



Selected
Slides
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AWRI Study of Wine Closures

physical characteristics and effect on composition and sensory properties of a Semillon wine - Performance at 20 months

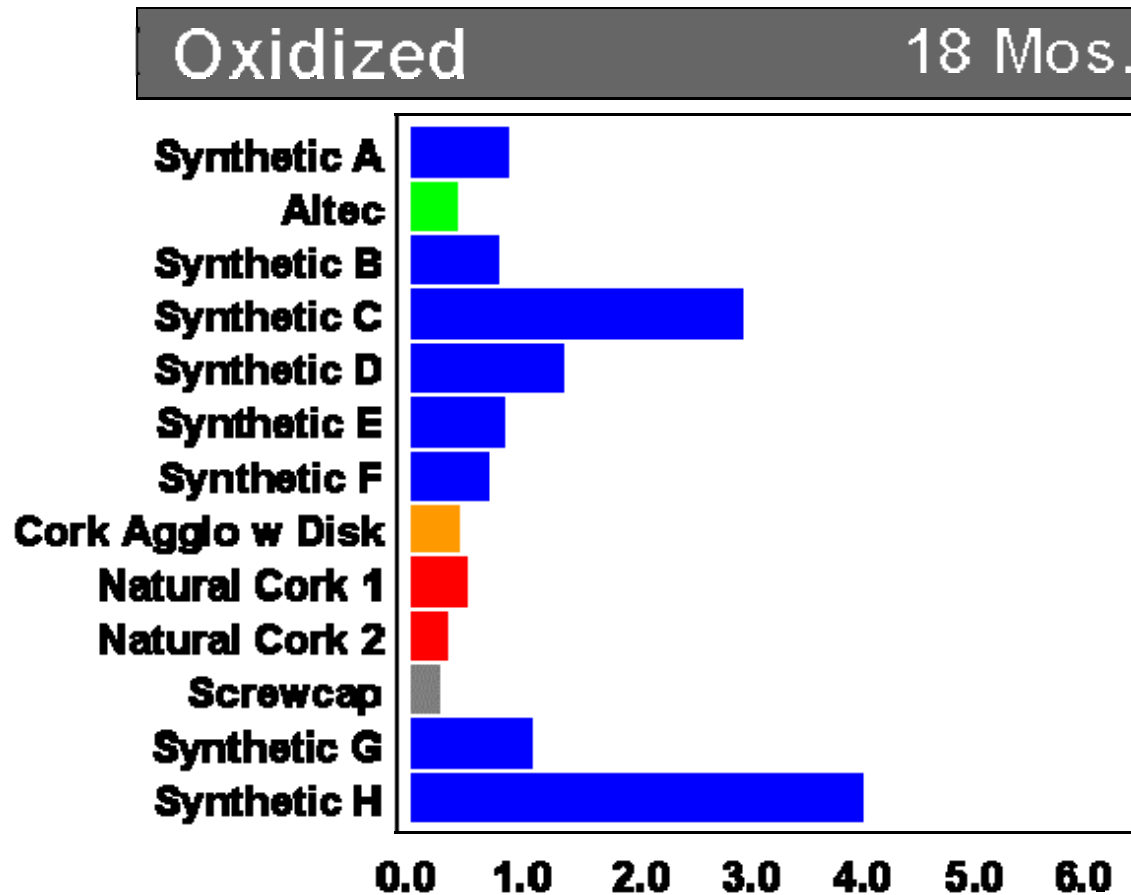
**By: Godden, Francis, Field, Gishen, Coulter, Valente, Hoj,
Robinson – sponsored by The Australian Wine Research Institute**

In July of last year, results from a broad study of wine closures was released. The report was sponsored by the Australian Wine Research Institute and has been widely referenced by various parties involved in the wine industry. The following graphs display sensory comparisons after 18 months of study.



