroxide serves as a bleach, oxidizer, and anti-microbial agent.
- **TSP** is an efficient cleaner and de-greaser
- All alkali products should be thoroughly rinsed off and neutralized with a 10% citric acid solution

Sanitizing Agents for Wine

- **Idoflor** is iodine in solution
 - Will stain containers and requires rinsing
 - Best in an acidic solution
 - Falling out of favor due to potential TCA
- **SO₂** is more effective on bacteria than mold
 - Needs to be in an acidic solution (citric acid)
 - Preferred use with barrel storage
- **Star San, Triple-San, Saniclean** popular, acid-based, no rinse, excellent for wine equipment

Cleaning Agents

- NEVER, ever use a chlorine or chlorinated products.
- Chlorine can generate TCA around untreated wood
- It can accumulate in the cellar and equipment
- TCA is responsible for cork taint
 - Musky, dusty smell that permanently ruins wine
 - Can be detected in as little as 5 part per trillion