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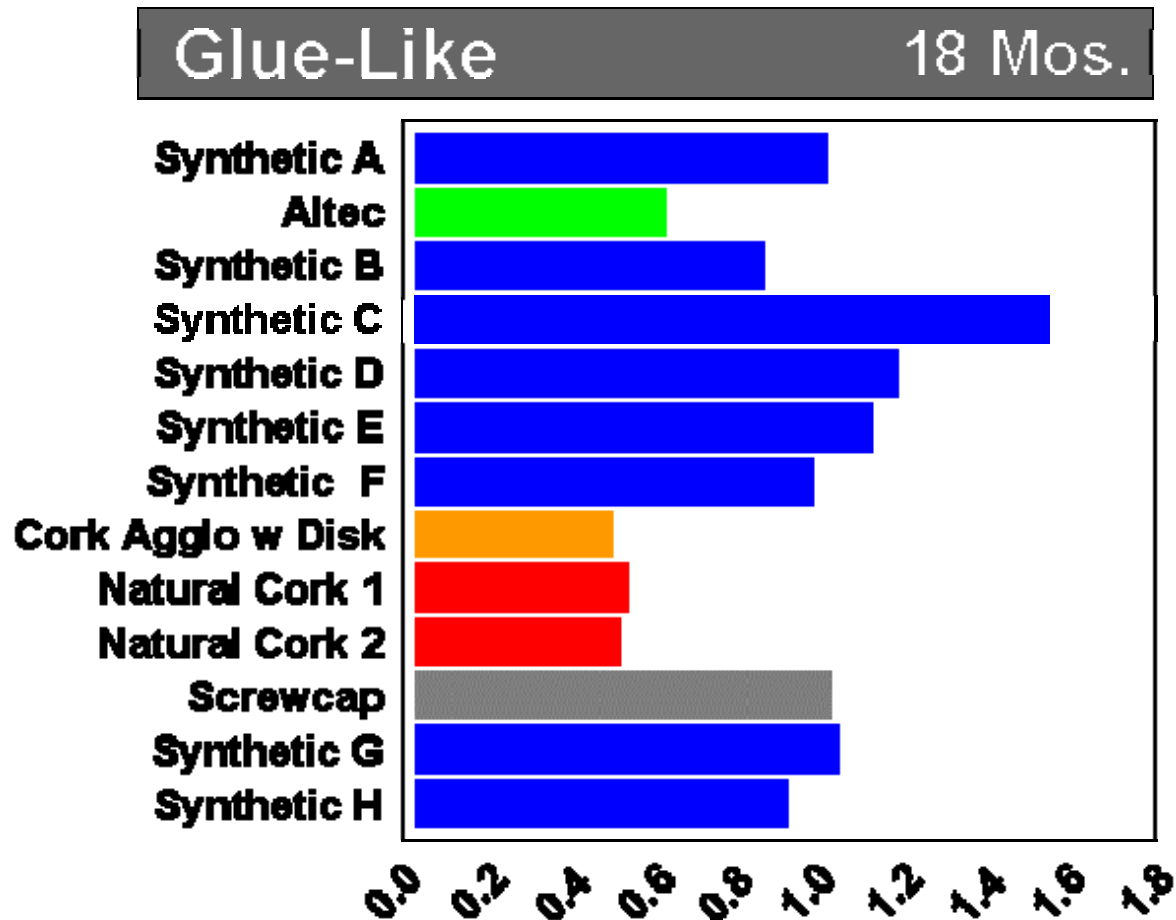
Off Aromas by Closure - Oxidized





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Off Aromas by Closure – “Glue-like”

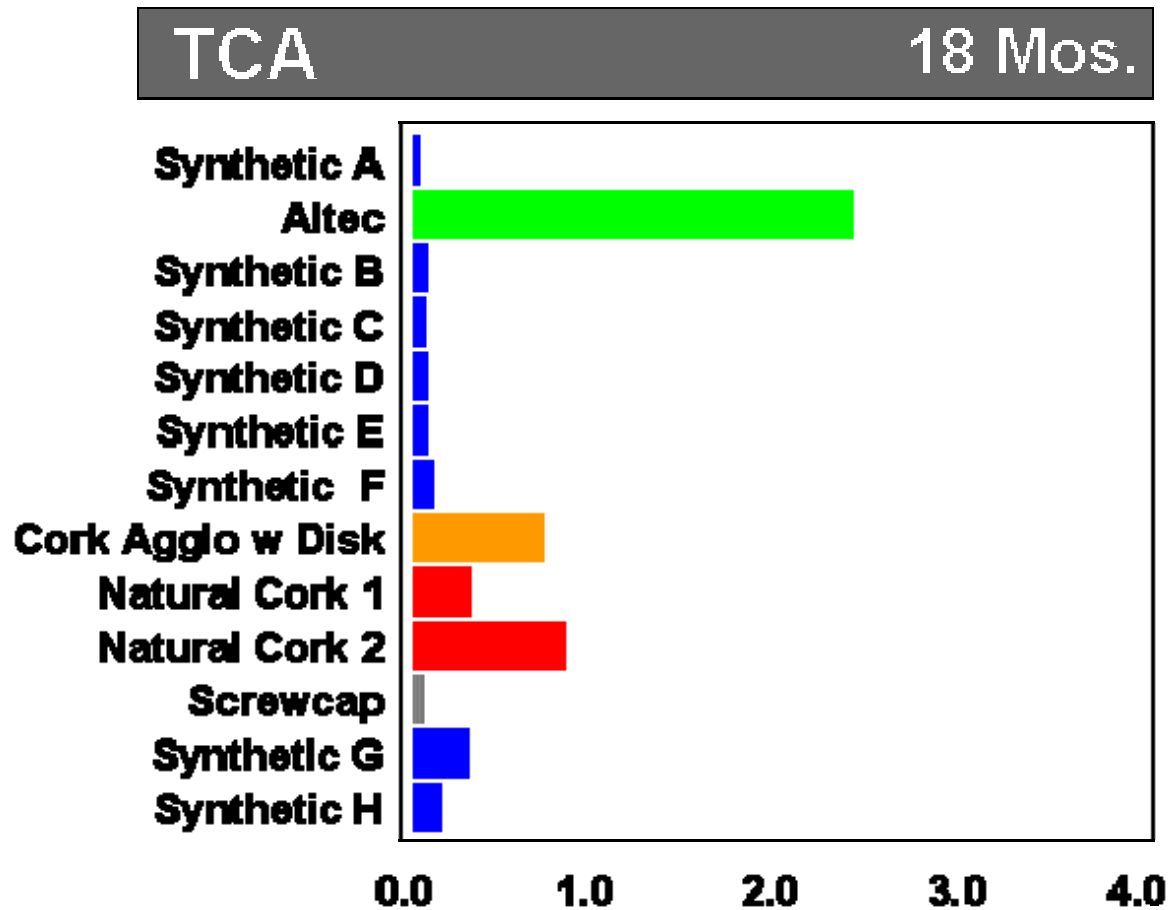


[Australian Journal of Grape and Wine Research 7.64-05.2001 - Page 97 - Figure 13](#)



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Off Aromas by Closure – TCA

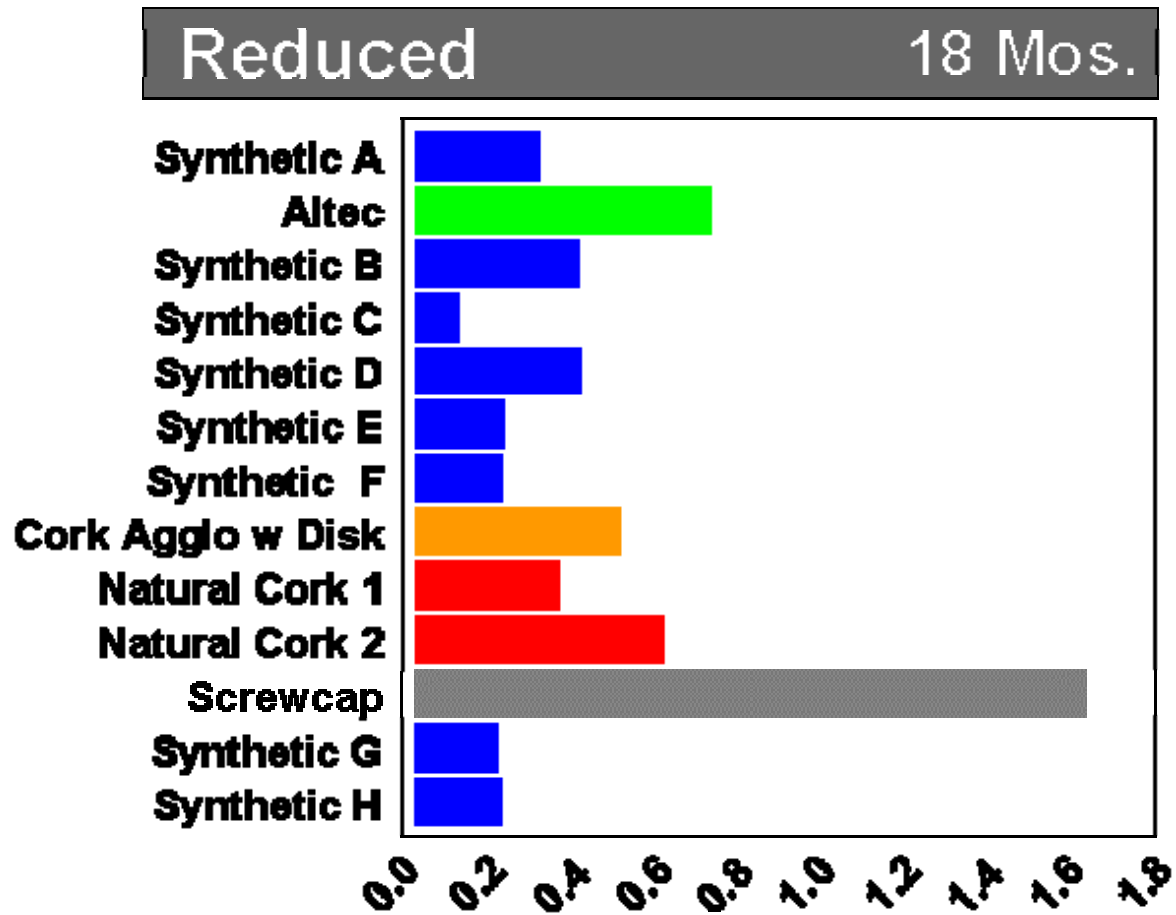


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Off Aromas by Closure - Reduced

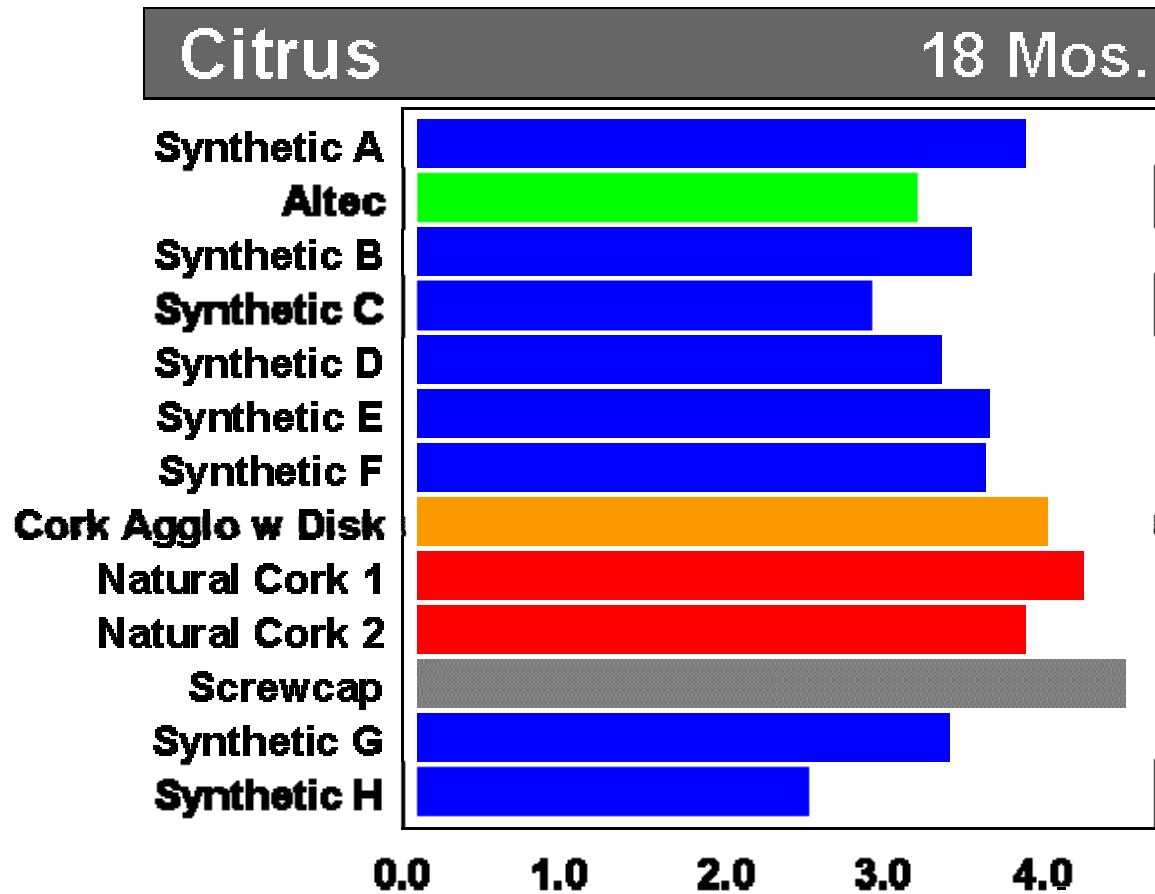


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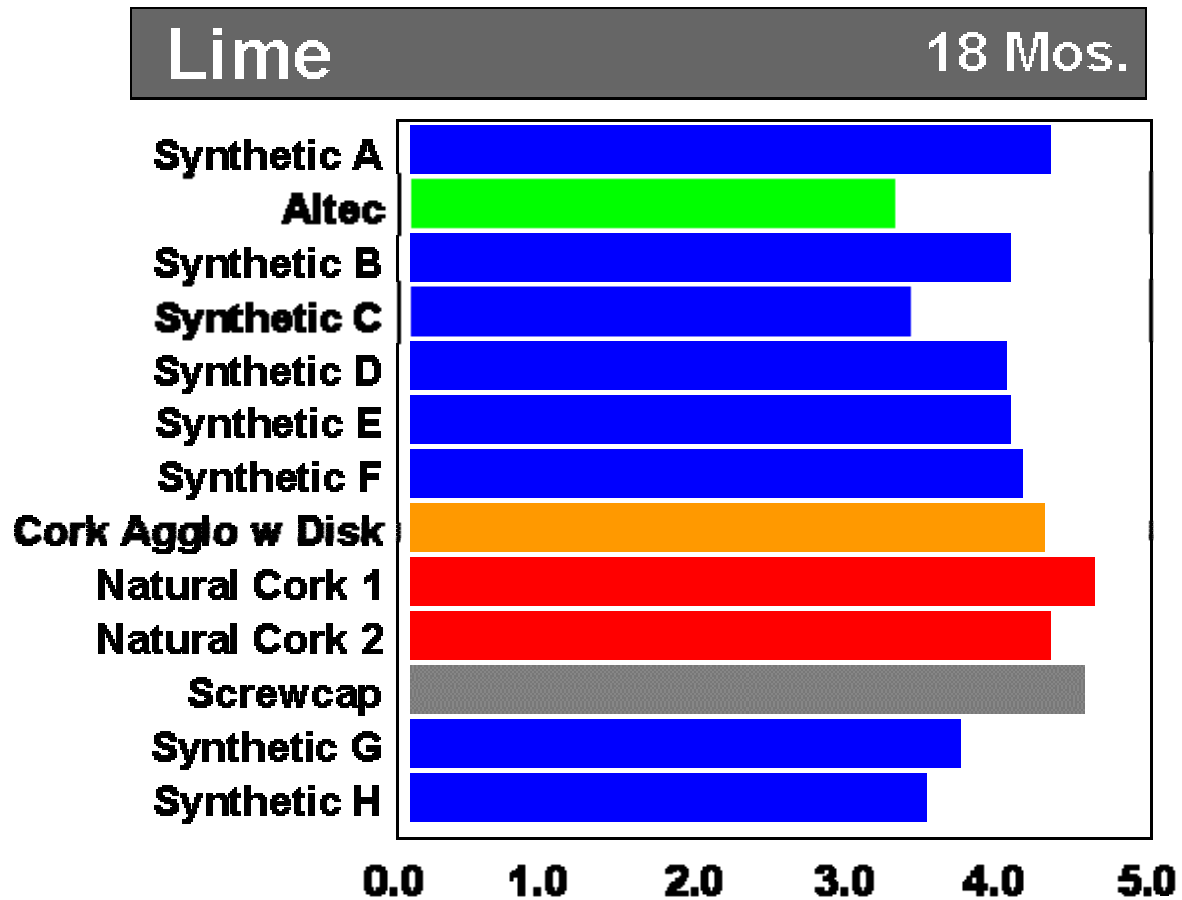
Fruit Retention by Closure - Citrus





Fruit Retention by Closure - Lime

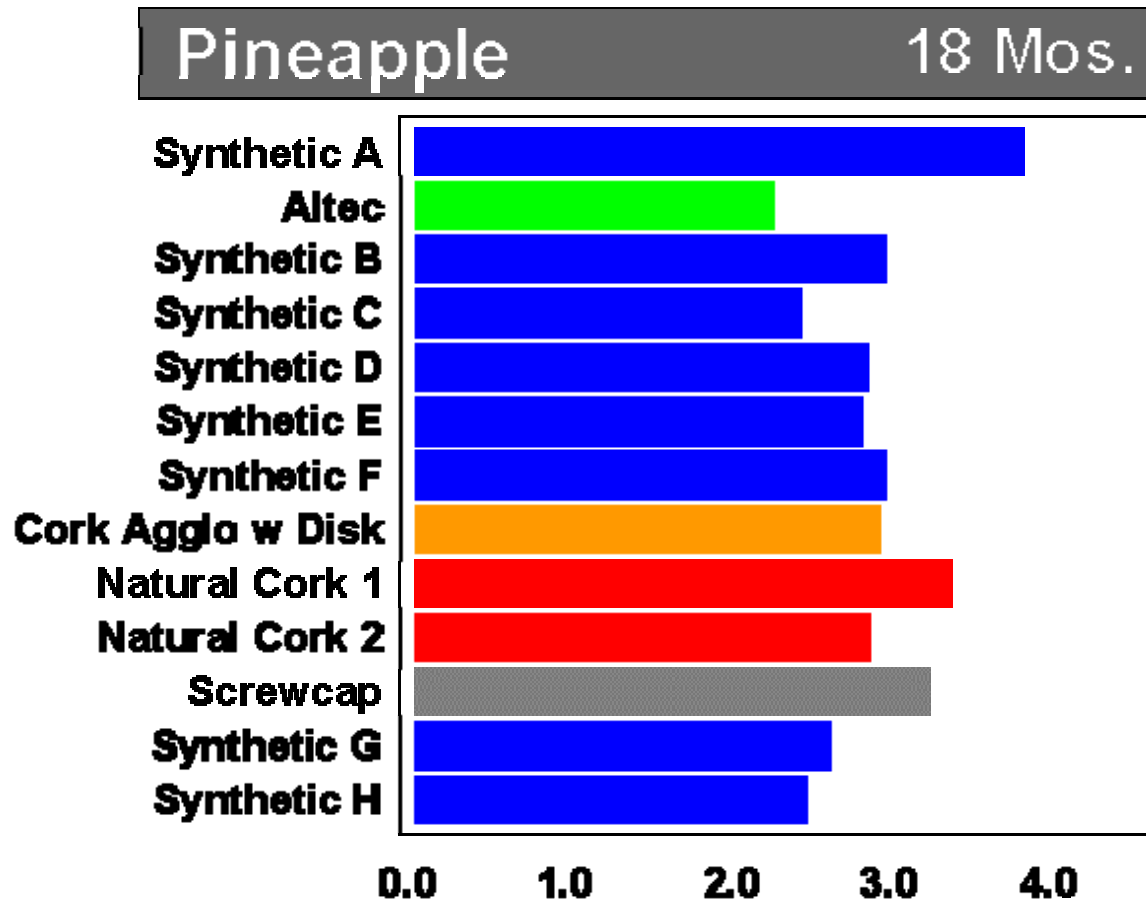
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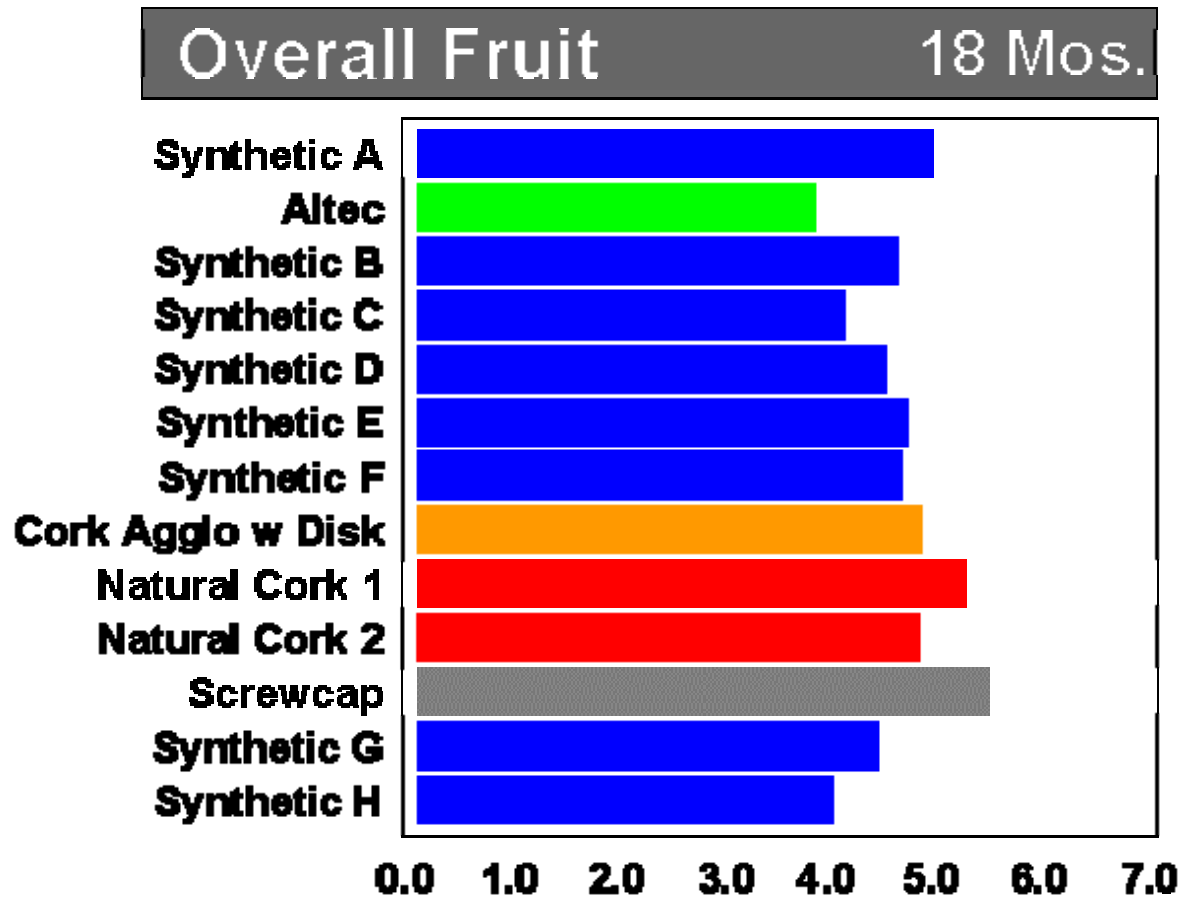
Fruit Retention by Closure - Pineapple





Fruit Retention by Closure – “Overall”

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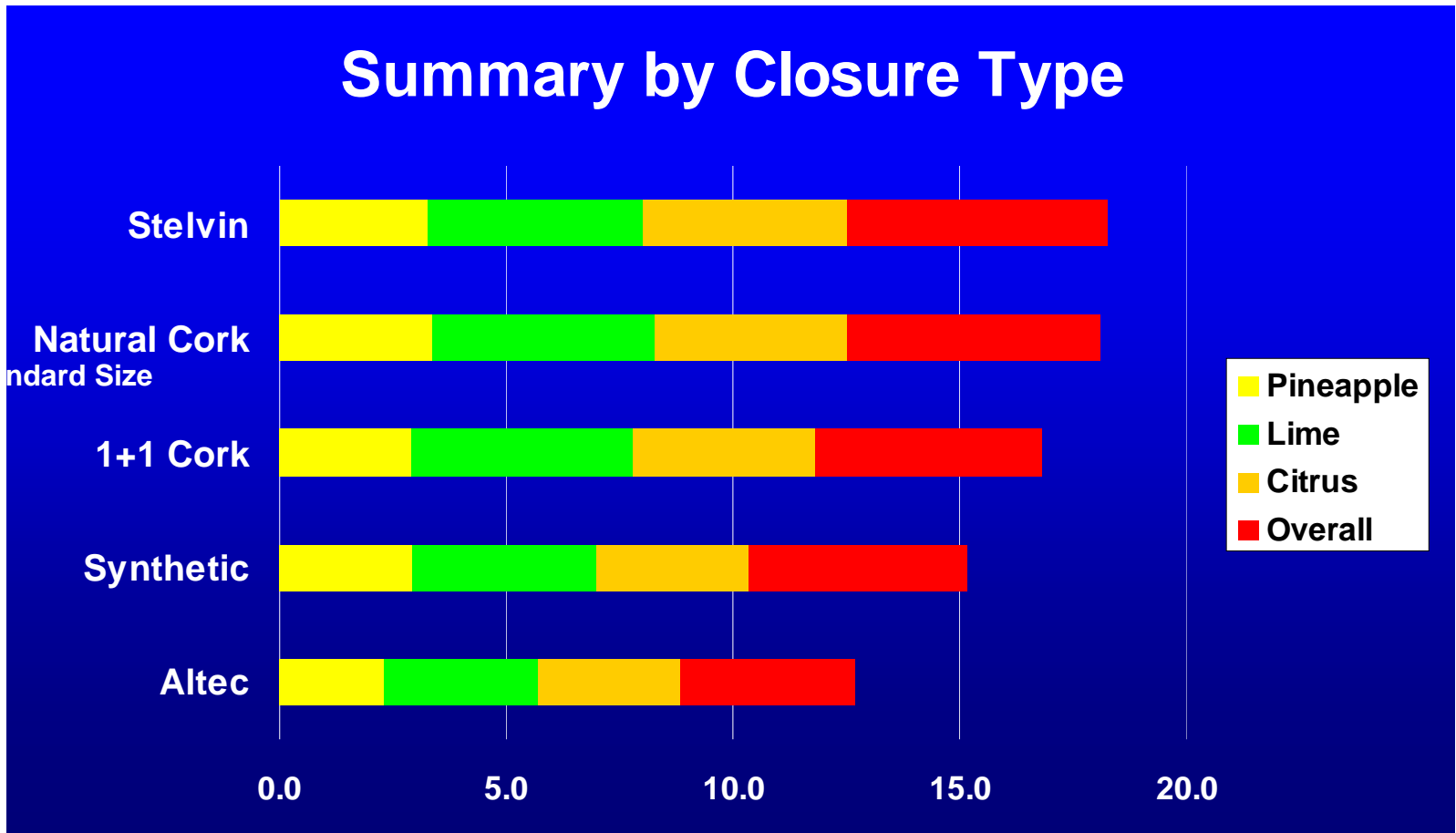


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Fruit Retention by Closure - Summary





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Conclusions

- 1. As the AWRI noted: no single closure demonstrated completely satisfactory results.**
- 2. Synthetic closures had significant issues related to off–aromas and oxidation.**
- 3. Screw caps had better results regarding oxidation but showed evidence of “glue–like” and “reduced” off–aromas.**
- 4. Natural Cork had good marks regarding fruit retention and oxidation. Off–aroma issues were primarily related to TCA.**